

ROOM SERVICE

Breakfast

7:00 AM – 10:00 AM

SCRAMBLED EGGS / \$ 28

3 eggs with coho smoked salmon and avocado on organic multigrain toast.

THREE EGGS OMELETTE / \$ 28

Applewood smoked bacon, aged local cheddar served with herb roasted potatoes and organic toast.
(White or Multigrain)

BUTTERMILK WAFFLE / \$ 21

Fresh berries, maple syrup, natural Greek yogurt and granola

SMOOTHIE COMBO / \$ 18

Made with a selection of fresh fruit and berries served with croissant and pain au chocolat.

Sides

CROISSANT / \$ 4

PAIN AU CHOCOLAT (2) / \$ 4

MULTIGRAIN TOAST (2) / \$ 3

SMOKED SALMON / \$ 10

APPLEWOOD SMOKED BACON (2) / \$ 4

BOWL FRESH BERRIES IN SEASON / \$ 13

FRESH FRUIT PLATE / \$ 13

Beverages

FRESHLY BREWED COFFEE / TEA

1 CUP / \$ 4

3 CUPS CARAFE \$ 10

6 CUPS CARAFE \$ 18

POT OF TEA / \$ 4

ORANGE JUICE – GLASS / \$ 5

MILK – GLASS / \$ 3

SODA/POP (355 ML IN CAN) / \$ 4

SPARKLING / FLAT MINERAL WATER

330mL / \$ 5

750mL / \$ 9

A Delivery Charge of \$2.00 applies per order. A flat rate of \$35 fee applies to all requests for glasses and crockery. We offer a selection of beers, spirits, liqueurs, and cocktails.

Wine by the glass is not available via room service.

Allergy Alert. This is not a nut free menu.

13% HST and 15% gratuity will be added to off orders.

Dinner

6:00 PM – 9:00 PM

Let's Start With...

CHEF'S DAILY SOUP / \$13

Seasonally Inspired

HARVEST SALAD / \$ 17

Kale, mixed beans, apples, carrots, celery, toasted seeds, and cranberries, served with apple cider vinaigrette.
VG-GF

SMOKED SALMON SALAD / \$ 24

Fennel, red cabbage, avocado, orange, and poppy seeds served with a ginger vinaigrette.

CHARCUTERIE BOARD / \$ 29

Chef's selection of artisanal cured meats in the traditional handcrafted style, sourced locally. Served with crostini and vegetables in extra virgin oil.

Moving On With...

PIZZA MARGHERITA / \$ 24

Tomato sauce, fior di latte, and fresh basil

PIZZA NORMA / \$ 24

Tomato sauce, fior di latte, eggplant, cherry tomatoes, pecorino cheese, fresh basil

PIZZA GUSTOSA / \$ 24

Tomato sauce, fior di latte, bacon, caramelized onions, sweet bell pepper.

TOSCA BAGUETTE / \$ 25

Slow roast beef, tonnato sauce and arugula served with roasted sweet potatoes.

CAVATELLI PASTA / \$ 27

Butternut squash, shiitake mushrooms and truffle gouda cheese
VE

Dulcis In Fundo...

ARTISANAL CHEESE BOARD / \$ 29

Chef's selection of locally sourced cheese. May include pasteurized sheep, goat, and cow cheeses. Served an assortment of crackers, dried fruits, nuts, and local honey.

SEASONAL FRESH FRUIT PLATE / \$ 13 VG-GF

NEW YORK STYLE CHEESECAKE FROM THE CHEESECAKE FACTORY/ \$ 14

Served with poached pears & dark chocolate sauce.

WINE LIST

White Wine

Trius VQA

Chardonnay, Niagara

BOTTLE

45

Josh

Chardonnay, California

55

Gretzky No.99 VQA

Pinot Grigio, Niagara

45

Masi

Pino Grigio, Modello

45

Robert Mondavi

Sauvignon Blanc, California

62

Gretzky No.99 VQA

Riesling, Niagara

50

Rosé

ROSÉ

La Vielle Ferme

BOTTLE

45

Red Wine

	BOTTLE
Trius VQA Cabernet Sauvignon, Niagara	45
Robert Mondavi Cabernet Sauvignon, California	62
McMannis Cabernet Sauvignon, California	62
Josh Metlot, California	65
Wolf Blass Shiraz, Australia	62
Pelee Island Pinot Noir, Point Pelee	65
Josh Zinfandel, California	65
Pascal Toso Malbec, Argentina	65

Specialty Wines

	BOTTLE
ST. FRANCIS-2016 Cabernet Sauvignon, Sonoma	87
II. GRIGIO-2015 Chianti Classico Riserva DOGG, Tuscany	95
Bastaiolo GOGG-2017 Barolo, Piedmont	120
Trius Prosecco Brut, Niagara Prosecco Brut Rose, Niagara	69
MOËT & CHANDON, BRUT CHAMPAGNE	199
VEUVE CLICQUOT, BRUT CHAMPAGNE	199