

# DINNER MENU

# THIRTY


RESTAURANT AND LOUNGE

## Starters

<b>DAILY SOUP</b> SEASONALLY AND LOCALLY INSPIRED	10
<b>FRENCH ONION SOUP</b> HEARTY BEEF BROTH WITH SHERRY, SPANISH ONIONS AND TOPPED WITH BAKED GRUYERE CROSTINI	14
<b>CAESAR SALAD</b> ROMAINE HEARTS, RADICCHIO, TOASTED PARMESAN CRUMBS, CREAMY CAESAR DRESSING ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	15
<b>BEEF AND GOAT CHEESE SALAD</b> GOLDEN BEETS, ARUGULA, SPINACH, ROASTED SQUASH, CRUMBLLED GOAT CHEESE, PUMPKIN SEEDS, RASPBERRY VINAIGRETTE ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	15
<b>WEDGE SALAD</b> A WEDGE OF ICEBERG, CHERRY TOMATO, CRISPY SMOKED BACON, CRUMBLLED FETA, GREEN ONIONS, BUTTERMILK RANCH OR BLUE CHEESE DRESSING ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	16
<b>KOREAN CHICKEN BITES</b> CRISPY BREADED CHICKEN TOSSED WITH KOREAN B.B.Q SAUCE, SLICED SCALLIONS, TOASTED SESAME SEEDS, SERVED WITH PICKLED CABBAGE	18
 <b>ASIAN PLATTER</b> BOMBAY SAMOSA, FALAFEL, VIETNAMESE SPRING ROLL, GARLIC AIOLI, MANGO CHUTNEY, PICKLED SLAW	18
<b>MARYLAND CRAB CAKES</b> THREE CLASSIC BLUE CRAB CAKES, THAI SLAW, CITRUS REMOULADE	20
<b>CRISPY CALAMARI</b> HAND DUSTED CALAMARI RINGS, THAI SLAW, GARLIC AIOLI	18

## Light Fares

ALL SERVED WITH YOUR CHOICE OF SEASONED FRIES, TOSSED GREEN SALAD OR DAILY SOUP  
UPGRADE YOUR SIDE: CAESAR SALAD: \$3.00;  
SWEET POTATO FRIES \$4.00; FRENCH ONION SOUP \$4.00

<b>CARLTON CLUB HOUSE</b> DIJON FLAVOURED CHICKEN, HOT HOUSE TOMATO, LEAF LETTUCE, AGED WHITE CHEDDDAR, MAPLE BACON, MAYONNAISE ON CHOICE OF WHITE OR BROWN BREAD	20
<b>LOADED ANGUS BURGER</b> HAND FORMED 6 OZ. BURGER ON A BRIOCHE BUN TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLES ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1	20
 <b>BEYOND MEAT BURGER</b> A DELICIOUS PLANT BASED BURGER, LETTUCE, TOMATO, RED ONION AND PICKLES ON A BRIOCHE BUN. VEGAN AND GLUTEN FREE BUN AVAILABLE ON REQUEST.	20

## Featured Mains

<b>SURF AND TURF</b> GRILLED 10 OZ. STRIPLOIN, 3 TIGER SHRIMP TOPPED WITH BEARNAISE SAUCE SERVED WITH SEASONAL VEGETABLES AND SCALLION MASH YUKONS	49	<b>BEEF BOLOGNESE</b> SPAGHETTI TOSSED IN OUR HOMEMADE BEEF BOLOGNESE SAUCE, ASIAGO, GARLIC BREAD	30
<b>AGED RIB EYE</b> 10 OZ ANGUS RIBEYE GRILLED TO YOUR LIKING, ROASTED MINI POTATOES, MARKET VEGETABLES, BRANDY DEMI-GLACE	48	<b>BUTTER CHICKEN</b> CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN BREAD, CUCUMBER AND TOMATO SALAD	30
<b>CANADIAN STRIPLOIN</b> 10 OZ. ANGUS STRIPLOIN GRILLED TO YOUR LIKING, HERB ROASTED MINI POTATOES, MARKET VEGETABLES, BOURBON DEMI REDUCTION	46	<b>SOUTHERN STYLE CHICKEN</b> CRISPY COATED CHICKEN BREAST, YUKON WHIPPED POTATOES, STEAMED VEGETABLES, PICKLED SLAW, PAN GRAVY	30
<b>LOBSTER AND SHRIMP RAVIOLI</b> STRIPED MAINE LOBSTER RAVIOLI WITH GARLIC SHRIMPS, CONFIT CHERRY TOMATO IN A SAFFRON RIESLING CREAM SAUCE TOPPED WITH SHREDDED PARMESAN AND ARUGULA, GARLIC BREAD	35	<b>TANDOORI CHICKEN SKEWERS</b> TWO SKEWERS OF TANDOORI SPICED CHICKEN, SAFFRON RICE, MARKET VEGETABLES, CUCUMBER SALAD AND MINT SAUCE	30
<b>SPECIAL OF THE DAY</b> PLEASE ASK THE SERVER ABOUT THE DAILY SPECIAL	28	<b>HADDOCK &amp; CHIPS</b> STEAM WHISTLE BEER BATTERED HADDOCK FILLETS, THAI SLAW, CITRUS TARTAR SAUCE, FRITES	30
<b>ATLANTIC SALMON</b> SEASONED ATLANTIC SALMON, STEAMED BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE	34	<b>CHICKEN PARMESAN</b> PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF LINGUINE IN MARINARA SAUCE, GARLIC BREAD	30
<b>SHRIMP AND SALMON LINGUINE</b> SHRIMP, SALMON WITH PIQUILLO PEPPERS, MUSHROOM IN PESTO CREAM SAUCE, GARLIC BREAD	32	 <b>LINGUINE PRIMAVERA</b> RED PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD	28
		 <b>WILD MUSHROOM RISSOTTO</b> MIXED WILD MUSHROOMS, LEEKS, ASPARAGUS IN ARBORIO RICE FINISHED WITH MOREL AND PARMESAN DUST, WHITE TRUFFLE OIL ADD CHICKEN \$7. SHRIMP(5pcs) \$8, SALMON \$8	28

## Sweet Treats

<b>NEW YORK CHEESE CAKE</b> CLASSIC CHEESE CAKE WITH GRAHAM CRUST SERVED WITH WILD BERRY COMPOTE & WHIPPED CREAM	14	<b>CHUDLEIGH'S APPLE BLOSSOM</b> HOMESTYLE APPLE PIE WITH LOCALLY SOURCED APPLES, CRUNCHY OAT CRUMBLE TOPPED WITH VANILLA BEAN ICE CREAM AND CRÈME ANGLAISE	14
<b>DOUBLE CHOCOLATE BROWNIE</b> HOMEMADE BELGIAN CHOCOLATE BROWNIES TOPPED WITH VANILLA BEAN ICE CREAM AND CANDIED PECANS	14	<b>CHOCOLATE LAVA CAKE</b> A DECADENT CHOCOLATE CAKE LAYERED WITH MOLTEN CHOCOLATE GANACHE. SERVED WARM WITH WHIPPED CREAM AND BERRIES	14
<b>ICE CREAM</b> DUO OF VANILLA & CHOCOLATE ICE CREAM TOPPED WITH FRESH BERRIES, CHOCOLATE DRIZZLE	12		

PLEASE LET US KNOW IF YOU HAVE ANY FOOD OR INGREDIENT SENSITIVITY, WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.  
PLEASE NOTE THAT ALL PRICES SUBJECT TO APPLICABLE TAX.

 VEGETARIAN

# BEVERAGE MENU

# THIRTY

RESTAURANT AND LOUNGE

## Red Wine

	6oz	9oz	bottle
Peller Estates Cabernet Merlot, Ontario	12	16	45
Trius Cabernet Sauvignon, Ontario	12	16	45
Montalto Cabernet-Nero D'avola Sicily, Italy	12	16	45
Cigar Box Old Vine Pinot Noir, Leyda Valley, Chile	12	16	45
Valle Dorado Merlot, Curico Valley, Chile	12	16	45
The Pavillion Shiraz Cabernet, Stellenbosch, South Africa	12	16	45
Il Poggione Rosso Di Toscana, Montalcino, Tuscany, Italy	14	18	60
Ironstone Merlot, Lodi, California			55
Canale Black River Malbec, Patagonia, Argentina			55
Ogier Ventoux Red, Ventoux, Rhone, France			55
Lyeth Sonoma Cabernet Sauvignon, Sonoma, California			60
Poggio Morino Chianti, Tuscany, Italy			60
J. Lebeque Lussac St. Emillion, Bordeaux, France			60
Travaglini, Gattinara, Piedmonte, Italy			65
Allegrini Valpolicella Classico, Veneto, Italy			80
Il Poggione Rosso Di Montalcino, Tuscany, Italy			85

## White Wine

	6oz	9oz	bottle
Peller Estates Chardonnay, Ontario	12	16	45
Montalto Pinot Grigio, Sicily, Italy	12	16	45
Tawse Rosé, Ontario	12	16	45
The Pavillion Chenin Blanc, Western cape, South Africa	12	16	45
Kendal-Jackson Vintners Reserve Chardonnay, California	16	20	65
Map Maker Sauvignon Blanc, Marlborough, New Zealand			60
Il Cavaliere Di Bertiole Pinot Grigio, Italy			60
Villa Marchesi, Prosecco D.O.C, Veneto, Italy			65

## Beer

**DRAUGHT** 10

DOMESTIC	BOTTLED	IMPORTED	BOTTLED
MOLSON CANADIAN	8	CORONA	10
LABATT BLUE	8	STELLA ARTOIS	10
COORS LIGHT	8	HEINEKEN	10
BUDWEISER	8	GUINNESS (CAN)	10
		BECK'S (NON-ALCOHOLIC)	10

## Cocktails

<b>BLACK RUSSIAN</b>	14
POLAR ICE VODKA & KAHLUA SERVED OVER ICE	
<b>WHITE RUSSIAN</b>	14
POLAR ICE VODKA, KAHLUA & MILK	
<b>MELON BALL</b>	14
POLAR ICE VODKA, MELON LIQUEUR AND FRESH ORANGE JUICE	
<b>BAY BREEZE</b>	14
YOUR CHOICE OF POLAR ICE VODKA OR BACARDI SUPERIOR RUM, CRANBERRY AND PINEAPPLE JUICES	
<b>BLOODY CAESAR</b>	14
POLAR ICE VODKA, CLAMATO JUICE, DASHES OF TOBACCO & WORCESTERSHIRE SPICES WITH A LIME GARNISH	
<b>TOM COLLINS</b>	14
BEEFEATER GIN, LEMON JUICE & SODA	
<b>MARGARITA</b>	14
CAZADORES REPOSADO, TRIPLE SEC & LIME JUICE SHAKEN OVER ICE	
<b>MAI TAI</b>	14
BACARDI SUPERIOR RUM, TRIPLE SEC, ORANGE AND PINEAPPLE JUICES	
<b>MANHATTAN</b>	14
RYE WHISKEY & SWEET VERMOUTH SERVED OVER ICE	
<b>AMARETTO SOUR</b>	14
DISARONNO SHAKEN WITH LEMON JUICE	
<b>LONG ISLAND ICED TEA</b>	14
MCGUINNESS ORIGINAL RECIPE; VODKA, RUM, GIN & TRIPLE SEC MIXED WITH LEMON JUICE & TOPPED WITH COCA-COLA	
<b>SEX ON THE BEACH</b>	14
PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICES	
<b>NEGRONI</b>	14
GIN, SWEET VERMOUTH, CAMPARI	

## Liquor

<b>BAR RAIL</b>	8
<b>VODKA</b>	
<b>ABSOLUTE</b>	9
<b>BELVEDAIRE</b>	10
<b>GREY GOOSE</b>	10
<b>GIN</b>	
<b>TANQUERAY NO 10</b>	10
<b>BOMBAY SAPPHIRE</b>	10
<b>SCOTCH</b>	
<b>JOHNNIE WALKER RED</b>	10
<b>CHIVAS 12 YR</b>	14
<b>JOHNNIE WALKER BLACK 12 YR</b>	14
<b>GLENFIDDICH 12 YR</b>	14
<b>CRAGGANMORE 12 YR</b>	15
<b>TALISKER 10 YR</b>	17
<b>OBAN 14 YR</b>	20
<b>TEQUILA</b>	
<b>CAZADORES REPOSADO</b>	10
<b>PATRON SILVER</b>	14
<b>PORT [2 OZ]</b>	
<b>TAYLOR'S FLADGATE LBV</b>	10
<b>TAYLOR'S OLD TAWNY 10 YR</b>	10
<b>WHISKEY/BOURBON</b>	
<b>CROWN ROYAL</b>	10
<b>JACK DANIELS</b>	10
<b>JAMESON</b>	10
<b>BUSHMILLS</b>	10
<b>BUSHMILLS BLACK BUSH</b>	10
<b>MAKER'S MARK</b>	10
<b>COGNAC</b>	
<b>COURVOISIER VS</b>	13
<b>HENNESSEY VS</b>	13
<b>REMY MARTIN VSOP</b>	17
<b>COURVOISIER VSOP</b>	17
<b>REMY MARTIN XO</b>	25

## Martinis

<b>THE CLASSIC</b>	14
YOUR CHOICE OF BEEFEATER GIN OR POLAR ICE VODKA GARNISHED WITH OLIVES OR A LEMON TWIST	
<b>COSMOPOLITAN</b>	14
POLAR ICE VODKA, TRIPLE SEC, FRESH LIME & CRANBERRY JUICE	
<b>APPLETINI</b>	14
POLAR ICE VODKA & GREEN APPLE SOURPUSS SERVED OVER ICE	
<b>MAPLE LEAF</b>	14
POLAR ICE VODKA, MAPLE SYRUP, LIME JUICE & ANGOSTURA BITTERS	
<b>ESPRESSO</b>	14
POLAR ICE VODKA, KAHLUA, WHITE CRÈME DE CACAO & CHILLED ESPRESSO	
<b>CARAMEL APPLE</b>	14
POLAR ICE VODKA, BUTTER RIPPLE SCHNAPPS, GREEN APPLE SOURPUSS & APPLE JUICE	
<b>BLUE DOLPHIN</b>	14
POLAR ICE VODKA & BLUE CURACAO WITH AN ORANGE WHEEL GARNISH	
<b>FRENCH MARTINI</b>	14
POLAR ICE VODKA, CHAMBORD LIQUEUR & PINEAPPLE JUICE	
<b>LYCHEE</b>	14
POLAR ICE VODKA & SOHO LYCHEE LIQUEUR WITH A CHERRY GARNISH	
<b>CHOCOLATE</b>	14
POLAR ICE VODKA, WHITE CRÈME DE CACAO & CHOCOLATE SAUCE	
<b>MINT CHOCOLATE</b>	14
BAILEY'S IRISH CREAM, POLAR ICE VODKA, WHITE CRÈME DE CACAO & WHITE CRÈME DE MENTHE	
<b>Specialty Coffees</b>	
ALL SPECIALTY COFFEES TOPPED WITH WHIPPED CREAM & A MARASCHINO CHERRY	
<b>MONTE CRISTO</b>	12
GRAND MARNIER, KAHLUA & COFFEE	
<b>IRISH COFFEE</b>	12
JAMESON IRISH WHISKEY, IRISH MIST LIQUEUR & COFFEE	
<b>B-52</b>	12
BAILEY'S IRISH CREAM, KAHLUA, GRAND MARNIER & COFFEE	
<b>SPANISH COFFEE</b>	12
NAPOLEON BRANDY, KAHLUA & COFFEE	