

MENU

THIRTY  
— LOUNGE



# COCKTAILS

## BLACK RUSSIAN

POLAR ICE VODKA & KAHLU  
SERVED OVER ICE

15

## WHITE RUSSIAN

POLAR ICE VODKA, KAHLU & MILK

15

## MELON BALL

POLAR ICE VODKA, MELON LIQUEUR  
AND FRESH ORANGE JUICE

15

## BAY BREEZE

YOUR CHOICE OF POLAR ICE VODKA  
OR BACARDI SUPERIOR RUM,  
CRANBERRY AND PINEAPPLE JUICES

15

## BLOODY CAESAR

POLAR ICE VODKA, CLAMATO JUICE,  
DASHES OF TOBACCO & WORCESTERSHIRE  
SPICES WITH A LIME GARNISH

15

## TOM COLLINS

BEEFEATER GIN, LEMON JUICE & SODA

15

## NEGRONI

GIN, SWEET VERMOUTH, CAMPARI

15

## MARGARITA

CAZADORES REPOSADO, TRIPLE SEC  
& LIME JUICE SHAKEN OVER ICE

15

## MAI TAI

BACARDI SUPERIOR RUM, TRIPLE SEC,  
ORANGE AND PINEAPPLE JUICES

15

## MANHATTAN

RYE WHISKEY & SWEET VERMOUTH  
SERVED OVER ICE

15

## AMARETTO SOUR

DISARONNO SHAKEN WITH LEMON JUICE

15

## LONG ISLAND ICED TEA

MCGUINNESS ORIGINAL RECIPE; VODKA,  
RUM, GIN & TRIPLE SEC MIXED WITH  
LEMON JUICE & TOPPED WITH COCA-COLA

15

## SEX ON THE BEACH

PEACH SCHNAPPS, ORANGE AND  
CRANBERRY JUICES

15



# MARTINIS

## THE CLASSIC

YOUR CHOICE OF BEEFEATER GIN OR POLAR ICE VODKA GARNISHED WITH OLIVES OR A LEMON TWIST

15

## COSMOPOLITAN

POLAR ICE VODKA, TRIPLE SEC, FRESH LIME & CRANBERRY JUICE

15

## APPLETINI

POLAR ICE VODKA & GREEN APPLE SOURPUSS SERVED OVER ICE

15

## MAPLE LEAF

POLAR ICE VODKA, MAPLE SYRUP, LIME JUICE & ANGOSTURA BITTERS

15

## ESPRESSO

POLAR ICE VODKA, KAHLU, WHITE CRÈME DE CACAO & CHILLED ESPRESSO

15

## CARAMEL APPLE

POLAR ICE VODKA, BUTTER RIPPLE SCHNAPPS, GREEN APPLE SOURPUSS & APPLE JUICE

15

## BLUE DOLPHIN

POLAR ICE VODKA & BLUE CURACAO WITH AN ORANGE WHEEL GARNISH

15

## FRENCH MARTINI

POLAR ICE VODKA, CHAMBORD LIQUEUR & PINEAPPLE JUICE

15

## LYCHEE

POLAR ICE VODKA & SOHO LYCHEE LIQUEUR WITH A CHERRY GARNISH

15

## CHOCOLATE

POLAR ICE VODKA, WHITE CRÈME DE CACAO & CHOCOLATE SAUCE

15

## MINT CHOCOLATE

BAILEY'S IRISH CREAM, POLAR ICE VODKA, WHITE CRÈME DE CACAO & WHITE CRÈME DE MENTHE

15



# LIQUOR

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



# SPECIALTY COFFEES

ALL SPECIALTY COFFEES TOPPED WITH WHIPPED CREAM  
& A MARASCHINO CHERRY

**MONTE CRISTO**  
GRAND MARNIER, KAHLUA & COFFEE

13

**IRISH COFFEE**  
JAMESON IRISH WHISKEY, IRISH MIST  
LIQUEUR & COFFEE

13

**B-52**  
BAILEY'S IRISH CREAM, KAHLUA, GRAND  
MARNIER & COFFEE

13

**SPANISH COFFEE**  
BRANDY, KAHLUA & COFFEE

13

# BEER

## DRAUGHT

11

## BOTTLED DOMESTIC

**MOLSON CANADIAN** 9  
**LABATT BLUE** 9  
**COORS LIGHT** 9  
**BUDWEISER** 9

## IMPORTED

**CORONA** 11  
**STELLA ARTOIS** 11  
**HEINEKEN** 11  
**GUINNESS (CAN)** 11  
**BECK'S (NON-ALCOHOLIC)** 11



# WINE

## 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			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 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

# SNACK MENU

## BEEF SLIDERS

YOUR CHOICE OF 3 MINI ANGUS BEEF SLIDERS,  
PICKLE, CHEDDAR, LETTUCE AND CHIPOLTE AIOLI.  
SERVED WITH FRIES

## CHICKEN WINGS

1LB LIGHTLY DUSTED JUMBO WINGS, CARROT  
AND CELERY STICKS, BLUE CHEESE DIP

**CHOICE OF BBQ / HOT /**

**MEDIUM / HONEY GARLIC / SWEET CHILLI**

## CHICKEN TENDERS

FRIED CHICKEN TENDERS SERVED WITH PLUM  
SAUCE AND FRENCH FRIES

## STACKED NACHOS

TRICOLORED TORTILLAS, PICKLED JALAPENO,  
SHREDDED CHEESE, SCALLION, DICED TOMATO.  
SERVED WITH SALSA AND SOUR CREAM

**ADD BEEF CHILLI \$6    ADD CHICKEN \$7**

## SHRIMP TORPEDO

PANKO CRUSTED CRISPY PACIFIC WHITE SHRIMPS,  
SERVED WITH SWEET CHILLI SAUCE

## CLASSIC POUTINE

19 FRENCH FRIES TOPPED WITH CHEESE CURDS  
AND BEEF GRAVY

**ADD BEEF CHILLI \$6    ADD CHICKEN \$7**

## CAULIFLOWER BITES

19 SWEET & SPICY SAUCE, GREEN ONIONS,  
SESAME SEEDS

## SWEET POTATO FRIES

20 CRISPY SWEET POTATO FRITES SERVED  
WITH CHIPOLTE AIOLI

PLEASE LET US KNOW IF YOU HAVE ANY FOOD OR INGREDIENT SENSITIVITY,  
WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.  
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# DINNER MENU

## Starters

<b>DAILY SOUP</b> SEASONALLY AND LOCALLY INSPIRED	<b>10</b>
<b>FRENCH ONION SOUP</b> HEARTY BEEF BROTH WITH SHERRY, SPANISH ONIONS AND TOPPED WITH BAKED CHEESE CROSTINI	<b>15</b>
<b>CAESAR SALAD</b> ROMAINE HEARTS, RADICCHIO, TOASTED PARMESAN CRUMBS, CREAMY CAESAR DRESSING ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	<b>15</b>
<b>BEET AND GOAT CHEESE SALAD</b> RED AND GOLDEN BEETS, ARUGULA, SPINACH, ROASTED SQUASH, CRUMBLED GOAT CHEESE, PUMPKIN SEEDS, RASPBERRY VINAIGRETTE ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8	<b>16</b>
 <b>TRIO OF DIPS, NAAN</b> A FLAVOURFUL HARMONY: ROASTED RED PEPPER, HUMMUS, SMOKY BABA GHANOUSH AND CREAMY TZATZIKI. ACCOMPANIED BY NAAN DIPPERS	<b>18</b>
<b>CRAB CAKES</b> <b>20</b> THREE CLASSIC BLUE CRAB CAKES, THAI SLAW, CITRUS REMOULADE	

## 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	<b>22</b>
<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	<b>22</b>
 <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.	<b>22</b>

## 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	<b>50</b>
<b>CANADIAN STRIPLOIN</b> 10 OZ. ANGUS STRIPLOIN GRILLED TO YOUR LIKING, SEASONED ROASTED MINI POTATOES, MARKET VEGETABLES, DEMI REDUCTION UPGRADE YOUR SAUCE TO CREAMY PEPPERCORN OR BEARNAISE: \$3.00	<b>48</b>

# DINNER MENU

## Featured Mains

### SPECIAL OF THE DAY

PLEASE ASK THE SERVER ABOUT THE DAILY SPECIAL

### ATLANTIC SALMON

SEASONED ATLANTIC SALMON, STEAMED BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE

### BUTTER CHICKEN

CLASSIC CHICKEN TIKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN, CLASSIC RAITA

### SOUTHERN STYLE CHICKEN

CRISPY COATED CHICKEN BREAST, YUKON WHIPPED POTATOES, STEAMED VEGETABLES, PICKLED SLAW, PAN GRAVY

### HADDOCK & CHIPS

STEAM WHISTLE BEER BATTERED HADDOCK FILLETS, THAI SLAW, CITRUS TARTAR SAUCE, FRITES

### CHICKEN PARMESAN

PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF SPAGHETTI IN MARINARA SAUCE, GARLIC BREAD



### PENNE PRIMAVERA

RED PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD

28

35

31

30

30

32

28

## Sweet Treats

### NEW YORK CHEESE CAKE

CLASSIC CHEESE CAKE WITH GRAHAM CRUST SERVED WITH WILD BERRY COMPOTE & WHIPPED CREAM

### CHUDLEIGH'S APPLE BLOSSOM

HOMESTYLE APPLE PIE WITH LOCALLY SOURCED APPLES, CRUNCHY OAT CRUMBLE TOPPED WITH VANILLA BEAN ICE CREAM AND CRÈME ANGLAISE

### CHOCOLATE LAVA CAKE

A DECADENT CHOCOLATE CAKE LAYERED WITH MOLTEN CHOCOLATE GANACHE. SERVED WARM WITH WHIPPED CREAM AND BERRIES

14

14

14

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