

In-Room Dining Menu

All Day Menu

Served Daily 11:30 am – 11 pm

All Day Menu

Beginnings

Chowder	9
Local Seafood Shellfish, Reduced Cream, Chives	
Bruschetta	11.5
Infused Mascarpone, Tomato, Lemon Zest, Wonton Chips	
Salad	9
Local Seasonal Inspiration	
Caesar	9
Grilled Romaine Heart, Focaccia Toast, Pancetta, Reggiano and Lemon Yoghurt Sauce	

Middles

Open Face	14
Genoa, Arugula, Rouille, Poached Egg, Herbed Focaccia	
Sliders	17
Striploin, Hussey's BBQ, Pineapple Jalapeno Jam Sirloin Chorizo Burger, Fried Onions, Sundried Tomato Mustard	
Variation Fish & Chips	13
Fried Cod, Tartar, Chipotle Ketchup, Slaw	
Pad Thai Salad	15
Striploin, Crab, Avocado, Lime, Peanuts, Noodles	
Ravioli	17
Wild Mushrooms, Mascarpone, Cherry Tomato Confit, Portobello, Asparagus	

Middles II

Served Daily 5:00 pm – 9:30 pm

Chicken	22
House Smoked, Pancetta, Arugula, Cherry Tomato Confit, Pine Nuts	
Cook Out	27
Striploin, Hussey's BBQ, Fried Onions, Corn on the Husk, Slaw, Pickled Onion	
Prawns	21
Chorizo, Curry Spices, Marinated Tomato, Parpadelle	
Salmon	22
Sweet Potato, Lobster Broth, Tomato and Cilantro, Avocado Mash	

Endings

Served Daily 11 am – 11 pm

Please call for our daily desserts.

Kids Menu

AM _____

Each Kid's Breakfast includes choice of Orange Juice or Milk. \$3.89 each.

Pancakes with Bacon
Eggs with Bacon
Oatmeal
Fruit & Yogurt
Cereal & Banana

PM _____

Each Kid's Meal includes a dessert and choice of milk or soft drink. \$4.89 each.

Grilled Cheese with Fresh Fruit
Mac & Cheese with Veggies
Chicken Fingers with Fries
Cheeseburger with Fries
Grilled Chicken with Veggies
Pizza with Fresh Fruit

Liquids

Bottled Beer (341ml) _____

Domestic (Blue, Blue Light, Coors Light, Export, Canadian, Budweiser, Bud Light)	4.07
Premium (Alexander Keith's, Sleeman's Cream, Ale, Sleeman's Honey Brown, MGD)	4.57
Imported (Stella Artois, Corona, Heineken)	5.00

Wine by the Glass _____

Sauvignon Blanc, Caliterra, 2008, Chile	5.50
Chardonnay, Peller Estates, 2007, Niagara Peninsula	6.50
Chardonnay, Lindeman's Bin 65, 2007, Australia	6.75
Pinot Grigio, Pelee Island, 2008, Prince Edward County	6.75
Reisling Off Dry, Huff Estates, 2007, Prince Edward Co.	8.75
Cabernet Merlot, Peller Estates, 2007, Niagara Pen.	6.50
Merlot, Baron Philippe de Rothchild, 2007, France	6.25
Cabernet Sauvignon, Jackson Triggs, 2008, Niagara	6.75
Cabernet Franc, Pelee Island, 2008, Prince Edward Co.	6.50
Shiraz, Tyrell's Long Flats, 2006, Australia	7.00

Other Beverages

Juices (orange, apple, cranberry, tomato, grapefruit)	3.00
Bottled Water (Evian 500ml)	3.50
Milk, Chocolate Milk	2.75
Soft Drinks (Coca-Cola Products)	2.45
Coffee, Selection of Teas, Hot Chocolate	2.45
Non-fat Yogurt Smoothie	6.95

Prices subject to 15% Gratuity, \$2.00 Delivery Charge and applicable