

APPETIZERS

CHARCUTERIE - 28

Prosciutto, Genoa salami, and Capicola ham accompanied by Gorgonzola, Brie, roasted pears, olives, dried figs, dried cranberries, pesto, and candied walnuts

BRUSCHETTA - 9

Toasted garlic bread topped with tomatoes, garlic, green onions, and fresh basil

MUSSELS - 19

Fresh cultivated P.E.I. mussels steamed with leeks, garlic, chilli peppers, cream, and white wine

GRILLED SHRIMPS - 16

A skewer of large grilled shrimp brushed with garlic butter served on seasoned rice

SALADS

CHICKEN CAESAR SALAD - 17

Our traditional Caesar salad topped with croutons, pancetta bacon and slices of grilled chicken

STRAWBERRY SALAD - 17

Strawberries, candied walnuts, sweet peppers, and goat cheese on a bed of mixed greens with balsamic vinaigrette

CANAL RITZ SALAD - 17

A mixture of fresh salad greens topped with herb-marinated shrimp, feta cheese, tomatoes, cucumbers and a fresh herb vinaigrette

CHICKEN & ROASTED PEAR SALAD - 17

Chicken, roasted pears, Gorgonzola cheese, candied walnuts and lemon poppy seed dressing on a bed of mixed greens

KALE SALAD - 17

Apples, green onion, candied walnuts, and goat cheese served on a bed of kale with balsamic vinaigrette

BEET & GOAT CHEESE SALAD - 17

A mixture of fresh salad greens, pickled beets, goat cheese, and tomatoes, topped with a raspberry balsamic vinaigrette

SMOKED SALMON SALAD - 17

A mixture of fresh salad greens topped with Atlantic smoked salmon, red onions, capers and sesame oil dressing

SANDWICHES

CANAL RITZ BURGER - 19

An 8 oz AAA prime rib burger topped with crispy pancetta bacon, sautéed mushrooms, and sharp cheddar topped with lettuce, tomato, red onion and basil mayonnaise, accompanied with fresh cut fries

BBQ BURGER - 19

An 8 oz AAA prime rib burger topped with melted havarti cheese, crunchy onion rings, lettuce, tomatoes and barbecue sauce, accompanied with fresh cut fries

CANAL RITZ SANDWICH - 18

Grilled chicken breast topped with mozzarella cheese, lettuce, tomato and basil mayonnaise served with a mixed greens salad

CRANBERRY CHICKEN SANDWICH - 18

Grilled chicken breast topped with goat cheese and dried cranberries on a toasted brioche bun, served with a mixed green salad

MAIN COURSES

NEW YORK STRIPLIN - 40

10 oz. AAA NY Striploin with peppercorn sauce served with mixed vegetables and fresh cut French fries

VEAL MARSALA - 26

Veal scallopini in a sweet marsala wine and mushroom sauce accompanied with penne in an alfredo sauce

CHICKEN KEBAB - 25

Chicken Kebab served on a rice pilaf with a Mediterranean salad and tzatziki sauce

CHICKEN PICCATA - 25

Chicken served with lemon slices and capers in a white wine sauce accompanied with penne in an alfredo sauce

GRILLED ATLANTIC SALMON - 25

Grilled Atlantic Salmon with a white wine tarragon cream sauce served with rice

PASTA

GLUTEN FREE PASTA - add 4

CREAM SAUCE

CANAL RITZ FETTUCINE - 21

Our signature pasta - sautéed prosciutto ham and mushrooms in a garlic white wine cream sauce

WILD MUSHROOM RAVIOLI - 21

Wild mushroom stuffed ravioli with spinach, pancetta bacon and red peppers in a white wine cream sauce topped with crumbled goat cheese

CHICKEN & ASPARAGUS PENNE - 21

Penne with grilled chicken and asparagus in a fresh basil pesto cream sauce topped with chopped tomatoes

TOMATO SAUCE

JAMBALAYA PENNE - 22

Penne noodles, grilled chicken, shrimp and Italian sausage with leeks and red peppers in a spicy tomato sauce

MEDITERRANEAN WHOLE WHEAT SPAGHETTI - 21

Mushrooms, grilled eggplant, spinach, sundried tomatoes, caramelized onions, feta cheese and pine nuts in a homemade plum tomato sauce

TOMATO CREAM SAUCE

SMOKED SALMON LINGUINE - 22

Linguine with smoked salmon, zucchini, and capers in vodka rosé cream sauce

VEAL CANNELLONI - 22

Veal cannelloni in a tomato cream sauce topped with melted mozzarella

SEAFOOD TAGLIATELLE - 24

Tagliatelle with fresh mussels, sea scallops and shrimp in a sundried tomato cream sauce

OLIVE OIL SAUCE

TORTELLINI & FIGS - 21

Cheese tortellini with pesto, figs, black olives, fresh tomatoes, white wine, fresh basil, olive oil, parmesan cheese and pine nuts

Canal Ritz

THIN CRUST PIZZA

GLUTEN FREE PIZZA CRUST - add 4

PROSCIUTTO & BOCCONCINI - 18

Prosciutto, fresh basil, fresh tomatoes and bocconcini cheese

CANAL PIZZA - 17

Grilled zucchini, diced tomatoes, and asiago cheese on a sun-dried tomato pesto sauce

FOUR CHEESE - 17

Fontina, myzithra, parmesan, mozzarella, tomatoes, and red onion on a pesto sauce

COMBO - 17

Pepperoni, mushrooms, sweet peppers, and mozzarella cheese

ARTICHOKE - 17

Marinated artichokes, grilled zucchini, roasted peppers, and fontina cheese

GOAT CHEESE - 17

Goat cheese, mushrooms, roasted red peppers, artichokes, and black olives

SHRIMP & FIG - 18

Shrimp, capicola ham, dried figs, hot peppers, and mozzarella cheese

CALABRESE - 17

Spicy Italian sausage, mushrooms, black olives, hot peppers, and mozzarella cheese

PEAR & BRIE - 17

Pears and brie cheese on braised onions with cinnamon

SMOKED SALMON - 18

Smoked salmon with red onion, capers, and mozzarella cheese

BRUNCH

Served Weekends

and Holidays

11:00 am to 1:30 pm

HOUSE BENEDICT - 14

One eggs benedict with capicola ham and one with smoked salmon and spinach, topped with hollandaise sauce on a toasted English muffin served with home fries and fresh fruit

EGGS BENEDICT - 14

Poached eggs, capicola ham, and hollandaise sauce on a toasted English muffin served with fresh fruit and home fries

BREAKFAST FLATBREAD - 14

Scrambled eggs, smoked maple bacon, tomato, baby spinach, and cheddar cheese, accompanied by home fries

BREAKFAST PIZZA - 14

Scrambled eggs, pancetta bacon, tomatoes, and fontina cheese

SPARKLING WINE & ORANGE JUICE - 8

BOOK YOUR NEXT SPECIAL EVENT WITH US!

We specialize in weddings, rehearsal dinners, christenings, birthdays, retirements, corporate events, skating parties or other special occasions

For more details and a great experience please contact

613.238.8998

IF YOU HAVE
FOOD ALLERGIES
PLEASE LET YOUR
SERVER KNOW

LIGHT, DRY WHITE WINES

	Glass	½ Litre	Bottle
Pinot Grigio 2016, Giusti, Veneto, Italy	12	36	52
Riesling 2016, Southbrook. Niagara VQA (organic)	13	37	57
Pinot Grigio 2016, Fidora. Veneto, Italy (organic)			52

AROMATIC WHITE WINES

	Glass	½ Litre	Bottle
Sauvignon Blanc 2016, Middle Earth. New Zealand	13	37	57
“Oris” (Trebiano/Pecorino) 2016, Ciu Ciu. Marche, Italy	12	36	52
Pinot Gris 2015 Grand Cru, J.M. Sohler. Alsace, France			62
Riesling 2016, Dr. Burklin-Wolf, Pfalz, Germany (organic)			69

FULL-BODIED WHITE WINES

	Glass	½ Litre	Bottle
Grüner Veltliner 2017, Rabl. Kamptal, Austria	12	36	52
Chardonnay 2016, Camas. France (organic)	12	36	52
Gavi 2016, Spinola. Piedmont, Italy (organic)	13	37	54
Fita Preta White 2016. Alentejo, Portugal			55

ROSÉ WINE

	Glass	½ Litre	Bottle
Rosé 2017, Montrose. Languedoc, France	12	36	52

SPARKLING WINES

	Glass	½ Litre	Bottle
Prosecco, Giusti. Italy	13		54
Cava Brut Nature, Julia & Navines. Spain (organic)			54
Fleury Blanc de Noirs. Champagne, France (organic)			120

FRESH, LIVELY RED WINES

	Glass	½ Litre	Bottle
Pinot Noir 2015, Blanville. Languedoc, France	13	37	54
Rioja 2016 Cosecha, Pecina. Spain	12	36	47
Cabernet Franc 2016, Southbrook. Niagara VQA (organic)	12	33	49

MEDIUM-BODIED RED WINES

	Glass	½ Litre	Bottle
Syrah 2016, Camas. France (organic)	12	35	52
Sangiovese 2015, Dardo. Tuscany, Italy	12	35	52
Chianti 2014, Lanciola. Tuscany, Italy	13	37	54
Frappato 2016, Vino Lauria, Sicily, Italy (organic)			59
Rosso di Montalcino 2014, Fanti. Tuscany, Italy			89

BIG, BOLD RED WINES

	Glass	½ Litre	Bottle
Cabernet Sauvignon 2015, Lotus. California	13	37	54
Shiraz 2016, Hunt. McLaren Vale, Australia	12	36	52
Cahors (Malbec) 2015, Château les Croisille, France (organic)	13	37	54
Cabernet Sauvignon 2014, EOS. Central Coast, California			65
Shiraz 2015, DogRidge. McLaren Vale, Australia			59

CLASSIC RED WINES

			Bottle
Chateau de la Charriere 1 ^{er} Cru Santenay 2014. Burgundy, France			129
Barolo 2012, Gomba Boschetti. Piedmont, Italy			99
Brunello di Montalcino 2012, Fanti. Tuscany, Italy			149
Malbec 2014, Burrowing Owl. Okanagan, British Columbia			89