

MENU

# THIRTY

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LOUNGE





# 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 TOBACCO & WORCESTERSHIRE  
SPICES WITH A LIME GARNISH

## **TOM COLLINS** 15

BEEFEATER GIN, LEMON JUICE & SODA

## **NEGRONI** 15

GIN, SWEET VERMOUTH, CAMPARI

## **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





# 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, KAHLUA, 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
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
VODKA	
ABSOLUTE	10
BELVEDAIRE	11
GREY GOOSE	11
GIN	
TANQUERAY NO 10	11
BOMBAY SAPPHIRE	11

WHISKEY/BOURBON	
CROWN ROYAL	11
JAMESON	11
BUSHMILLS	11
BUSHMILLS BLACK BUSH	11
COGNAC	
COURVOISIER VS	14
HENNESSEY VS	14
REMY MARTIN VSOP	18
COURVOISIER VSOP	18
REMY MARTIN XO	26
PORT [2 OZ]	
TAYLOR'S FLADGATE LBV	11
TAYLOR'S OLD TAWNY 10 YR	11





# 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

# 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 Bertiole 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 CHIPLOTIE 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**

## 19 SHRIMP TORPEDO

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

19

## CLASSIC POUTINE

19 FRENCH FRIES TOPPED WITH CHEESE CURDS  
AND BEEF GRAVY

16

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

## CAULIFLOWER BITES

19 SWEET & SPICY SAUCE, GREEN ONIONS,  
SESAME SEEDS

16

## SWEET POTATO FRIES

20 CRISPY SWEET POTATO FRITES SERVED  
WITH CHIPLOTIE AIOLI

12

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

**DAILY SOUP** 10  
SEASONALLY AND LOCALLY INSPIRED

**FRENCH ONION SOUP** 15  
HEARTY BEEF BROTH WITH SHERRY, SPANISH ONIONS  
AND TOPPED WITH BAKED CHEESE CROSTINI

**CAESAR SALAD** 15  
ROMAINE HEARTS, RADICCHIO, TOASTED  
PARMESAN CRUMBS, CREAMY CAESAR DRESSING  
ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8

**BEET AND GOAT CHEESE SALAD** 16  
RED AND GOLDEN BEETS, ARUGULA, SPINACH,  
ROASTED SQUASH, CRUMBLLED GOAT CHEESE,  
PUMPKIN SEEDS, RASPBERRY VINAIGRETTE  
ADD CHICKEN \$7, SHRIMP (5 PCS) \$8, SALMON \$8

 **TRIO OF DIPS, NAAN** 18  
A FLAVOURFUL HARMONY: ROASTED RED PEPEPR  
HUMMUS, SMOKY BABA GHANOUSH AND CREAMY  
TZATSIKI. ACCOMPANIED BY NAAN DIPPERS

**CRAB CAKES** 20  
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

**CARLTON CLUB HOUSE** 22  
DIJON FLAVOURED CHICKEN, HOT HOUSE TOMATO,  
LEAF LETTUCE, SWISS CHEESE, MAPLE BACON,  
MAYONNAISE ON CHOICE OF WHITE OR WHOLE  
WHEAT BREAD

**LOADED ANGUS BURGER** 22  
HAND FORMED 6 OZ. BURGER ON A BRIOCHE BUN  
TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLES  
ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1

 **BEYOND MEAT BURGER** 22  
A DELICIOUS PLANT BASED BURGER, LETTUCE, TOMATO,  
RED ONION AND PICKLES ON A BRIOCHE BUN.  
VEGAN AND GLUTEN FREE BUN AVAILABLE ON REQUEST.

## Featured Mains

**AGED RIB EYE** 50  
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

**CANADIAN STRIPLOIN** 48  
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



# DINNER MENU

## Featured Mains

**SPECIAL OF THE DAY** 28  
PLEASE ASK THE SERVER ABOUT THE DAILY SPECIAL


**ATLANTIC SALMON** 35  
SEASONED ATLANTIC SALMON, STEAMED BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE

**BUTTER CHICKEN** 31  
CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN , CLASSIC RAITA

**SOUTHERN STYLE CHICKEN** 30  
CRISPY COATED CHICKEN BREAST, YUKON WHIPPED POTATOES, STEAMED VEGETABLES, PICKLED SLAW, PAN GRAVY

**HADDOCK & CHIPS** 30  
STEAM WHISTLE BEER BATTERED HADDOCK FILLETS, THAI SLAW, CITRUS TARTAR SAUCE, FRITES

**CHICKEN PARMESAN** 32  
PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF SPAGHETTI IN MARINARA SAUCE, GARLIC BREAD

 **PENNE PRIMAVERA** 28  
RED PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD

## Sweet Treats

**NEW YORK CHEESE CAKE** 14  
CLASSIC CHEESE CAKE WITH GRAHAM CRUST SERVED WITH WILD BERRY COMPOTE & WHIPPED CREAM

**CHUDLEIGH'S APPLE BLOSSOM** 14  
HOMESTYLE APPLE PIE WITH LOCALLY SOURCED APPLES, CRUNCHY OAT CRUMBLE TOPPED WITH VANILLA BEAN ICE CREAM AND CRÈME ANGLAISE

**CHOCOLATE LAVA CAKE** 14  
A DECADENT CHOCOLATE CAKE LAYERED WITH MOLTEN CHOCOLATE GANACHE. SERVED WARM WITH WHIPPED CREAM AND BERRIES

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