

start + share

- RFP korean style lettuce wraps** – braised pork shoulder, asian slaw, kimchi, chopped ginger and green onion, korean chili bean sauce, spicy yogurt. *15%*
- RFP beef carpaccio** – peppercorn-crust tenderloin, grainy dijon aioli, pickled shallots, capers, parmesan, crostini. *14%*
- RFP tuna tataki** – seared ocean wise albacore tuna, green papaya slaw, orange, avocado, pine nuts, yuzu vinaigrette. *14%*
- RFP ravioli + prawn trio** – truffle beurre blanc, amaretti, pine nuts, crispy sage and white wine sautéed jumbo prawns. *13%*
- calamari** – red pepper, jalapeno, fresh dill, chipotle aioli, tzatziki. *12%*
- westcoast pocket trio** – wild ocean wise smoked salmon, avocado, seasoned rice, pea shoots, tofu, tobikko. *12%*
- RFP mini burgers** – three miniature cheddar bacon burgers with red pepper relish. *12%*
- RFP rob's goat cheese + feta flatbread** – grape tomatoes, caramelized onion, pesto, arugula, balsamic glaze, maldon sea salt. *11%*
- crispy dry ribs** – tossed with sea salt and cracked black pepper. *10%*
- spicy chicken** – sweet chili glaze, scallions, crispy wontons. *11%*
- potato skins** – blended cheeses, cured bacon, fresh chives, spicy yogurt. *10%*
- szechuan beans** – green beans, onions, serrano peppers. *9%*
- edamame** – warmed salted soybeans. *7%*
- crispy yam fries** – with garlic aioli. *8%*
- RFP celeriac soup** – aged white cheddar, black pepper croutons, extra virgin olive oil, grissini bread stick. *8%*
- chicken wings** – hot, thai or extra hot. *10%*
+ celery and blue cheese – *1%*

fresh greens

- RFP rocket salad** – panko and parmesan breaded chicken, baby arugula, vine ripened tomatoes, cucumber, lemon caper dressing. *16%*
- raincoat greens** – grilled chicken, avocado, tomato, feta, egg, pecans, seasonal berries, lemon-thyme vinaigrette. *16%*
- bandara salad** – cajun chicken, corn, dates, feta, crispy chow mein, honey-lime vinaigrette. *16%*
- RFP chargrilled chicken caesar** – teriyaki or cajun chicken, fresh croutons, grana padano. *15%*
- add to any salad**
sautéed shrimp. *5%* | grilled chicken. *5%* | grilled fresh salmon. *5%*
- starter size salads**
house caesar. *8%* | seasonal greens. *8%*

steaks

We are proud to serve Alberta beef. Our steaks are regularly inspected by our quality chefs for flavour, tenderness and marbling. From field to plate, the Certified Angus Beef® program ensures the highest quality - only the top 4% in Canada makes the grade.

All steaks are served with mashed potatoes and seasonal vegetables.

millionaire's cut – 7oz chargrilled triple A filet mignon with white wine sautéed creole jumbo prawns. *37%*

creole steak + prawns – 9oz certified angus beef® sirloin rubbed with cajun spices, spicy creole butter and white wine sautéed creole jumbo prawns. *33%*

RFP peppercorn new york striploin – 12oz certified angus beef® striploin with pernod peppercorn demi-glace. *35%*

RFP peppercorn sirloin – 9oz certified angus beef® sirloin with pernod peppercorn demi-glace. *28%*

RFP four mushroom sirloin – 7oz certified angus beef® sirloin with shiitake, portabello, button and crimini mushroom demi-glace. *26%*

create your own

pair any size + cut of steak with your choice of sauce
7oz sirloin. *22%* | 9oz sirloin. *24%* | 12oz ny striploin. *31%* | 7oz filet. *29%*

add to your steak

sautéed creole jumbo prawns. *7%* | blackened with creole butter. *1%*
pernod peppercorn demi-glace. *3%* | four mushroom demi-glace. *4%*

sandwiches + burgers

served with sea-salted fries
substitute caesar salad, seasonal greens or yam fries *+1%*

RFP grilled tuna club – ocean wise™ albacore, tarragon tartar, bacon, arugula, cilantro, pickled ginger, olive oil ciabatta. *15%*

RFP short rib sandwich – caramelized onions, beef jus and emmental cheese on toasted sourdough. *16%*

cajun chicken sandwich – charbroiled cajun chicken with melted aged cheddar cheese. *13%*

gardenburger – grilled veggie patty, sautéed mushrooms, melted aged cheddar. *13%*

j.d. bbq burger – seasoned certified angus beef® chuck patty with jack daniels bbq sauce. *13%*

RFP the burger – seasoned certified angus beef® chuck patty, aged cheddar cheese, cured bacon, sautéed mushrooms, red pepper relish. *15%*

mains

RFP double braised pineapple hoisin short rib – boneless short rib, pineapple ginger glaze, shiitake mushrooms, spicy soy bean sauce, mashed potatoes, sugar snap peas. *24%*

RFP butternut squash + prawn ravioli – truffle beurre blanc, amaretti, pine nuts and crispy sage with white wine sautéed jumbo prawns. *24%*

jack daniels' ribs – slow-roasted with j.d. bbq sauce, seasonal vegetables, mashed potatoes. *25%*

fajitas – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese and lettuce.
cajun chicken. *19%* | portabello mushroom. *17%*

blackened creole chicken – spicy creole butter, mashed potatoes, seasonal vegetables. *21%*

RFP soy-dijon ocean wise salmon – whole grain barley, sugar snap peas, marinated shiitake mushrooms, grainy mustard and soy butter sauce. *24%*

RFP rob's hunter chicken – portabello, crimini, button and shiitake mushrooms, demi-glace, green beans, and herb fingerling potatoes. *23%*

RFP prawn + scallop spaghetti – pan seared prawns and scallops, roasted tomato sauce, parmesan crostini. *20%*

casual favourites

teriyaki chicken rice bowl – sautéed mixed vegetables, spicy yogurt, braised red cabbage. *16%*

jambalaya rice bowl – shrimp, chicken, andouille sausage, vegetables, bacon, spicy tomato sauce, black bean salsa, crème fraîche. *16%*

fish tacos – seared line caught ling cod, chipotle aioli, shredded green cabbage, salsa fresca. *14%*

wor wonton soup – bbq pork, asian noodles, baby corn, mixed vegetables. *9%*
+ prawns or grilled cajun chicken. *5%*

chicken tenders – honey mustard dip, sea-salted fries. *11%*

pesto chicken quesadilla – roasted chicken, blended cheeses, sundried cranberries. *10%*
+ caesar salad, seasonal greens or yam fries *4%*

RFP CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

Rob Feenie, Canada's first Iron Chef America champion, is the culinary leader of Cactus Club Cafe. One of Canada's most recognized and celebrated chefs, Chef Feenie is committed to fresh, local and sustainable ingredients and oversees every aspect of our menu, from signature dishes to reworkings of Cactus classics.