

In-Room Dining Menu

Breakfast

Served from 7AM - NOON

Yogurt Parfait Yogurt, berries, granola, almonds, honey	14	Niagara Breakfast Two farm eggs, Ontario bacon or sausage, house fried potatoes, toast, Niagara-on-the-Lake preserves	22	Eggs Benedict Poached farm eggs, lemony Hollandaise, English muffin, house fried potatoes, local peameal bacon or Canadian smoked salmon	26
Pancakes Buttermilk pancakes, fresh berries, Ontario maple syrup	19	Continental Croissant & muffin selections, sliced fresh fruit, juice, Niagara-on-the-Lake preserves	24	Omelette Options of ham, onions, mushrooms, tomato, spinach, cheddar cheese and peppers, house fried potatoes and toast with Niagara-on-the-Lake preserves	24
Fruit Platter Sliced fresh seasonal fruits and berries	26	Healthy Breakfast Scrambled egg whites, sautéed mushrooms, spinach, sundried tomato, goat cheese and toasted rye bread	22		

Lunch and Dinner

Served NOON - 11PM

Appetizers

French Onion Soup Swiss cheese gratin, crouton	12	Spring Rolls Vegetable spring rolls, spicy plum sauce	16	Mezze Platter Hummus, Baba Ganoush, olives, grilled pita, crudité	22
Minestrone Soup	12	Chicken Wings One pound of wings served with your choice of: Buffalo Style, Honey Garlic, Cajun dry rub: crudité and blue cheese dip	22	Charcuterie Selection of cured meats from Ponte Vecchio, Prosciutto di Parma, Chianti salami, capicola Toscana, Parmesan cheese, crostini	28
Caesar Salad Ontario smoked bacon, Parmesan cheese, croutons	17	Calamari Crispy calamari, ancho lime aioli	20	Cheese Board Ontario cheese selection, local honey & Niagara-on-the-Lake preserves	26
Green Salad Baby gem lettuce, pickled onion, cherry tomato, goat cheese, candied walnut, Champagne vinaigrette	17	Shrimp Cocktail Chilled shrimp cocktail, classic tomato horseradish sauce	28		

Flatbreads

Margherita Tomato sauce, fresh mozzarella, basil	20	Vegetarian Tomato sauce, grilled zucchinis, onions, roasted peppers, artichokes, mozzarella cheese	20	Chicken Grilled chicken breast, basil, roasted peppers, sundried tomatoes, arugula, cheese	24
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Sandwiches

Served with choice of fries or sweet potato fries

Smoked Turkey Club Smoked Ontario bacon, lettuce, tomato, mayonnaise, multi grain bread	22	Angus Beef Burger 8 oz. burger, Boston lettuce, tomato, onion, truffle aioli, brioche bun	22	Grilled Chicken Breast Local peameal bacon, Swiss cheese, pesto mayonnaise, Boston lettuce, ciabatta bread	22
		Grilled Cheese Aged cheddar, Havarti, sliced Granny Smith apple, multi grain bread	18		

Pasta

Pappardelle Wild mushrooms, Brussels sprouts, tartufo crema	28	Shrimp Linguini Pacific shrimp, tomatoes, white wine, basil, arugula, Parmesan	32
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Entrees

Served with choice of two sides, potato puree, rice pilaf, seasonal vegetables, house cut fries, confit fingerling potatoes

Salmon Crispy skin seared Atlantic salmon, heirloom tomato salsa	42	Steak 10 oz. NY striploin, shallot butter, peppercorn sauce	56	Chicken Supreme Herb roasted chicken breast, natural reduction	38
		Filet 8 oz. beef tenderloin, demi-glace	60		

Desserts

Please ask your In Room Dining server for today's selections

An 18% service charge and sales tax will be added to all orders

All alcohol available daily from 9AM until 11PM

To order items from this menu please push in-room dining button on your hotel phone or dial 55301

Beverages

<p>Assorted Soda Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Soda Water</p> <p>Assorted Juices Orange, cranberry, pineapple, tomato, apple</p>	<p>4</p> <p>4</p>	<p>Smart Water (500ml)</p> <p>Perrier Water (330ml)</p> <p>Flat/Sparkling Bottled Water (750ml)</p> <p>Red Bull</p>	<p>5</p> <p>5</p> <p>7</p> <p>5</p>	<p>Coffee</p> <p>Coffee carafe small</p> <p>Coffee carafe large</p>	<p>8</p> <p>12</p>
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Gourmet Tea Selections

Curated by Tea Squared 6

<p>Ti Kwan Yin Subtle velvet flavours of orchids and roasted chestnuts.</p> <p>Matcha – Genmaicha Green tea leaves and roasted brown rice. Soothing and energizing with the added boost from matcha.</p> <p>Toasted Almond Soothing and calming caffeine free herbal with sweet orange, lemon and chamomile flavours.</p> <p>Uncle Grey High grown Ceylon black tea, infused with the oil of bergamot and finished with a hint of vanilla.</p>	<p>Breakfast In Paris Smooth, rich and earthy black tea.</p> <p>Shou Pu-Erh Dark, rich and mellow flavours with earth undertones.</p> <p>Kombucha Detox Ancient Asian wisdom combines the health benefits of green tea with the detoxifying properties of Kombucha and ginseng. This tea is delightful and delivers an uplifting punch with a clean grapefruit finish. Ingredients: green tea, Kombucha, ground ginseng, natural flavour.</p> <p>Turmeric Slim Down Oolong perfectly combining turmeric with fruity undertones.</p>	<p>Pure Energy Mate is loaded with antioxidants, vitamins and minerals. Tailored blend of sunny flavours of pineapple, citrus and mangosteen.</p> <p>Jasmine Dragon Tear Super premium China green tea. The leaves are layered up to ten times with Midnight Jasmine Blossoms to created its amazing aroma.</p> <p>Sleepyhead Candied almonds and apple flavours. Very low in acidity and absolutely delicious.</p>
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Wine Selections

Champagne/ Sparkling

Trius Brut, Trius at Hillebrand, Niagara	55
Veuve Clicquot Ponsardin, Brut, Champagne, France	165

White Wines

Chardonnay Estates, Vineland Estates	45
Chardonnay, Riverstone J. Lohr, California	49
Pinot Grigio, Santa Margherita, Valdadige, Italy	50
Riesling, Reserve, Henry of Pelham, Niagara	47
Sauvignon Blanc, Kim Crawford, New Zealand	52
Rose, Game Changer, Niagara	44

Red Wines

Cabernet Blend Conspiracy, The Foreign Affair, Niagara	45
Merlot, Founders Series, No 99, Wayne Gretzky, Niagara	52
Cabernet Sauvignon, Seven Oaks, J. Lohr, California	59
Amarone, Costasera, Italy	95

Half Bottles

Chardonnay, Cave Spring Cellars, Niagara	25
Cabernet Sauvignon, J. Lohr, California	30
Pinot Noir, Angeline, California	30
Veuve Clicquot Ponsardin, Brut, Champagne, France	85

Alcohol Selections

Bottled Beer

Domestic Beer Bud, Coors light	9
Imported Beer Corona, Heineken	10

Spirits

Ketel One Vodka	14
Crown Royal Whisky	14
Bombay Gin	14
Bacardi White Rum	14
Jose Cuervo Tequila	14
Maker's Mark Bourbon	14
Grand Marnier	14
Bailey's Irish Cream	14
Kahlua	14

Specialty Coffees

Bailey's Coffee Fresh brewed coffee served with Bailey's and whipped cream	15
Café Nelson Fresh brewed coffee served with Bailey's, Frangelico and whipped cream	15
Irish Coffee Fresh brewed coffee served Jameson in a sugar rimmed cup and whipped cream	15
Monte Cristo Coffee Fresh brewed coffee served with Kahlua, Tequila and whipped cream	15

Cocktails

Black Russian Vodka poured over Kahlua served on the rocks	14
Bloody Caesar Clamato Juice, Vodka, Pepper, Salt, Tabasco and Worcestershire, rimmed with celery salt served with a spicy bean	15
Mai Tai Rum combined with grenadine, orange and pineapple juices garnished with maraschino cherries	15
Tequila Sunrise Tequila mixed with orange juice poured over grenadine	15
Traditional Mimosa Sparkling Wine and orange juice	17

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