

BRUNCH

SERVED DAILY FROM 6:30AM – 12:30PM

SKILLETS & SCRAMBLES

All Canadian

Two Eggs Any Style with Crispy Hash Browns, Choose: Bacon, Sausage or Canadian Bacon, and Toast, Bagel or Muffin. Includes Juice and Coffee 23

Good Start

Choice of Oatmeal, Cold Cereal or House-made Granola with Berries or Banana, Skim Milk, and Choice of Toast, Bagel or Muffin. Includes Juice & Coffee 20

Chicken & Waffles

Buttermilk Waffle & Crispy Chicken Thighs with Warm Maple Caramel Sauce 21

Eggs Benedict Sampler

Sautéed Greens, Smoked Salmon and Peameal Bacon with Home Fries and Grilled Tomato 25

Grilled CAB Striploin & Eggs

Home Fries and Grilled Tomato 37

Waffles & Benny

Waffles, Peameal Bacon, Hollandaise, Berries, Maple Syrup 25

Avocado Toast

Poached Egg, Avocado Salsa 20

Fresh Off the Grill Pancakes

Stacked with Apple Wood Smoked Bacon, Berries, and Maple Syrup 20

GF: Gluten Friendly.
Delivery is available only for orders charged to the room, and a standard \$5 delivery charge will be added.

Pickup is available for orders paid by cash or credit card.
Pick up at the Lobby Bar.

Fresh Bites containers are made with recycled materials.

LUNCH/DINNER

SERVED DAILY FROM 12:30PM – 11:00PM

APPETIZERS

Soup of the Day 11

Green Salad

Frisée, Red Oak, Lola Rosa, Shaved Asparagus, Pecans, Goat Cheese, Balsamic Honey Vinaigrette 17
Add: Salmon/Chicken/Shrimp 12/11/14

Caesar Salad

Focaccia Crouton, Crispy Bacon Strips, Parmesan 18
Add: Salmon/Chicken/Shrimp 12/11/14

Buddha Bowl

Mixed Lettuce, Cherry Tomatoes, Edamame, Marinated Tofu, Cucumber Threads, Chickpea Salad, Carrot Threads, Sliced Radish, Avocado, and Sesame Thai Dressing 20
Add: Salmon/Chicken/Shrimp 12/11/14

Jumbo Coconut Shrimp

Green Papaya slaw | Crushed Peanut 21

Truffle Fries

Goat Cheese, Roasted Garlic Aioli 19

SOCIAL SHAREABLES

1LB Maple Bourbon Wings

Crispy Wings, Vegetable Sticks, Ranch Dressing
Other Flavours: Lemon Pepper, Cajun, BBQ, Garlic Parmesan 19

Oven Flatbreads (GF Available)

Basil Pesto, Grape Tomatoes, Goat Cheese, Parmesan 21
Smoked Chicken, Roasted Garlic, Jalapeno Havarti,
Green Onion 23

Korean Style Short Rib

Kimchi 25

HANDHELD

Each item served with your choice of fries or salad

Bacon Cheddar Burger

Aged Cheddar, Crispy Bacon Strips, Crispy Onion Straws, Arugula, Garlic Aioli 25

Brisket Burger

Brie Cheese, Crispy Onion Straws, Arugula, Garlic Aioli 26

Grilled Chicken Club

Peameal Bacon, Garlic Aioli, Sliced Tomato, Lettuce, Swiss Cheese, Challah 29

Lobster Grilled Cheese

Challah, White Cheddar 27

FORK + KNIFE

Vegan Linguini

Roasted Mushroom, Tri Colored Tomato, Avocado Sauce, Greens 29

Crispy Skin Atlantic Salmon

Quinoa, Caulilini 39

Thai Green Curry Chicken

Eggplant, Tomato, Pepper, Rice 29

Lemongrass Chicken Noodle Bowl

Vermicelli, Vegetable Threads, Vietnamese Vinaigrette, Crushed Peanut 29

Garlic Braised Eggplant (Vegan)

Quinoa, Chickpea Salad 29

SWEETS

SERVED DAILY FROM 4:00PM-10:30PM

Molten lava Cake

Berries, Whipped Cream 11

Caramel Carrot Cheesecake

Berries, Whipped Cream 11

Seasonal Berries

Chef's Assorted Seasonal Berries 9

LATE NIGHT

SERVED FROM 11:00PM-6:00AM

Prairie Club Sandwich

Cheddar, Smoked Turkey, Sliced Ham, Crispy Bacon, Tomato, Lettuce, Mayo, Whole Wheat Bread 15

Buddha Bowl

Mixed Lettuce, Cherry Tomatoes, Edamame, Marinated Tofu, Cucumber Threads, Chickpea Salad, Carrot Threads, Sliced Radish, Avocado, and Sesame Thai Dressing 20

Greek Yogurt Parfait

House-made Granola, Berries 10

Seasonal Fruits Medley 12

BEVERAGES

SERVED DAILY FROM
6:30AM-11:00PM

Illy Coffee

Regular | Decaf
12oz 6

Dammon Hot Tea

Breakfast | Earl Grey | Darjeeling | Decaf Green Tea Jasmine |
Decaf Menthe | Decaf Chamomile | Decaf Citrus Rooibos
12oz 6

Brisk Iced Tea 4

Bottled Water 5

Perrier Sparkling Water 5

Bottled Juice 5

Apple | Orange | Grapefruit | Cranberry

Soda 5

Pepsi | Diet Pepsi | Ginger Ale
Mt. Dew | Diet Mt. Dew | 7-Up

Sapsucker 8

Sapsucker is organic, sparkling tree water.

*The subtle bubble and slightest hint of natural sweetness makes it
delicious and refreshing.*

WINE + BEER + COCKTAILS

SERVED DAILY FROM 12:30PM – 11:00PM
(Only allowed for delivery, not for pick-up)

WINE BY THE BOTTLE

RED

Open Smooth Red Blend (Niagara) 45
Reif Estate Gamay Cabernet (Niagara) 42
Jackson-Triggs Merlot (Niagara) 43
Inniskillin Cab-Shiraz (Niagara) 46
Ruffino Chianti (Italy) 45

WHITE

Open Smooth White Blend (Niagara) 45
Reif Estate Vidal Riesling (Niagara) 42
Jackson-Triggs Chardonnay (Niagara) 43
Inniskillin Pinot Grigio (Niagara) 45
Punti Ferrer Sauv.Blanc (Chile) 56

BEER

Junction Marriott Elite Pilsner 10
Muskoka Cream Ale 10
Amsterdam Boneshaker 10
Amsterdam 3 Speed Lager (568mL) 13
Mill Street Organic Lager 10
Kronenbourg Blanc 1662 10
Goose Island IPA 10
Steamwhistle Pilsner 10
Tsingtao 10
Innis & Gunn Original 10
Miller Lite 10
Michelob Ultra 10

Molson Canadian 7
Budweiser 7
Coors Light 7
Bud Light 7
Corona 8
Heineken 8

CANNED COCKTAILS

Jack Daniels & Cola 12
Nutrl Vodka Soda Lemon 12
Motts Clamato Spicy Caesar 12
Bacardi Mojito 12