

BAR & LOUNGE MENU

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| GEM LETTUCE CAESAR Roasted Garlic Dressing, Herb Baked Croutons, Strip Bacon and Grated Padano Cheese | 13 |
| LOBSTER CHOPPED SALAD Baby Gem Lettuce, Cherry Tomato, Edamame, Avocado, Roasted Corn and Smoked Bacon | 27 |
| FAVA BRUSCHETTA Housemade Goat Ricotta, Edamame and Mint | 13 |
| CRISPY LOBSTER BAO Sriracha Tartar Sauce, Garden Radish, Cilantro, Pickled Carrots and Kirby Cucumbers | 19 |
| SEARED BEEF CARPACCIO Baby Arugula, Parmigiano Reggiano, Truffle Vinaigrette and Crispy Panko Egg | 17 |
| CHICKEN CHILMOLE TOSTADAS Lime Avocado Crema, Pickled Onion, Cotija Cheese and Salsa Verde | 14 |
| MARGHERITA PIZZA Tomato, Basil and Buffalo Mozzarella | 20 |
| FIVE MUSHROOM PIZZA Sautéed Mushrooms, Truffle Panna and Taleggio | 20 |
| CUBAN ROAST PORK SANDWICH Bing Cherry Mustard, Zucchini Pickle, Smoked Paprika Plantain Chips and Avocado Crema | 16 |
| VEGGIE HODGE PODGE SANDWICH Rosemary Focaccia, Pimenton Aioli, Boiled Egg, Dodoni Feta, Pickled Beets, Carrots, Radish, Capers, Olives and Herbs with Kettle Olive Oil Chips | 16 |
| CLUB HOUSE SANDWICH Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli on Toasted Challah with Fries | 15 |
| THE “GRAND” BURGER 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries | 17 |

SNACKS

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| MARINATED WARM OLIVES Picholine, Nicoise, Chili, Lemon, Rosemary | 7 |
| POLENTA FRIES Passata Bomba | 9 |
| KETTLE OLIVE OIL CHIPS French Onion Dip | 7 |
| FARMSTEAD CHEESE PLATE Stormy Goat, Brie de Meaux, Manchego, Devil’s Rock Blue, 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments | 27 |

EXECUTIVE CHEF DANIEL C. MARCHETTI

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies

DESSERT

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| CARROT CAKE with Pineapple Sorbet, Walnut Brittle and Pickled Raisins | 12 |
| BANANA CREAM TART with Passion Fruit Sherbet and Dark Chocolate Crumb | 12 |
| LEMON MERINGUE ROULADE with Mascarpone Cream and Blackberry Compote | 12 |
| VALRHONA CHOCOLATE PUDDING with Salted Caramel and Brioche Croutons | 12 |
| FARMSTEAD CHEESE PLATE Stormy Goat, Brie de Meaux, Manchego, Devil's Rock Blue and 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments | 27 |

SLOAN FINE TEA MERCHANTS

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| Bold Breakfast Rich and classic black tea from India. | 4 |
| Earl Grey Classic Black tea blended with a robust portion of a beautifully aromatic oil of Italian bergamot. | 4 |
| Heavenly Cream A beautiful long leaf Ceylon is blended with balanced notes of bergamot and creamy vanilla. | 4 |
| Marrakesh Mint (Caffeine Free) Fine cut peppermint leaves that mingle perfectly with anti-oxidant rich South African green rooibos, creating an infusion that is as refined as it is refreshing. | 4 |
| Citron Calm (Caffeine Free) A calming melange of Egyptian chamomile, fruits and herbs. | 4 |
| Rouge Provence (Caffeine Free) This Red Rooibos tea is light and fruity, and will transport you to a summer's day in the South of France where phenomenal and fresh floral notes abound. | 4 |
| Blood Orange Oolong This oolong produces a smooth, succulent tea that has been blended with tart hibiscus, citrus peel and bold, natural blood orange flavours. | 4 |
| Jasmine Mist Classic green tea leaves possessing a natural honeyed sweetness blossom with an even sweeter aroma of freshly plucked jasmine. | 4 |

ILLY COFFEE

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| Regular | 4 |
| Cappuccino | 5 |
| Latte | 6 |
| Americano | 4 |

EXECUTIVE CHEF DANIEL C. MARCHETTI
PASTRY CHEF GILLIAN OSBORNE

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