

# *lounge menu*

[ CANADIAN COAST TO COAST CUISINE ]

## TO SHARE

<b>Mezze</b>	\$14
Selection of Two Dips   Pita Crisp   Crackers	
<b>Charcuterie</b>	\$18
Chef Selection of Ontario Charcuterie Grilled Baguette   Mustard   Olive	
<b>Cheese</b>	\$18
Selection of Ontario & Quebec Cheeses Crackers   Fruit Compote   Grapes	

## APPETIZERS

<b>Soup of the Day</b>	\$12
Chefs Daily Creation	
<b>Cobb Salad</b>	\$16
Romaine   Boiled Egg   Smoked Bacon Corn Salsa   Blue Cheese Dressing   Chicken	
<b>Caprese Salad</b>	\$16
Heirloom Tomato   Ontario Buffalo Mozzarella Cheese   Gazpacho   Fresh Basil	
<b>Arancini</b>	\$17
Pork Ragu   Arborio Rice   Basil   Pomodoro Sauce	

## SANDWICHES & WINGS

(All the sandwiches will be served with side of fries or salad. Add Truffle Fries \$3)

<b>Lobster</b>	\$21
PEI Lobster Roll   Truffle Aioli	
<b>Club</b>	\$19
Brioche Bread   Chicken   Bacon Swiss cheese   Runny Egg	
<b>Burger</b>	\$22
Prime Rib Burger   Morning Moon Cheese Slice Tomato   Boston Bibb Add \$3 each: Bacon   Mushroom Caramelized Onion	
<b>Chicken Wings</b>	\$18
Crudités   Blue Cheese Dressing Choice of sauce - BBQ   Hot Sauce   Honey Garlic	
<b>Kensington Market Fry</b>	\$24
Egg Noodles   Lap Cheong   Chicken   Shrimp Local Vegetables   Soy Glaze	

## PIZZA

<b>Margarita</b>	\$19
Homemade Tomato Sauce Ontario Mozzarella   Basil	
<b>Meat Lover</b>	\$21
Nduja   Beef   Crispy Onion   Mozzarella Cheese	

**Chef De Cuisine – Santosh Miriyala**  
**Executive Chef – Jitin Gaba**

*A 13% tax will be applied, gratuities extra.  
For parties of eight or more, an 15% gratuity will be applied.  
Consuming raw or undercooked meats, poultry,  
shellfish or eggs may increase your risk of foodborne illness.*