



Breakfast

CROWNE PLAZA®  
— BY IHG —

# EGGS

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## BREAKFAST BENNY

Two poached eggs   Hollandaise   English muffin   Hash browns	
Wilted spinach	\$20.00
Bacon	\$25.00
Smoked Salmon	\$30.00

## TWO-EGGS BREAKFAST

2 eggs   Hashbrowns   Chicken sausage or bacon   Toast	\$21.00
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## OMELET

Three eggs   Your choice of peppers, ham, cheddar, mushrooms, sausage	\$24.00
Served with hash browns	
Add Chicken	\$2.00

# CEREAL SELECTION

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## HONEY NUT CHEERIOS | FROOT LOOPS | RAISIN ALMOND

## 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

Brûléed sugar   Fresh berries	\$16.00
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# HANDBELDS

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## BREAKFAST BURRITO

Scrambled free-range eggs   Salsa Verde   Spiced	\$20.00
roasted bell peppers & onions   Chorizo sauce	

## SMOKED SALMON BAGEL

Everything bagel   Red onion   Smoked salmon   Capers   Cream cheese	\$21.00
Add Avocado	\$3.00

## AVOCADO TOAST

Avocado, salsa verde   Grilled rustic sourdough   Crispy fried onions   Roasted cherry tomatoes   Two poached eggs	\$25.00
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# SWEET TOOTH

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## FRENCH TOAST

Custard-soaked brioche   Maple syrup   Fresh berries	\$20.00
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## PANCAKES

Buttermilk pancakes   Maple syrup   Fresh berries	\$21.00
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## CHIA PARFAIT

Coconut chia pudding   Granola   Berries   Toasted coconut   Maple syrup   Yogurt	\$18.00
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# DRINKS

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## COFFEE

	\$3.50
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## MILK

	\$4.00
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## JUICE

	\$4.50
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## TEA

	\$3.00
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## TROPICAL SMOOTHIE

	\$7.00
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## CAPPUCINO

	\$4.50
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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

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

## DESSERTS

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

## MAIN COURSE

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<b>FISH &amp; CHIPS</b>	\$18.00
Beer battered haddock, tartar sauce, and coleslaw	
For 2 pieces	\$24.00
<b>SMOKED SALMON BAGEL</b>	\$21.00
Everything bagel, red onion, smoked salmon, caper, cream cheese, fries or salad.	
<b>CHICKEN CLUB SANDWICH</b>	\$22.00
Sour dough bread stacked with avocado mayo, grilled chicken, Applewood bacon, romaine, tomato, avocado, fries or salad	
<b>CHICKEN FINGERS</b>	\$19.00
Crispy golden-breaded chicken breast strips served with house fries and plum sauce.	
For Kids	\$14.00
<b>SEASON BURGER</b>	\$24.00
Hand-formed 6oz Canadian Angus beef patty seared, Canadian cheddar, caramelized onions, house, Martin's sesame potato bun, fries or salad	
<b>OMELETTE</b>	\$24.00
Three egg Omlette with the choice a of any of these 3 items halal chicken, bell pepper, mushrooms, cheese or sausage & fries	
<b>YELLOW THAI CURRY (GF)</b>	\$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
<b>FRIED RICE</b>	\$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

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

## DESSERTS

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

## MAIN COURSE

<b>SEASONS SALMON (GF)</b>	\$36.00
Seared Cajun-spiced salmon, avocado-mango salsa, lime, roasted fingerlings, charred peppers and onions	
<b>GOAT CHEESE AND PISTACHIO STUFFED CHICKEN SUPREME</b>	\$34.00
Roasted squash risotto, Honey mushrooms and asparagus	
<b>BOMBAY BUTTER CHICKEN</b>	\$30.00
Halal tandoori-marinated chicken thigh, tomato-butter sauce, coconut rice, naan bread, cucumber raita	
<b>CLUB SANDWICH</b>	\$22.00
Triple grilled sourdough stacked with avocado mayo, grilled chicken, Applewood bacon, tomato and romaine. Served with fries or salad.	
<b>SEASON BURGER</b>	\$24.00
Hand-formed 6oz Canadian Angus beef patty seared, Canadian cheddar, caramelized onions, house, Martin's sesame potato bun, fries or salad	
<b>CANADIAN PRIME BEEF STRIPLION (GF)</b>	\$45.00
10 oz Prime beef striploin, with choice of chimichurri or red wine demi, grilled broccolini, russet potato fries or Yukon mashed potato	
<b>RED WINE BRAISED LAMB SHANK (GF)</b>	\$39.00
Slow cooked for 4 hours, with herbs and red wine, served with Yukon mashed potato, and grilled broccolini	
<b>SPICY VODKA TOMATO RIGATONI</b>	\$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
<b>YELLOW THAI CURRY (GF)</b>	\$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	16
Belvedere Vodka, Kahlua, Espresso	
900 Lychee	16
Belvedere Vodka, Soho, Lychee Juice	
Cosmopolitan	16
Belvedere Vodka, Triple Sec, Cranberry Juice, Lime Juice, Orange Juice	
Clover Club	16
No.3 London Gin, Lemon Juice, Vermouth, Egg White Simply Syrup, Rasberries	

**Cocktails**

Sunrise Mimosa	12
Prosecco, Orange Juice, Grenadine	
Red Sangria	13
Santa Carolina Cabernet, Brandy, Soda, Simple Syrup, Mixed Berries	
No.3 Negroni	14
No.3 London Gin, Campari Vermouth, Orange	
Fresh Passion	14
Alize Gold, Rum, Ginger Beer, Lime Juice, Mint Leaves	
Amaretto Sour	14
Luxardo Amaretto, Lemon Juice, Simple Syrup, Egg White	
Old Fashioned	16
Hennesy VS, Amaretto, Simple Syrup, Lemon Juice Angostura Bitters	

**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
Negrone 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**

4

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

<b>Scotch</b>	1oz	<b>Tequila</b>	1oz
Grant	10	Sauza GOLD	10
Ballantine	10	Sauza SILVER	10
Cuttysark	10	Casamigos Blanco	12
Johnnie Walker RED	10	Patron SILVER	17
Bar Scotch	10	Patron Gold	19
Dewari	12		
Johnnie Walker BLACK	12	<b>Rum</b>	1oz
Chivas Regal 12 YR Old	16	Havana Club	10
Glenmorangie	17	Bacardi White	10
Glenfiddich	18	Appleton VX	12
Laphroaig	18	Captain Morgan Spiced	10
Glenlivet	18	Captain Morgan Black Label	10
Cragganmore	20	Havana Club	10
Talisker	21		
Dalwhinnie	22	<b>Cognac</b>	1oz
Balvenie	22	Courvoisier V.S.	17
Lagavulin 16 YR Old	24	Courvoisier X.O	42
Johnnie Walker Blue	45	Remy Martin V.S.O.P	20
		Hennesey V.S.	20
<b>Rye / Irish</b>	1oz		
JP Wiser's	10	<b>Wine</b>	
Forty Creek	10	<b>Red</b>	6oz Btl
Canadian Club	11	House Wine	
Crown Royal	11	J.T Cabernet Sauvignon (Canada)	10.50 40
Jameson Irish Whiskey	12	J.T Merlot (Canada)	10.50 40
Bushmills	14	Redhead Pinot Noir (Canada)	12 60
Gibson	14	Bistro (Canada)	12 60
		McGuigan Black Label Shiraz (Australia)	13 48
<b>Vodka</b>	1oz	Rothschild Pinot Noir (France)	14.50 52
Bar Vodka	10	Rothschild Cabernet Sauvignon (France)	14.50 52
Absolute - Regular/Cherry/Citron	10	Domaines Perris Beaucastel (France)	185
Mandarin			
Ketel One	10	<b>White</b>	6oz Btl
Chopin	12	House Wine	
Grey Goose	12	J.T Chardonnay (Canada)	10.5 40
<b>Gin</b>	1oz	J.T Pinot Grigio (Canada)	10.5 40
Bar Gin	10	J.T Sauvignon Blanc (Canada)	10.5 40
Gordons	10	Relax Riesling (Germany)	10.50 40
Beefeater	10	Lepp David Riesling (Canada)	10.50 40
Tanqueray	10	Estate Chardonnay (Canada)	12 60
Bombay Sapphire	12		
Hendriks	12		