



Breakfast

CROWNE PLAZA®
— BY IHG —

EGGS

BREAKFAST BENNY

Two poached eggs | Hollandaise | English muffin | Hash browns

Wilted spinach \$20.00

Bacon \$25.00

Smoked Salmon \$30.00

TWO-EGGS BREAKFAST \$21.00

2 eggs | Hashbrowns | Chicken sausage or bacon | Toast

OMELET \$24.00

Three eggs | Your choice of peppers, ham, cheddar, mushrooms, sausage

Served with hash browns

Add Chicken \$2.00

CEREAL SELECTION

HONEY NUT CHEERIOS | FROOT LOOPS | RAISIN ALMOND \$7.50

MUSLIX | FROSTED FLAKES

SIDES

Bacon \$9.00

Berry Bowl \$9.00

Sourdough \$5.50

Croissant (2) \$5.50

Sausage \$9.00

MelonPlate \$8.00

Bagel \$3.50

Muffin or Danish (2) \$4.00

STEEL CUT OATMEAL \$16.00

Brûléed sugar | Fresh berries

HANDHELDS

BREAKFAST BURRITO \$20.00

Scrambled free-range eggs | Salsa Verde | Spiced roasted bell peppers & onions | Chorizo sauce

SMOKED SALMON BAGEL \$21.00

Everything bagel | Red onion | Smoked salmon |

Capers | Cream cheese

Add Avocado \$3.00

AVOCADO TOAST \$25.00

Avocado, salsa verde | Grilled rustic sourdough |

Crispy fried onions | Roasted cherry tomatoes |

Two poached eggs

SWEET TOOTH

FRENCH TOAST \$20.00

Custard-soaked brioche | Maple syrup | Fresh berries

PANCAKES \$21.00

Buttermilk pancakes | Maple syrup | Fresh berries

CHIA PARFAIT \$18.00

Coconut chia pudding | Granola | Berries | Toasted

coconut | Maple syrup | Yogurt

DRINKS

COFFEE \$3.50

MILK \$4.00

JUICE \$4.50

TEA \$3.00

TROPICAL SMOOTHIE \$7.00

CAPPUCINO \$4.50

V = Vegetarian GF = Gluten-free DF = Dairy-free VG = Vegan
If you have any allergies or preferences, please inform your server.



Lunch

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APPETIZERS

SOUP OF THE DAY	\$15.00
Comforting and warm. Chef's selection of the day.	
Add on Grilled Cheese	\$9.00
FIVE SPICE HONEY ROASTED PEAR & MIXED GREENS (V)	\$17.00
Sweet & spicy glazed pecans, Canadian goat's cheese, fig and balsamic dressing	
Add Shrimps	\$10.00
Add Chicken	\$9.00
CAESAR SALAD	\$17.00
Romaine hearts, focaccia croutons, double smoked bacon, shaved parmesan & Caesar dressing	
Add Shrimps	\$10.00
Add Chicken	\$9.00
CRISPY CALAMARI	\$19.00
Butter milk marinated calamari, lightly dredged, sweet chili sauce	
FRENCH ONION POUTINE	\$21.00
Russet potatoes, French onion gravy, Montreal smoked meat, cheese curds, crispy shallots	
VEGETABLE SAMOSAS (V)	\$15.00
Potato and pea Samosa, mango chutney, cucumber raita	

DESSERTS

SAN SEBASTIAN CHEESECAKE	\$10.00
Basque-style cheesecake, strawberry- rhubarb compote	
OLD SCHOOL CHOCOLATE CAKE	\$10.00
Drizzled with caramel and chocolate sauce	

MAIN COURSE

FISH & CHIPS	\$18.00
Beer battered haddock, tartar sauce, and coleslaw	
For 2 pieces	\$24.00
SMOKED SALMON BAGEL	\$21.00
Everything bagel, red onion, smoked salmon, caper, cream cheese, fries or salad.	
CHICKEN CLUB SANDWICH	\$22.00
Sour dough bread stacked with avocado mayo, grilled chicken, Applewood bacon, romaine, tomato, avocado, fries or salad	
CHICKEN FINGERS	\$19.00
Crispy golden-breaded chicken breast strips served with house fries and plum sauce.	
For Kids	\$14.00
SEASON BURGER	\$24.00
Hand-formed 6oz Canadian Angus beef patty seared, Canadian cheddar, caramelized onions, house, Martin's sesame potato bun, fries or salad	
OMELETTE	\$24.00
Three egg Omlette with the choice a of any of these 3 items halal chicken, bell pepper, mushrooms, cheese or sausage & fries	
YELLOW THAI CURRY (GF)	\$28.00
Spicy yellow thai curry, roasted eggplant, bell peppers, bamboo shoots, bell peppers and snap peas, coconut jasmine rice	
Add Shrimps	\$10.00
Add Chicken	\$9.00
FRIED RICE	\$28.00
Aromatic wok-fried rice with diced veggies and fried egg	
Add Shrimps	\$10.00
Add Chicken	\$9.00

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Dinner

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STARTERS

SOUP OF THE DAY	\$15.00
Chef selection, Ask Your Server	
FIVE SPICE HONEY ROASTED PEAR & MIXED GREENS (V)	\$17.00
Sweet & spicy glazed pecans, Canadian goat's cheese, fig and balsamic dressing	
Add Shrimps	\$10.00
Add Chicken	\$9.00
CAESAR SALAD	\$17.00
Romaine hearts, Caesar dressing, double-smoked bacon, focaccia croutons, shaved Parmesan	
Add Shrimps	\$10.00
Add Chicken	\$9.00
TUNA POKE	\$21.00
Ahi-grade tuna, Ponzu vinaigrette, Mango, Avocado, Nori crisps	
BEER-BATTERED COD TACOS	\$21.00
Atlantic cod, beer batter, flour tortillas, pickled red cabbage, cayenne-sherry remoulade, avocado, pea shoots	
CRISPY CALAMARI	\$19.00
Butter milk marinated calamari, lightly dredged, sweet chili sauce	
CHICKEN SATAY (GF)	\$17.00
Char grilled marinated chicken, peanut satay, sweet chili pickle cucumber	
FRENCH ONION POUTINE	\$21.00
Russet potatoes, French onion gravy, Montreal smoked meat, cheese curds, crispy shallots	
GOCHUJANG FRIED CAULIFLOWER	\$15.00
Cauliflower florets, tempura battered, Gochujang sauce	

DESSERTS

SAN SEBASTIAN CHEESECAKE	\$10.00
Basque-style cheesecake, strawberry- rhubarb compote	
VEGAN MANGO MOUSSE DOME (VG)	\$10.00
Vegan mango gluten free, nut free mousse, cake, raspberry gelato	
OLD SCHOOL CHOCOLATE CAKE	\$10.00
Drizzled with caramel and chocolate sauce	
APPLE CRUMBLE TART	\$10.00
Drizzled with caramel and ice-cream.	

MAIN COURSE

SEASONS SALMON (GF)	\$36.00
Seared Cajun-spiced salmon, avocado-mango salsa, lime, roasted fingerlings, charred peppers and onions	
GOAT CHEESE AND PISTACHIO STUFFED CHICKEN SUPREME	\$34.00
Roasted squash risotto, Honey mushrooms and asparagus	
BOMBAY BUTTER CHICKEN	\$30.00
Halal tandoori-marinated chicken thigh, tomato-butter sauce, coconut rice, naan bread, cucumber raita	
CLUB SANDWICH	\$22.00
Triple grilled sourdough stacked with avocado mayo, grilled chicken, Applewood bacon, tomato and romaine. Served with fries or salad.	
SEASON BURGER	\$24.00
Hand-formed 6oz Canadian Angus beef patty seared, Canadian cheddar, caramelized onions, house, Martin's sesame potato bun, fries or salad	
CANADIAN PRIME BEEF STRIPLION (GF)	\$45.00
10 oz Prime beef striploin, with choice of chimichurri or red wine demi, grilled broccolini, russet potato fries or Yukon mashed potato	
RED WINE BRAISED LAMB SHANK (GF)	\$39.00
Slow cooked for 4 hours, with herbs and red wine, served with Yukon mashed potato, and grilled broccolini	
SPICY VODKA TOMATO RIGATONI	\$30.00
Bronze dye cut Rigatoni, spicy San marzano tomato vodka sauce, topped with a Burratina cheese	
Add Shrimps	\$10.00
Add Chicken	\$9.00
YELLOW THAI CURRY (GF)	\$28.00
Spicy yellow thai curry, roasted eggplant, bell peppers, bamboo shoots, bell peppers and snap peas, coconut jasmine rice	
Add Shrimps	\$10.00
Add Chicken	\$9.00

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Martinis

Midnight Express

Belvedere Vodka, Kahlua, Espresso 16

900 Lychee

Belvedere Vodka, Soho, Lychee Juice 16

Cosmopolitan

Belvedere Vodka, Triple Sec, Cranberry Juice, Lime Juice, Orange Juice 16

Clover Club

No.3 London Gin, Lemon Juice, Vermouth, Egg White, Simply Syrup, Raspberries 16

Cocktails

Sunrise Mimosa

Prosecco, Orange Juice, Grenadine 12

Red Sangria

Santa Carolina Cabernet, Brandy, Soda, Simple Syrup, Mixed Berries 13

No.3 Negroni

No.3 London Gin, Campari Vermouth, Orange 14

Fresh Passion

Alize Gold, Rum, Ginger Beer, Lime Juice, Mint Leaves 14

Amaretto Sour

Luxardo Amaretto, Lemon Juice, Simple Syrup, Egg White 14

Old Fashioned

Hennesy VS, Amaretto, Simple Syrup, Lemon Juice, Angostura Bitters 16

Classic Cocktails

Margarita 2oz 15

Aperol Spritz 5oz 15

Old Fashioned 2oz 17

Tom Collins 1.5oz 14

Paloma 1.5oz 14

Caesar 2oz 16

Negroni 3oz 16

Strawberry Daiquiri 2oz 14

Pina Colada 2oz 15

Tequila Sunrise 2oz 14

Blue Lagoon 2.25oz 14

Specialty Coffees

15

Spanish, Irish, B-52, Monte Christo

Rose

6oz Btl

La Ville Femme Rose (France) 11.50 43

Champagne & Sparkling Wine

6oz Btl

Fiol Prosecco Doc (Italy) 15 48

Moet Chandon Imperial Brut (France) 175

Veuve Clicquot (France) 175

Draft Beer

20oz Pitcher

Amsterdam Lager – 3 Speed 11 30

Amsterdam Lager – Blonde 11 30

Amsterdam Amber – Big wheel 11 30

Amsterdam, IPA – boneshaker 12 33

Stella Artois 13 34

Bottle Beer

Domestic 9

Premium 11

Non Alcoholic Drinks

Pepsi 4

Diet Pepsi 4

7 Up 4

Ginger Ale 4

Orange Juice 4.5

Apple Juice 4.5

Cranberry Juice 4.5

Iced Tea 4.5

Tea 3

Coffee 3.5

Scotch 1oz

Grant	10
Ballentine	10
Cuttysark	10
Johnnie Walker RED	10
Bar Scotch	10
Dewari	12
Johnnie Walker BLACK	12
Chivas Regal 12 YR Old	16
Glenmorangie	17
Glenfiddich	18
Laphroaig	18
Glenlivet	18
Cragganmore	20
Talisker	21
Dalwhinnie	22
Balvenie	22
Lagavulin 16 YR Old	24
Johnnie Walker Blue	45

Rye / Irish 1oz

JP Wiser's	10
Forty Creek	10
Canadian Club	11
Crown Royal	11
Jameson Irish Whiskey	12
Bushmills	14
Gibson	14

Vodka 1oz

Bar Vodka	10
Absolute - Regular/Cherry/Citron	10
Mandarin	
Ketel One	10
Chopin	12
Grey Goose	12

Gin 1oz

Bar Gin	10
Gordons	10
Beefeater	10
Tanqueray	10
Bombay Sapphire	12
Hendriks	12

Tequila 1oz

Sauza GOLD	10
Sauza SILVER	10
Casamigos Blanco	12
Patron SILVER	17
Patron Gold	19

Rum 1oz

Havana Club	10
Bacardi White	10
Appleton VX	12
Captain Morgan Spiced	10
Captain Morgan Black Label	10
Havana Club	10

Cognac 1oz

Courvoisier V.S.	17
Courvoisier X.O	42
Remy Martin V.S.O.P	20
Hennesey V.S.	20

Wine

Red 6oz Btl

House Wine		
J.T Cabernet Sauvignon (Canada)	10.50	40
J.T Merlot (Canada)	10.50	40
Redhead Pinot Noir (Canada)	12	60
Bistro (Canada)	12	60
McGuigan Black Label Shiraz (Australia)	13	48
Rothschild Pinot Noir (France)	14.50	52
Rothschild Cabernet Sauvignon (France)	14.50	52
Domaines Perris Beaucastel (France)		185

White 6oz Btl

House Wine		
J.T Chardonnay (Canada)	10.5	40
J.T Pinot Grigio (Canada)	10.5	40
J.T Sauvignon Blanc (Canada)	10.5	40
Relax Riesling (Germany)	10.50	40
Lepp David Riesling (Canada)	10.50	40
Estate Chardonnay (Canada)	12	60