

## 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 CHEESE CROSTINI	15
<b>CAESAR SALAD</b> ROMAINE HEARTS, RADICCHIO, TOASTED PARMESAN CRUMBS, CREAMY CAESAR DRESSING ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	15
<b>BEET AND GOAT CHEESE SALAD</b> GOLDEN AND RED BEETS, ARUGULA, SPINACH, SPICED SQUASH, CRUMBLED GOAT CHEESE, PUMPKIN SEEDS, RASPBERRY VINAIGRETTE ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	16
<b>WEDGE SALAD</b> A WEDGE OF ICEBERG, CHERRY TOMATO, CRISPY SMOKED BACON, CRUMBLED 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	19
<b>TRIO OF DIPS, NAAN</b> A FLAVOURFUL HARMONY: ROASTED RED PEPPER HUMMUS, SMOKY BABA GHANOUSH AND CREAMY TZATZIKI. ACCOMPANIED BY NAAN DIPPERS	18
<b>CRAB CAKES</b> THREE CLASSIC BLUE CRAB CAKES, THAI SLAW, CITRUS REMOULADE	20
<b>SHRIMP TORPEDO</b> PANKO CRUSTED CRISPY PACIFIC WHITE SHRIMPS, SERVED WITH SWEET CHILLI SAUCE	19

## 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, SWISS CHEESE, MAPLE BACON, MAYONNAISE ON CHOICE OF WHITE OR WHOLE WHEAT BREAD	22
<b>LOADED ANGUS BURGER</b> HAND FORMED 6 OZ. BURGER ON A BRIECHO BUN TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLES ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1	22
<b>BEYOND MEAT BURGER</b> A DELICIOUS PLANT BASED BURGER, LETTUCE, TOMATO, RED ONION AND PICKLES ON A BRIECHO BUN VEGAN AND GLUTEN FREE BUN AVAILABLE ON REQUEST.	22

## Featured Mains

<b>AGED RIB EYE</b> 10 OZ ANGUS RIBEYE GRILLED TO YOUR LIKING, SEASONED MINI POTATOES, MARKET VEGETABLES, BRANDY DEMI-GLACE UPGRADE YOUR SAUCE TO CREAMY PEPPERCORN OR BEARNAISE: \$3.00	50	<b>BUTTER CHICKEN</b> CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN, CLASSIC RAITA	31
<b>CANADIAN STRIPOIN</b> 10 OZ. ANGUS STRIPOIN GRILLED TO YOUR LIKING, SEASONED ROASTED MINI POTATOES, MARKET VEGETABLES, DEMI REDUCTION UPGRADE YOUR SAUCE TO CREAMY PEPPERCORN OR BEARNAISE: \$3.00	48	<b>SOUTHERN FRIED CHICKEN</b> CRISPY COATED CHICKEN BREAST, YUKON WHIPPED POTATOES, SAUTE' VEGETABLES, PICKLED SLAW, PAN GRAVY	30
<b>LOBSTER AND SHRIMP RAVIOLI</b> NORTH ATLANTIC LOBSTER RAVIOLI WITH GARLIC SHRIMPS, CONFIT CHERRY TOMATOES IN A SAFFRON RIESLING CREAM SAUCE TOPPED WITH SHREDDED PARMESAN AND ARUGULA, GARLIC BREAD	37	<b>TANDOORI CHICKEN SKEWERS</b> TWO SKEWERS OF TANDOORI SPICED CHICKEN, SAFFRON RICE, MARKET VEGETABLES, RAITA 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	35	<b>CHICKEN PARMESAN</b> PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF SPAGHETTI IN CREAMY MARINARA SAUCE, GARLIC BREAD	32
<b>SHRIMP AND SALMON PAPPARDELLE</b> SALMON, SHRIMPS WITH ROASTED RED PEPPERS, MUSHROOM IN PESTO CREAM SAUCE, GARLIC BREAD	34	<b>PENNE PRIMAVERA</b> RED PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD	29
<b>BEEF BOLOGNESE</b> SPAGHETTI TOSSED IN OUR HOMEMADE BEEF BOLOGNESE SAUCE, PARMESAN, GARLIC BREAD	32	<b>WILD MUSHROOM RISOTTO</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	29

## 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	13	17	46	
Trius Cabernet Sauvignon, Ontario	13	17	46	
Montalto Cabernet-Nero D'avola Sicily, Italy	13	17	46	
Cigar Box Old Vine Pinot Noir, Leyda Valley, Chile	13	17	46	
The Pavillion Shiraz Cabernet, Stellenbosch, South Africa	13	17	46	
Il Poggione Rosso Di Toscana, Montalcino, Tuscany, Italy	15	19	60	
Canale Black River Malbec, Patagonia, Argentina			55	
Ogier Ventoux Red, Ventoux, Rhone, France			55	
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 Pinot Grigio, Ontario	13	17	46	
Peller Estates Chardonnay, Ontario	13	17	46	
Montalto Pinot Grigio, Sicily, Italy	13	17	46	
Tawse Rosé, Ontario	13	17	46	
The Pavillion Chenin Blanc, Western cape, South Africa	13	17	46	
Trius Sauvignon Blanc, Ontario	13	17	46	
Map Maker Sauvignon Blanc, Marlborough, New Zealand			60	
Il Cavaliere Di Bertiolo Pinot Grigio, Italy			60	
Villa Marchesi, Prosecco D.O.C, Veneto, Italy			65	

## Beer

### DRAUGHT

DOMESTIC	BOTTLED	IMPORTED	BOTTLED	
MOLSON CANADIAN	9	CORONA	11	
LABATT BLUE	9	STELLA ARTOIS	11	
COORS LIGHT	9	HEINEKEN	11	
BUDWEISER	9	GUINNESS (CAN)	11	
		BECK'S (NON-ALCOHOLIC)	11	

## Cocktails

BLACK RUSSIAN	15
POLAR ICE VODKA & KAHLUA SERVED OVER ICE	
WHITE RUSSIAN	15
POLAR ICE VODKA, KAHLUA & MILK	
MELON BALL	15
POLAR ICE VODKA, MELON LIQUEUR AND FRESH ORANGE JUICE	
BAY BREEZE	15
YOUR CHOICE OF POLAR ICE VODKA OR BACARDI SUPERIOR RUM, CRANBERRY AND PINEAPPLE JUICES	
BLOODY CAESAR	15
POLAR ICE VODKA, CLAMATO JUICE, DASHES OF TABASCO & WORCESTERSHIRE SPICES WITH A LIME GARNISH	
TOM COLLINS	15
BEEFEATER GIN, LEMON JUICE & SODA	
MARGARITA	15
CAZADORES REPOSADO, TRIPLE SEC & LIME JUICE SHAKEN OVER ICE	
MAI TAI	15
BACARDI SUPERIOR RUM, TRIPLE SEC, ORANGE AND PINEAPPLE JUICES	
MANHATTAN	15
RYE WHISKEY & SWEET VERMOUTH SERVED OVER ICE	
AMARETTO SOUR	15
DISARONNO SHAKEN WITH LEMON JUICE	
LONG ISLAND ICED TEA	15
MCGUINNESS ORIGINAL RECIPE; VODKA, RUM, GIN & TRIPLE SEC MIXED WITH LEMON JUICE & TOPPED WITH COCA-COLA	
SEX ON THE BEACH	15
PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICES	
NEGRONI	15
GIN, SWEET VERMOUTH, CAMPARI	

## Liquor

BAR RAIL	9
VODKA	
ABSOLUTE	10
BELVEDAIRE	11
GREY GOOSE	11
GIN	
TANQUERAY NO 10	11
BOMBAY SAPPHIRE	11
SCOTCH	
JOHNNIE WALKER RED	11
CHIVAS 12 YR	15
JOHNNIE WALKER BLACK 12 YR	15
GLENFIDDICH 12 YR	15
TALISKER 10 YR	18
BOWMORE 12 YR	21
OBAN 14 YR	21
TEQUILA	
CAZADORES REPOSADO	11
PATRON SILVER	15
PORT [2 OZ]	
TAYLOR'S FLADGATE LBV	11
TAYLOR'S OLD TAWNY 10 YR	11
WHISKEY/BOURBON	
CROWN ROYAL	11
JAMESON	11
BUSHMILLS	11
BUSHMILLS BLACK BUSH	11
COGNAC	
COURVOISIER VS	14
HENNESSY VS	14
REMY MARTIN VSOP	18
COURVOISIER VSOP	18
REMY MARTIN XO	26

## Martinis

THE CLASSIC	15
YOUR CHOICE OF BEEFEATER GIN OR POLAR ICE VODKA GARNISHED WITH OLIVES OR A LEMON TWIST	
COSMOPOLITAN	15
POLAR ICE VODKA, TRIPLE SEC, FRESH LIME & CRANBERRY JUICE	
APPLETINI	15
POLAR ICE VODKA & GREEN APPLE SOURPUSS SERVED OVER ICE	
MAPLE LEAF	15
POLAR ICE VODKA, MAPLE SYRUP, LIME JUICE & ANGOSTURA BITTERS	
ESPRESSO	15
POLAR ICE VODKA, KAHLUA, WHITE CRÈME DE CACAO & CHILLED ESPRESSO	
CARAMEL APPLE	15
POLAR ICE VODKA, BUTTER RIPPLE SCHNAPPS, GREEN APPLE SOURPUSS & APPLE JUICE	
BLUE DOLPHIN	15
POLAR ICE VODKA & BLUE CURACAO WITH AN ORANGE WHEEL GARNISH	
FRENCH MARTINI	15
POLAR ICE VODKA, CHAMBORD LIQUEUR & PINEAPPLE JUICE	
LYCHEE	15
POLAR ICE VODKA & SOHO LYCHEE LIQUEUR WITH A CHERRY GARNISH	
CHOCOLATE	15
POLAR ICE VODKA, WHITE CRÈME DE CACAO & CHOCOLATE SAUCE	
MINT CHOCOLATE	15
BAILEY'S IRISH CREAM, POLAR ICE VODKA, WHITE CRÈME DE CACAO & WHITE CRÈME DE MENTHE	
Specialty Coffees	
ALL SPECIALTY COFFEES TOPPED WITH WHIPPED CREAM & A MARASCHINO CHERRY	
MONTE CRISTO	13
GRAND MARNIER, KAHLUA & COFFEE	
IRISH COFFEE	13
JAMESON IRISH WHISKEY, IRISH MIST LIQUEUR & COFFEE	
B-52	13
BAILEY'S IRISH CREAM, KAHLUA, GRAND MARNIER & COFFEE	
SPANISH COFFEE	13
BRANDY, KAHLUA & COFFEE	