

In-Room Dining Menu

Breakfast

Served from 7AM - 11AM

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



Lunch and Dinner

Served 6PM-11PM

Appetizers

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

Flatbreads

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

Served with choice of fries or sweet potato fries

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

Pasta

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

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

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| Salmon 42 Crispy skin seared Atlantic salmon, heirloom tomato salsa | Steak 62 10 oz. NY striploin, shallot butter, peppercorn sauce | Chicken Supreme 38 Herb roasted chicken breast, natural reduction |
| | Filet 68 8 oz. beef tenderloin, demi-glace | |

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 55859

Beverages

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| Assorted Soda Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Soda Water | 4 | Smart Water (500ml) | 5 | Coffee Coffee carafe small | 8 |
| | | Perrier Water (330ml) | 5 | Coffee carafe large | 12 |
| Assorted Juices Orange, cranberry, pineapple, tomato, apple | 5 | Flat/Sparkling Bottled Water (750ml) | 10 | | |
| | | Red Bull | 5 | | |

Gourmet Tea Selections

Curated by Tea Squared **6**

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| Ti Kwan Yin Subtle velvet flavours of orchids and roasted chestnuts. | Breakfast In Paris Smooth, rich and earthy black tea. | Pure Energy Mate is loaded with antioxidants, vitamins and minerals. Tailored blend of sunny flavours of pineapple, citrus and mangosteen. |
| Matcha – Genmaicha Green tea leaves and roasted brown rice. Soothing and energizing with the added boost from matcha. | Shou Pu-Erh Dark, rich and mellow flavours with earth undertones. | 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. |
| Toasted Almond Soothing and calming caffeine free herbal with sweet orange, lemon and chamomile flavours. | 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. | Sleepyhead Candied almonds and apple flavours. Very low in acidity and absolutely delicious. |
| Uncle Grey High grown Ceylon black tea, infused with the oil of bergamot and finished with a hint of vanilla. | Turmeric Slim Down Oolong perfectly combining turmeric with fruity undertones. | |

Wine Selections

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| Champagne/ Sparkling Trius Brut, Trius at Hillebrand, Niagara 55 Veuve Clicquot, Brut, Champagne, France 179 | 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 62 Amarone, Costasera, Italy 110 |
| White Wines Chardonnay Estates, Vineland Estates 45 Chardonnay, Riverstone J. Lohr, California 49 Pinot Grigio, Santa Margherita, Valdadige, Italy 60 Riesling, Reserve, Henry of Pelham, Niagara 49 Sauvignon Blanc, Kim Crawford, New Zealand 55 Rose, MW Cellars, Niagara 40 | Half Bottles Chardonnay, Cave Spring Cellars, Niagara 25 Cabernet Sauvignon, J. Lohr, California 35 Sparkling, Momenti, Vieni Estates, Niagara 35 Pinot Noir, Angeline, California 39 |

Alcohol Selections

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| Bottled Beer Domestic Beer 9 Bud, Coors light Imported Beer 10 Corona, Heineken | Specialty Coffees Bailey's Coffee 15 Fresh brewed coffee served with Bailey's and whipped cream Café Nelson 15 Fresh brewed coffee served with Bailey's, Frangelico and whipped cream Irish Coffee 15 Fresh brewed coffee served Jameson in a sugar rimmed cup and whipped cream Monte Cristo Coffee 15 Fresh brewed coffee served with Kahlua, Tequila and whipped cream | Cocktails Black Russian 14 Vodka poured over Kahlua served on the rocks Bloody Caesar 15 Clamato Juice, Vodka, Pepper, Salt, Tabasco and Worcestershire, rimmed with celery salt served with a spicy bean Mai Tai 15 Rum combined with grenadine, orange and pineapple juices garnished with maraschino cherries Tequila Sunrise 15 Tequila mixed with orange juice poured over grenadine Traditional Mimosa 17 Sparkling Wine and orange juice |
| 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 | | |

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