



APPETIZERS

- RH Prawn Paris - sautéed in Café de Paris butter with Artisan bread slices 14.
- Crab & Artichoke Dip - with fresh made corn chips 14. 🌱
- Steamer Pot - one pound of mussels and clams steamed in garlic white wine 15. 🌱
- Coconut Prawns - with spicy peach mango dipping sauce 14.
- Calamari – prepared here – deep fried – served with house made tzatziki 10.
- Crab Cakes - with sweet chipotle mango sauce 14. 🌱
- Chicken Strips & Fries - choice of BBQ Rum, Honey Mustard, or Plum Dip 10.
- Baked Rosemary Caramel Brie - with a fruit and nut mixture served with house made croutons 12.
- Chicken Wings - by the pound – Teriyaki – Hot – Honey garlic – Salt & Pepper 13
- Nachos - corn chips, cheese, olives, green onion, diced tomato & jalapeno with house prepared salsa & sour cream Large 18. Small 15. Guacamole 1.50
- Extra Cheese 4. Beef or Chicken 6.
- Onion Rings 9. Yam Fries - with chipotle dip 7. Basket of Fries 6.
- Add Gravy 1.50



SOUPS & SALADS

Award winning RH New England Clam Chowder Large 8. Small 7.

Soup of the Day...Chef's daily creation Large 7. Small 6.

Traditional Caesar - with fresh romaine, house made dressing & croutons 10.


Fresh Spinach – roasted pecans, strawberries, sliced red onion & goat cheese tossed with raspberry poppy seed vinaigrette 11.

Roasted Vegetable – marinated peppers, onions, zucchini & mushrooms over garden greens topped with feta cheese & house made white balsamic vinaigrette 12.

Warm Seafood – wild Pacific salmon, halibut, scallops & organic shrimp in warm citrus balsamic vinaigrette served over garden greens 18.

Substitute – Caesar Salad, Spinach Salad, Yam Fries, Onion Rings or Chowder 2.50

COMPLIMENT YOUR SALAD WITH

Organic Shrimp 6. 
Chicken 6.

Wild Pacific Salmon 10. 

Cajun Halibut 13. 

Grilled or Cajun

Garlic Toast 3.50
Toast 5.50

Garlic Cheese Toast 5.


Jalapeno Garlic Cheese

HOUSE FAVOURITES with your choice of garden greens, coleslaw or fresh cut fries

Amanda's Chicken Pot Pie 13.

Breaded Oysters - baked and served with house made tartar sauce 14. 

Halibut 'n' Chips - with lemon and tartar sauce 21. 

West Coast Crepes – salmon, halibut, scallops & shrimp in creamy sauce 21. 



BURGERS – house made 100% 8 oz. beef patty - Garnished with lettuce, tomato, dill pickle, red onion & special mayo Your choice of garden greens, coleslaw or fresh cut fries

Houston – BBQ rum sauce & jalapeno havarti 14.

RH Ultimate– bacon, mushrooms, chipotle mayo & jalapeno havarti 16.

Pat Quinn – bacon & cheddar cheese topped with a fried egg 16.

Cajun Halibut Fillet - with house made tartar sauce 18. 🍷

Wild Pacific Salmon Fillet - with house made tartar sauce 15. 🍷

Garden of Eden – grilled veggie burger with roasted vegetables & cheese 11.

SANDWICHES

8 oz. Top Sirloin Steak - served on thick cut garlic toast 19.

Beef Dip - sliced slow roasted beef piled high on a steak bun with au jus 13.

Clubhouse - turkey, bacon, lettuce & tomato on whole wheat bread 12.

Cajun Chicken - on Ciabatta with chipotle mayo, jalapeno havarti & bacon 13.

Seafood Club - shrimp, crab & bacon with lettuce & tomato on a multigrain Kaiser 13. 🍷

Quesadilla – mixed cheese, tomato & green onion, sour cream & salsa 8.

Add grilled or Cajun Chicken - Shrimp 🍷 Crab 🍷 6.

Smoked Salmon Quesadilla – cream cheese, capers, red onion, cheese, dill, sour cream 13.



DINNER after 4:30 pm

(enjoy in the Pub or the Restaurant)

**CHEF'S CREATIONS –
a new creation each week...**

Your server has all the details – please ask...

Chicken 20.

Wild Pacific Salmon Fillet  market price

B.C. Fresh Halibut Fillet  market price

Pasta

RH Signature Ribs - slow roasted in RH signature BBQ rum sauce 27. Half 16.

8 oz AAA Top Sirloin Steak...charbroiled the way you like 22.

Lamb Shanks 27. Half 19.

Seafood Casserole – salmon, halibut, prawns & scallops baked in creamy sauce 25.

Our bread is fresh baked and our deep frying oils are Trans fat free.

All dishes are prepared individually from the freshest ingredients

15% gratuity will be added to groups of 8 or more



Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



Introducing Gluten Free Meals



Quesadilla 12.

mixed cheese, tomato & green onion, sour cream & salsa

Add Grilled Chicken, Organic Shrimp  or Crab  6.

10" Pizza 14.

Tomato sauce, olives, onions, peppers, jalapenos & shredded cheese

Add Grilled chicken, organic shrimp  or crab  6.

Cajun Chicken Ciabatta 15.

with chipotle mayo, jalapeno havarti & bacon

Cajun Salmon Ciabatta 17.

with chipotle mayo, jalapeno havarti & bacon

Penne Pasta 12.

Tossed with tomato pesto sauce

100% housemade beef burger 14.

house made 100% 8 oz. beef patty - Garnished with lettuce, tomato, dill pickle, red onion & special mayo Your choice of garden greens or coleslaw

Gluten Free Desserts

R.H. Strawberry Cheesecake 6.50

Vanilla Ice Cream 4.50

Crème Brulee 6.



House Prepared Desserts

Baked Cheesecake with strawberry sauce & whip cream 6.50

Bailey's Chocolate Mousse Cake with chocolate sauce & whip cream 6.75

Crème Brule 6.00

French Vanilla Ice Cream 4.50

Espresso Flake Ice Cream Cake smothered in espresso sauce, chocolate fudge & whip cream
6.50

Fresh baked house made Pie 6.00

A La Mode .95 Add Cheddar Cheese 1.50



Hot Reasons to Linger...

River House – Frangelico, baileys, coffee & whip

Monte Cristo – Grand Marnier, kahlua, coffee, whip

B52 – Grand Marnier, baileys, kahlua, coffee & whip

Spanish – Kahlua, brandy, coffee & whip

Irish – Jamisons, sugar, coffee & whip topped with Irish Mist

Kimmi Clark – Kahlua, brandy, coffee & whip topped with amaretto

After Eight – Kahlua, peppermint schnapps, hot chocolate & whip

Polar Bear – Kahlua, Grand Marnier, hot chocolate & whip

Blueberry Tea – Grand Marnier, amaretto, hot tea cinnamon stick & an orange slice