



**To order from our In Suite Menu, simply TEXT in your order!**

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## APPETIZERS AND SHARING

- |            |   |    |
|------------|---|----|
| <b>#75</b> | <b>SWEET POTATO FRIES (V)</b><br>Lightly spiced with mild chipotle sauce  | 8  |
| <b>#76</b> | <b>CALAMARI FRITO (GF)</b><br>Calamari marinated in buttermilk, coated in chickpea flour with sriracha aioli                                    | 14 |
| <b>#77</b> | <b>WARM SPINACH ARTICHOKE DIP (GF)</b><br>With tortilla chips   | 12 |
| <b>#78</b> | <b>VEGETARIAN SAMOSAS (3) (V)</b><br>Served with a yogurt raita   | 12 |
| <b>#79</b> | <b>CLASSIC CHICKEN WINGS (1lbs)</b><br>Tossed in your choice of (honey garlic, bbq, mild, medium, hot or suicide) and blue cheese sauce         | 14 |
| <b>#80</b> | <b>CAULIFLOWER BITES (VE)</b><br>Deep fried breaded cauliflower with a sriracha dip   | 13 |
| <b>#81</b> | <b>MEDITERRANEAN SPICED LAMB SKEWERS (GF)</b><br>Grilled marinated lamb skewers with a roasted garlic tahini sauce and tomato red pepper coulis | 14 |
| <b>#82</b> | <b>POUTINE</b><br>French fries with cheese curds and beef gravy   | 12 |
| <b>#83</b> | <b>GRILLED VEGETABLE FLAT BREAD (V)</b><br>Pesto sauce, grilled vegetables and cheese   | 14 |
| <b>#84</b> | <b>SHRIMP AND PESTO FLAT BREAD</b><br>Pesto sauce, shrimp and cheese  | 14 |
| <b>#85</b> | <b>BBQ CHICKEN FLAT BREAD</b><br>BBQ sauce, chicken breast and cheese   | 14 |



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## SOUPS AND SALADS

<b>#86</b>	<b>BISTRO FRENCH ONION SOUP</b> Onions sautéed in sweet butter, seasoned croutons topped with golden mozzarella	8
<b>#87</b>	<b>WINTER VEGETABLE SOUP (V)</b> Served with egg noodles and celery leaves	7
<b>#88</b>	<b>GARDEN SALAD (GF, VE)</b> Mescaline mix with cucumber, carrots, cherry tomato and radish with basil balsamic vinaigrette	9
<b>#89</b>	<b>BLUE CHEESE AND SPINACH SALAD (GF)</b> Baby spinach with blue cheese crumbles, toasted walnuts, sliced pear and maple vinaigrette	12
<b>#90</b>	<b>MEDITERRANEAN SALAD WITH TUNA AND EGG (GF)</b> Tomatoes, onions, cucumbers, parsley, peppers, carrots and radishes with tuna salad and a hard-boiled egg	12
<b>#91</b>	<b>TRADITIONAL CAESAR SALAD</b> Romaine lettuce tossed in creamy caesar dressing served with herbed croutons, bacon bits and shaved parmesan cheese	12
<b>#92</b>	<b>COBB SALAD (GF)</b> Chopped greens, tomatoes, bacon, boiled egg, chicken breast, avocado, green onions and blue cheese with red wine vinaigrette	16
	<b>ADD TO ANY OF OUR SALADS</b>	
<b>#93</b>	<b>CHICKEN BREAST</b>	6
<b>#94</b>	<b>SALMON</b>	7
<b>#95</b>	<b>SHRIMP (5)</b>	8



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## SANDWICHES, WRAPS AND BURGERS

(With hand cut fries)

- |             |  |    |
|-------------|--|----|
| <b>#96</b>  | <b>CALIFORNIA GRILLED CHICKEN WRAP</b><br>Grilled chicken, avocado, tomatoes, lettuce, red onions, cucumbers and cheddar cheese with spicy aioli wrapped in a spinach tortilla | 17 |
| <b>#97</b>  | <b>FALAFEL WRAP (VE)</b><br>Chickpea balls served in a sun-dried tomato wrap with hummus, tahini, cucumbers and tomatoes   | 16 |
| <b>#98</b>  | <b>VALLEY BURGER</b><br>100% Canadian beef with cheddar cheese, bacon, sautéed mushrooms and onions on a toasted bun   | 17 |
| <b>#99</b>  | <b>MONTREAL SMOKED MEAT REUBEN SANDWICH</b><br>Montreal smoked meat on marbled rye with sauerkraut, swiss cheese and Russian dressing  | 18 |
| <b>#100</b> | <b>DV GRILLED CHEESE</b><br>Gouda, provolone and swiss cheese with bacon and tomatoes on multi grain bread   | 16 |

## PASTA

- |             |   |    |
|-------------|---|----|
| <b>#101</b> | <b>SEAFOOD LINGUINE POMODORO</b><br>Shrimp, calamari and mussels sautéed and served in pomodoro sauce | 22 |
| <b>#102</b> | <b>CHICKEN FETTUCCINI ALFREDO</b><br>Wild mushrooms and chicken in classic alfredo sauce              | 20 |
| <b>#103</b> | <b>PESTO PENNE PROSCIUTTO</b><br>Peas and diced prosciutto in a pesto sauce                           | 19 |
| <b>#104</b> | <b>JUMBO BUTTERNUT SQUASH RAVIOLI (V)</b><br>In a sage and brown butter sauce                         | 19 |
| <b>#105</b> | <b>BUDDHA BOWL (VE, GF)</b><br>Sautéed seasonal vegetables and rice noodles in coconut curry sauce    | 16 |
|             | <b>#106 ADD CHICKEN BREAST</b>  | 6  |
|             | <b>#107 ADD SHRIMP (5)</b>  | 8  |



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## ENTRÉES

- |                      |  |                     |                     |  |                      |                      |  |  |
|----------------------|--|---------------------|---------------------|--|----------------------|----------------------|--|--|
| <b>#108</b>          | <b>CHICKEN SHAWARMA</b><br>Shawarma style marinated chicken thigh served on a bed of Mediterranean chopped vegetable salad with rice and tahini  | 21                  |                     |  |                      |                      |  |  |
| <b>#109</b>          | <b>BLACKENED TILAPIA</b><br>Served with Jasmine rice, sautéed vegetables and Chef's inspired coleslaw  | 19                  |                     |  |                      |                      |  |  |
| <b>#110</b>          | <b>BUTTERMILK FRIED CHICKEN</b><br>Chicken marinated in buttermilk and fried served with hand cut fries and coleslaw   | 18                  |                     |  |                      |                      |  |  |
| <b>#111</b>          | <b>BEER BATTERED FISH AND CHIPS</b><br>Beer battered Atlantic haddock served with hand cut fries and house made tartar sauce   | 19                  |                     |  |                      |                      |  |  |
| <b>#112</b>          | <b>PAN SEARED ATLANTIC SALMON</b><br>Served with baby bok choy, rapini, Jasmine rice and herb ginger garlic butter   | 25                  |                     |  |                      |                      |  |  |
| <b>#113</b>          | <b>SARDINIAN BRAISED BEEF</b><br>Beef braised in white wine with mashed potatoes and sautéed vegetables  | 25                  |                     |  |                      |                      |  |  |
| <b>#114</b>          | <b>BUTTER CHICKEN</b><br>Spiced chicken thigh served with a sautéed vegetable medley, Jasmine rice, chutney and yogurt raita   | 22                  |                     |  |                      |                      |  |  |
| <b>#115</b>          | <b>TOMAHAWK PORK CHOP</b><br>Grilled and served with mashed potatoes, sautéed seasonal vegetables and a red wine jus   | 26                  |                     |  |                      |                      |  |  |
| <b>#116</b>          | <b>RIB EYE STEAK (10 oz)</b><br>Served with red wine demi-glace sauce, sautéed asparagus and rapini with mashed potatoes   | 36                  |                     |  |                      |                      |  |  |
| <b>#117</b>          | <b>STEAK FRITES</b><br>New York striploin with hand cut french fries accompanied with peppercorn, béarnaise and red wine demi-glace sauce  |                     |                     |  |                      |                      |  |  |
|                      | <table border="0" style="width: 100%;"> <tr> <td style="width: 33%;"><b>#118 6 oz</b> 24</td> <td style="width: 33%;"><b>#119 8 oz</b> 28</td> <td style="width: 33%;"></td> </tr> <tr> <td><b>#120 10 oz</b> 31</td> <td><b>#121 12 oz</b> 34</td> <td></td> </tr> </table> | <b>#118 6 oz</b> 24 | <b>#119 8 oz</b> 28 |  | <b>#120 10 oz</b> 31 | <b>#121 12 oz</b> 34 |  |  |
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| <b>#120 10 oz</b> 31 | <b>#121 12 oz</b> 34   |                     |                     |  |                      |                      |  |  |
| <b>#122</b>          | <b>TRADITIONAL BREAKFAST (AVAILABLE UNTIL 4PM)</b><br>3 eggs any style served with your choice of bacon, ham, pork or chicken sausage, home fries and toast  | 16                  |                     |  |                      |                      |  |  |



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## SIDES DISHES

#123	<b>FRENCH FRIES</b>	6
#124	<b>NACHOS AND SALSA</b>	6
#125	<b>MASHED POTATOES</b>	4
#126	<b>ROASTED POTATOES</b>	4
#127	<b>COLESLAW</b>	3
#128	<b>STEAMED RICE (BOWL)</b>	4
#129	<b>MIXED VEGETABLES</b>	5
#130	<b>ASPARAGUS (5)</b>	7
#131	<b>RAPINI</b>	6
#132	<b>FRIED EGGS (2)</b>	5

## PIZZA (12")

#133	<b>PEPPERONI</b> Tomato sauce, mozzarella cheese and pepperoni	14
#134	<b>MEAT LOVERS</b> Tomato sauce, mozzarella cheese, pepperoni, sausage, bacon, chicken and ground beef	16
#135	<b>HAWAIIAN</b> Tomato sauce, mozzarella cheese, ham and pineapple	15
#136	<b>MARGARITA (V)</b> Tomato sauce, buffalo mozzarella cheese with fresh herbs	14
#137	<b>BBQ CHICKEN</b> BBQ sauce, chicken, red onion and mozzarella cheese	15
#138	<b>FOREST MUSHROOM (V)</b> Tomato sauce, truffle oil, wild mushrooms, red onions, and mozzarella cheese	15

## KIDS MENU (12 AND UNDER)

Served with carrot sticks, a fountain drink and a scoop of ice cream

#139	<b>CHICKEN FINGERS &amp; FRIES</b>	8
#140	<b>KIDS PIZZA (CHEESE AND TOMATO SAUCE ONLY) (V)</b>	8
#141	<b>GRILLED CHEESE AND FRIES (V)</b>	8
#142	<b>PASTA WITH TOMATO SAUCE (VE) OR BUTTER (V)</b>	8
#143	<b>KIDS BURGER</b>	8
#144	<b>MAC AND CHEESE BITES (V)</b>	8

## DESSERT MENU

#145	<b>NEW YORK STRAWBERRY CHEESE CAKE</b>	7
#146	<b>BREAD PUDDING</b> With chocolate, raisins, and caramel sauce	7
#147	<b>TRIPLE CHOCOLATE MOUSSE</b>	7
#148	<b>ICE CREAM TRIO</b> Chocolate, Strawberry & Vanilla	7

All of our meats are Halal

**V** - vegetarian, **GF** - gluten free, **VE** - vegan



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## DRINK MENU

### RED WINE

#1 Barefoot Cabernet Sauvignon, California, Glass (5oz)	8	#2 Bottle (750 ml)	27
#3 Barefoot Cabernet Merlot, California, Glass (5oz)	8	#4 Bottle (750 ml)	27
#5 Apothic Red, California, Glass (5oz)	9.75	#6 Bottle (750 ml)	42
#7 Mirassou Pinot Noir, California, Glass (5oz)	9.50	#8 Bottle (750 ml)	38
#9 Red Knot Shiraz, Australia, Glass (5oz)	10.50	#10 Bottle (750 ml)	46
#11 JJ McWilliams, Shiraz Cabernet, Australia, Glass (5oz)	8	#12 Bottle (750 ml)	30

### WHITE WINE

#13 Barefoot Chardonnay, California, Glass (5oz)	8	#14 Bottle (750 ml)	27
#15 Barefoot Pinot Grigio, California, Glass (5oz)	8	#16 Bottle (750 ml)	27
#17 Apothic White, California, Glass (5oz)	9.75	#18 Bottle (750 ml)	42
#19 Santa Rita Sauvignon Blanc, Chile, Glass (5oz)	8.50	#20 Bottle (750 ml)	34
#21 Deinhard Reisling, Germany, Glass (5oz)	9.75	#22 Bottle (750 ml)	42
#23 Whiteheaven, Sauvignon Blanc, NZ, Glass (5oz)	12.50	#24 Bottle (750 ml)	56
#25 E & J Gallo White Zinfandel, USA, Glass (5oz)	7	#26 Bottle (750 ml)	27

### SCOTCH

#27 Grants, United Kingdom, Glass	6
#28 Johnnie Walker Red, United Kingdom, Glass	8.25
#29 Johnnie Walker Black, United Kingdom, Glass	9.25
#30 Talisker 12yr, United Kingdom, Glass	10
#31 Glenfiddich 12 yr, United Kingdom, Glass	10
#32 Dalwhinnie, United Kingdom, Glass	13
#33 Lagavulin, United Kingdom, Glass	14
#34 Oban, United Kingdom, Glass	14

### BLENDED SCOTCH & WHISKEY

#35 Jameson, Ireland, Glass	7.50
#36 Crown Royal, Canada, Glass	8
#37 Crown Royal Apple, Canada, Glass	8
#38 Chivas Regal, United Kingdom, Glass	8.25

### COCKTAILS

#39 Cosmopolitan (2oz)	10
#40 Manhattan (2oz)	10
#41 Golden Delicious (2oz)	9
#42 DV Caesar (2oz)	9.50

### NON-ALCOHOLIC BEVERAGES

#43 Coke	2.95
#44 Sprite	2.95
#45 Ginger Ale	2.95
#46 Iced Tea	2.95
#47 Bottled Water	2.95
#48 Regular Coffee	2.95
#49 Decaffeinated Coffee	2.95
#50 Green Tea	2.95
#51 Earl Gray Tea	2.95

### DRAFT BEER

#52 Alexander Keith	8
#53 Bud Light	8
#54 Budweiser	8
#55 Amsterdam Big Wheel	8.50
#56 Amsterdam Blonde	8.50
#57 Stella	8.50

### DOMESTIC BEER

#58 Molson Canadian	6
#59 Coors Light	6
#60 Labatt Blue	6
#61 Bud Light	6
#62 Budweiser	6
#63 Sleeman Cream Ale	6
#64 Sleeman Original	6

### IMPORTED BEER

#65 Corona	6.50
#66 Heineken	6.50
#67 Dos Equis	6.50
#68 Boddingtons	8
#69 Guinness	8
#70 Stella	8