ROOM SERVICE

Breakfast

7:00 AM – 10:00 AM
Thursday to Sunday

BAGEL & SMOKED SALMON 24

Herbed cream cheese, pickled red onion, cucumber with a garden salad

NORTH OMELETTE 29

3 Eggs, fresh herbs, smoked applewood bacon, aged local cheddar served with sauteed julienne vegetables and choice of toast.

AVOCADO TOAST 24

Harvest seed sourdough bread, pickled red onions, lime, cherry tomato chutney and lettuce served with a side of berries

ONE BOWL 20

Greek yogurt, fresh fruit and berries, granola and organic honey.

Sides

CROISSANT 5

PAIN AU CHOCOLAT 5

TOAST (2) 4

SMOKED SALMON 10

APPLEWOOD SMOKED BACON (2) 8

FRESH FRUIT AND BERRIES 14

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 18% gratuity will be added to all orders.

Dinner

6:00 PM – 9:00 PM
Thursday to Sunday

Let's Start With…

QUEEEN SALAD 21

Baby spinach, beets, fennel, apple,
toasted pistachios, Buffalo bliss cheese,
apple cider vinaigrette.

KING SALOM SKEWERS 28

Red cabbage, radishes, orange salad,
sesame dressing

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…

HUMBER SMASHED BURGER 29

2 X 3.5 oz prime rib patties with double-smoked
bacon, cherry tomato chutney, Ontario Alpen-style
cheese on a brioche bun
choice of potato fries, sauteed vegetables or salad

SLOW BRAISED SHORT RIB 48

Sweet potatoes, roasted brussel, sprouts
with applewood smoked bacon

CAVATELLI PASTA AL FORNO 31

Romenesco cauliflower, braised shallots,
turmeric cannellini bean puree, toasted
walnuts

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.

FRESH FRUIT & BERRIES 14

VG-GF

CRÊPES 14

Filled with ricotta, poached pears, toasted
pecans, vanilla crème anglaise

VG – VEGAN **VE** – VEGETARIAN **GF** – GLUTEN FREE

WINE LIST

White Wine

	BOTTLE
Alsace, Domaine Zinck-Portrait Riesling- 2023	$81
British Columbia, Mission Hill-VQA- Reserve Pino Gris	$77

Rosé

	BOTTLE
Languedoc, Chateau Cazal Viel-Rose' Syrah- 2023	$53

Red Wine

	BOTTLE
Puglia, Coppi- Siniscalco- Primitivo-	$70
Rhone, Domaine de l'Amandine- Syrah, Grenache	$77
British Columbia, Mission Hill- VQA- Reserve Merlot	$84