

ROOM SERVICE MENU

BREAKFAST

TWO EGGS 6

Served with sausages or bacon, home fries and toast

MAKE YOUR OWN OMELET 11

Three egg omelet with your choice of three items: mushrooms, tomatoes, onions, peppers, spinach and cheddar cheese, served with bacon or sausages, home fries and toast

HEALTHY OMELET 12

Prepared with egg whites, spinach, onions, tomato and mushrooms, served with fresh fruit and brown toast

SEASONAL FRESH FRUIT PLATE 8

Served with cottage cheese and banana bread

GREAT BEGINNINGS

DAILY SOUP 6

Ask about today's creation

GF FARM HOUSE BOWL 7

Seasonal greens with cucumber, cherry tomatoes, onions, carrots, red radish and citrus dressing

CAESAR SALAD 7

Romaine tossed in a creamy garlic anchovy dressing with bacon bits, croutons, parmesan cheese and lemon

GF BABY SPINACH, PEAR AND GORGONZOLA SALAD 9

With celery and walnuts tossed in a cherry vinaigrette

Add grilled chicken breast or fillet of salmon to any salad + 4



Add Ocean Wise tiger shrimp to any salad + 5

COMFORT FOOD

BUTCHER STYLE BURGER 7 OZ 11

Lean sirloin burger on a rustic white or whole wheat bun with lettuce, tomato, onions and a pickle

Served with French fries, house mixed greens or fruit

Add cheddar, bacon or sautéed mushrooms and onions + 1

CROWNE CLUBHOUSE SANDWICH 12

Triple decker sandwich on white or whole wheat toast with turkey salad, fried egg, cheddar cheese, black forest ham, ancho chipotle spread, tomato and lettuce

Served with French fries, house mixed greens or fruit.



MEDITERRANEAN GRILLED VEGETABLE SANDWICH 11

With hummus, goat cheese and arugula on a wheat ciabatta roll

TONY'S GOURMET PIZZA 12" 12

Signature tomato sauce, mozzarella, your choice of toppings

Add vegetable toppings for 0.75 each

Mushrooms, red onions, black olives, sweet peppers, broccoli, tomatoes, pineapple

Add meat and cheese toppings for 0.90 each

Sausage, bacon, pepperoni, ham, chicken, blue cheese, goat cheese

MAINS



PAPPARDELLE AI CUORI DI CARCIOFO 18

Wide noodles with artichoke sauce, wild mushrooms, peppers, broccoli and asparagus, sprinkled with asiago cheese and served with garlic bread

Suggested wine pairing: Peller Estates Sauvignon Blanc



RIGATONI AI FRUTTI DI MARE 22

Shrimp, bay scallops, lobster, roasted peppers and arugula in a seafood broth, sprinkled with crumbled Woolwich goat cheese and served with garlic bread

Suggested wine pairing: McWilliams Hanwood Estate Chardonnay

BUTTER CHICKEN 23

Served with basmati rice, naan bread and kachumber salad

Suggested wine pairing: Trius Riesling

GF SWEET AND SOUR STIR FRIED TOFU & BROCCOLI 18

Sprinkled with sesame seeds and served with egg fried rice

Add grilled chicken breast or salmon fillet + 4

Suggested wine pairing: Trius Riesling

DRINKS

BOTTLE BEER

Domestic 5.50 Premium 6

WHITE & ROSE BY THE GLASS

(5 OZ/750 ML)

SAUVIGNON BLANC

Peller Estates, VQA Niagara Peninsula

7/30

PINOT GRIGIO

Crush, VQA Niagara Peninsula

7.5/31

CHARDONNAY

McWilliams Hanwood Estate, Australia

8.5/35

RED WINE BY THE GLASS

(6 OZ/750 ML)

MERLOT

Crush, VQA Niagara Peninsula

7/30

CABERNET SAUVIGNON

Trius, VQA Niagara Peninsula

8.5/33

SHIRAZ

McWilliams Hanwood Estate, Australia

9/36



Indicates heart smart choice. **GF** Indicates gluten free choice.



**ocean
wise™**

Recommended by the Vancouver Aquarium as ocean-friendly.

Our Ocean Wise dishes feature sustainable seafood.

A \$3.50 charge will be applied to all room service orders.

Prices are subject to tax and do not include gratuity.