

APPETIZERS

Burrata & Heirloom Tomato Salad \$19
Pesto, Balsamic Glaze

Five Spice Honey Roasted Pear Salad V \$17
Artisan Greens, Spiced Pecans, Goat Cheese,
Fig & Balsamic Dressing

Seasons Power Bowl VG \$17
Quinoa, Blueberry, Edamame, Pomegranate, Crispy
Chickpeas, Roasted Squash, Balsamic Dressing

Wagyu Beef Gyoza \$18
Tamari, Scallion, Toasted Sesame

Roasted Garlic, Herb & Red Pepper Calamari \$19
Sriracha aioli

Ceaser Salad V, GF \$12 \$17
Petite Large
Crisp Romaine, Garlic & Herb Crostini,
Applewood Smoked Bacon Bits,
Parmigiano Regino, Ceaser Dressing

Add Grilled Chicken Breast \$7
Add Herb & Garlic Shrimp \$8
Add 3oz Lemon & Herb Salmon \$10

Soup of the Day \$12 \$17
Petite Large
Red pepper & Onion Ciabatta Roll

Asian Platter \$19 \$32
Petite Shareable
Shrimp Tempura, Vegetable Spring Roll,
Chicken Satay, Seaweed Salad, Sweet Chilli
Sauce

HANDHELDS

Seasons Cheeseburger \$23
6oz Patty, Chefs Secret Sauce, Tomato, Pickle, Onion
Add Bacon or Sautéed Mushroom \$4

Grilled Chicken & Pesto Sandwich \$23
Roasted Red Peppers, Pesto Aioli, Provolone Cheese,
Tomatoes, Lettuce

PIZZA & FLATBREADS

Mushroom & Goat Cheese Flat bread \$18
Caramelized Onion, Arugula, Balsamic Glaze

BBQ Chicken & Bacon Flatbread \$19
Onion, Bell peppers, BBQ sauce

Meatzaa Pizza \$21
Pepperoni, Sausage, Beef Crumbled, Mozzarella Cheese

Pacific Vegetable Pizza V \$19
Mix Peppers , Tomato, Onion, Olives, Mozzarella
Cheese

MAIN COURSE

Mango Chipotle Salmon \$35
Israeli Cous Cous Pilaf, Baby Carrots & Asparagus,
Sauce Choron

Roasted Chicken Supreme \$32
Summer corn succotash, cognac cream sauce, pan
roasted herb potatoes

Wasabi Scented Fish & Chips \$21
Battered haddock , Coleslaw, House Tartare Sauce

Vegetable & Tofu Pad Thai VG, GF \$23
Spring roll, Crushed Peanuts, Bean Sprouts

Black Bean Beef \$27
Jasmine Rice

Spicy Vodka Tomato Rigatoni \$26
Bronze Dye Cut Rigatoni, Spicy San Marzano Tomato
Sauce, Topped With Burratina Cheese

Add Grilled Chicken Breast \$7
Add Herb & Garlic Shrimp \$8

Canadian Prime Beef Striploin \$42
Striploin 10 oz, Baby Carrot & Asparagus, Choice of
Yukon Gold Garlic Mash or French Fries, Jus

New Zealand Lamb Shank \$42
Yukon Gold Garlic Mash, Seasonal Vegetables Red
Wine Port Jus

DESSERT

Warm Apple Crisp \$13
French Vanilla Ice Cream, Salted Caramel Sauce

Mayan Chocolate Pyramid \$12
Candied Pecans

Berry Cheesecake GF \$12
Fresh Strawberries, Caramel Drizzle

Choco Lava Cake \$12
French Vanilla Ice Cream, Chocolate Sauce

AFTER 10 PM MENU

Wagyu Beef Gyoza \$18
Tamari, Scallion, Toasted Sesame

Roasted Garlic, Herb & Red Pepper Calamari \$19
Sriracha Aioli

Asian Platter \$19
Shrimp Tempura, Vegetable Spring Roll, Chicken Satay,
Seaweed Salad, Sweet Chilli Sauce

Pizza & Flatbreads \$18
Mushroom & Goat Cheese Flat Bread
Caramelized Onion, Arugula, Balsamic Glaze

BBQ Chicken & Bacon Flatbread \$19
Onion, Bell Peppers, BBQ Sauce

Meatzaa Pizza \$21
Pepperoni, Crumbled Sausage, Mozzarella Cheese

Pacific Vegetable Pizza V \$20
Mushroom, Tomato, Onion, Olives, Mozzarella Cheese

KIDS CORNER

All Items Below Come with Choice of Fries,
Mix Greens or Olive Oil Tossed Cooked Vegetables

Macaroni & Cheese \$11

Grilled Cheese \$11
Cheddar, White Bread

Junior Burger \$12
3oz. Patty, Brioche Bun, Cheddar Cheese, Lettuce,
Tomato, Pickles

Chicken Fingers \$12
Plum Sauce

GF - Gluten Free | V - Vegetarian | VG - Vegan

* NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more, 18% gratuity will be automatically added to bill.

SIGNATURE COCKTAILS

58ml [2oz] Liquor \$19.00

North York Maple Berry Lemonade

Vodka Lemonade, maple syrup, berry puree and soda

Crowne Plaza Mojito Sparkler

White rum, fresh mint leaves, fresh lime juice, simple syrup, soda, pineapple juice

900 Lychee

Vodka, Lychee Liqueur, agave syrup fresh lime

CLASSIC COCKTAILS

58ml [2oz] Liquor \$16.00

Sunrise Mimosa

Sparkling wine, orange juice, grenadine

Red Sangria

Cabernet, brandy, soda, simple syrup, mixed berries

Negroni

Gin, Campari, sweet vermouth, orange peel garnish

Amaretto Sour

Amaretto, lemon juice, simple syrup

Old Fashioned

Canadian whisky, sugar, angostura bitters, dash water

Margarita

Tequila, triple sec, lime, agave

Manhattan

Canadian Whisky, Sweet Vermouth, Angostura

Cosmopolitan

Vodka, Cointreau, Cranberry, Fresh Lime

Caesar

Vodka, clamato, fresh lime, tabasco, worcestershire

Pina Colada

Rum, coconut, pineapple

Tequila Sunrise

Tequila, orange juice, grenadine

Blue Lagoon

Vodka, blue curacao, lemonade

Harvey Walbanger

Vodka, galliano, orange juice

BEER

Domestic Draught

591ml [20oz] \$13.00

Steam Whistle

Beau’s LugTread

Beau’s Lite

Premium Draught

500ml [17oz] \$15.00

Asahi Super Dry

Stella Artois

Domestic

Bottle \$9.00

Alexander Keith’s IPA

Budweiser

Canadian

Coors Light

Guinness

Premium

Bottle \$11.00

Heineken

Corona

Cider

Tallboy Can \$12.00

Somersby Apple

BEVERAGES 0% ALCOHOL

Corona Cero \$5.50

Coca-Cola \$3.50

Coke Zero \$3.50

Sprite \$3.50

Canada Dry Ginger Ale \$3.50

Fuze Ice-Tea \$3.50

Orange Juice \$3.50

Apple Juice \$3.50

Cranberry Juice \$3.50

Low-Sodium Vegetable Juice \$3.50

Coffee Cup/ Pot \$3.50 / \$7.00

Tea \$3.50 / \$7.00

Espresso Based Beverage \$5.00

* NOTICE: Enjoy our selection at a relaxed pace. We encourage responsible consumption.

For parties of 6 or more, 18% gratuity will be automatically added to bill.