

MENU

# THIRTY

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LOUNGE



# COCKTAILS

**BLACK RUSSIAN** 14  
POLAR ICE VODKA & KAHLUA  
SERVED OVER ICE

**WHITE RUSSIAN** 14  
POLAR ICE VODKA, KAHLUA & MILK

**MELON BALL** 14  
POLAR ICE VODKA, MELON LIQUEUR  
AND FRESH ORANGE JUICE

**BAY BREEZE** 14  
YOUR CHOICE OF POLAR ICE VODKA  
OR BACARDI SUPERIOR RUM,  
CRANBERRY AND PINEAPPLE JUICES

**BLOODY CAESAR** 14  
POLAR ICE VODKA, CLAMATO JUICE,  
DASHES OF TOBACSCO & WORCESTERSHIRE  
SPICES WITH A LIME GARNISH

**TOM COLLINS** 14  
BEEFEATER GIN, LEMON JUICE & SODA

**NEGRONI** 14  
GIN, SWEET VERMOUTH, CAMPARI

**MARGARITA** 14  
CAZADORES REPOSADO, TRIPLE SEC  
& LIME JUICE SHAKEN OVER ICE

**MAI TAI** 14  
BACARDI SUPERIOR RUM, TRIPLE SEC,  
ORANGE AND PINEAPPLE JUICES

**MANHATTAN** 14  
RYE WHISKEY & SWEET VERMOUTH  
SERVED OVER ICE

**AMARETTO SOUR** 14  
DISARONNO SHAKEN WITH LEMON JUICE

**LONG ISLAND ICED TEA** 14  
MCGUINNESS ORIGINAL RECIPE; VODKA,  
RUM, GIN & TRIPLE SEC MIXED WITH  
LEMON JUICE & TOPPED WITH COCA-COLA

**SEX ON THE BEACH** 14  
PEACH SCHNAPPS, ORANGE AND  
CRANBERRY JUICES



# MARTINIS

- THE CLASSIC** 14  
YOUR CHOICE OF BEEFEATER GIN OR POLAR ICE VODKA GARNISHED WITH OLIVES OR A LEMON TWIST
- COSMOPOLITAN** 14  
POLAR ICE VODKA, TRIPLE SEC, FRESH LIME & CRANBERRY JUICE
- APPLETINI** 14  
POLAR ICE VODKA & GREEN APPLE SOURPUSS SERVED OVER ICE
- MAPLE LEAF** 14  
POLAR ICE VODKA, MAPLE SYRUP, LIME JUICE & ANGOSTURA BITTERS
- ESPRESSO** 14  
POLAR ICE VODKA, KAHLUA, WHITE CRÈME DE CACAO & CHILLED ESPRESSO
- CARAMEL APPLE** 14  
POLAR ICE VODKA, BUTTER RIPPLE SCHNAPPS, GREEN APPLE SOURPUSS & APPLE JUICE
- BLUE DOLPHIN** 14  
POLAR ICE VODKA & BLUE CURACAO WITH AN ORANGE WHEEL GARNISH
- FRENCH MARTINI** 14  
POLAR ICE VODKA, CHAMBORD LIQUEUR & PINEAPPLE JUICE
- LYCHEE** 14  
POLAR ICE VODKA & SOHO LYCHEE LIQUEUR WITH A CHERRY GARNISH
- CHOCOLATE** 14  
POLAR ICE VODKA, WHITE CRÈME DE CACAO & CHOCOLATE SAUCE
- MINT CHOCOLATE** 14  
BAILEY'S IRISH CREAM, POLAR ICE VODKA, WHITE CRÈME DE CACAO & WHITE CRÈME DE MENTHE



# LIQUOR

## SCOTCH

JOHNNIE WALKER RED	10
CHIVAS 12 YR	14
JOHNNIE WALKER BLACK 12 YR	14
GLENFIDDICH 12 YR	14
CRAGGANMORE 12 YR	15
TALISKER 10 YR	17
OBAN 14 YR	20

## TEQUILA

CAZADORES REPOSADO	10
PATRON SILVER	14

## VODKA

ABSOLUTE	9
BELVEDAIRE	10
GREY GOOSE	10

## GIN

TANQUERAY NO 10	10
BOMBAY SAPPHIRE	10

## WHISKEY/BOURBON

CROWN ROYAL	10
JACK DANIELS	10
JAMESON	10
BUSHMILLS	10
BUSHMILLS BLACK BUSH	10
MAKER'S MARK	10

## COGNAC

COURVOISIER VS	13
HENNESSEY VS	13
REMY MARTIN VSOP	17
COURVOISIER VSOP	17
REMY MARTIN XO	25

## PORT [2 OZ]

TAYLOR'S FLADGATE LBV	10
TAYLOR'S OLD TAWNY 10 YR	10



# SPECIALTY COFFEES

# BEER

ALL SPECIALTY COFFEES TOPPED WITH WHIPPED CREAM  
& A MARASCHINO CHERRY

**MONTE CRISTO** 12  
GRAND MARNIER, KAHLUA & COFFEE

**IRISH COFFEE** 12  
JAMESON IRISH WHISKEY, IRISH MIST  
LIQUEUR & COFFEE

**B-52** 12  
BAILEY'S IRISH CREAM, KAHLUA, GRAND  
MARNIER & COFFEE

**SPANISH COFFEE** 12  
NAPOLEON BRANDY, KAHLUA & COFFEE

**DRAUGHT** 10

## BOTTLED

### DOMESTIC

**MOLSON CANADIAN** 8

**LABATT BLUE** 8

**COORS LIGHT** 8

**BUDWEISER** 8

### IMPORTED

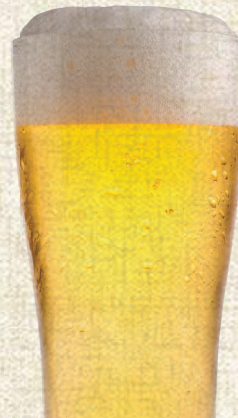
**CORONA** 10

**STELLA ARTOIS** 10

**HEINEKEN** 10

**GUINNESS (CAN)** 10

**BECK'S (NON-ALCOHOLIC)** 10



# WINE

## 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
Poderi Dal Nespoli Borgo Del Guidi, Emilia Romagna, Italy			75
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
Valle Dorado Sauvignon Blanc, Curico Valley, Chile	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
Joseph Mellot Sauvignon Blanc Sincerite, Vin De France			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 CHIPOLTIE 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**

15

## SHRIMP TORPEDO

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

15

15

## CLASSIC POUTINE

FRENCH FRIES TOPPED WITH CHEESE CURDS  
AND BEEF GRAVY

14

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

15

## CAULIFLOWER BITES

SWEET & SPICY SAUCE, GREEN ONIONS,  
SESAME SEEDS

14

15

## SWEET POTATO FRIES

CRISPY SWEET POTATO FRITES SERVED  
WITH CHIPLOTIE AIOLI

10

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# DINNER MENU

## Starters

- DAILY SOUP** 10  
SEASONALLY AND LOCALLY INSPIRED
- FRENCH ONION SOUP** 12  
HEARTY BEEF BROTH WITH SHERRY, SPANISH ONIONS  
AND TOPPED WITH BAKED GRUYERE CROSTINI
- CAESAR SALAD** 14  
ROMAINE HEARTS, RADICCHIO, RED RADISH, TOASTED  
PARMESAN CRUMBS, CREAMY CAESAR DRESSING  
ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8
- TOSSED GREEN SALAD** 14  
MIXED GREENS, CUCUMBER, TOMATO, JULIENNE  
VEGETABLES, HOUSE DRESSING  
ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8
-  **ASIAN PLATTER** 18  
BOMBAY SAMOSA, FALAFEL, VIETNAMESE SPRING ROLL,  
JALAPENO LIME AIOLI, MANGO CHUTNEY, PICKLED SLAW
- MARYLAND CRAB CAKES** 18  
CLASSIC BLUE CRAB CAKES, THAI SLAW,  
CITRUS REMOULADE

## Light Fares

- ALL SERVED WITH YOUR CHOICE OF SEASONED FRIES,  
CAESAR SALAD, TOSSED GREEN SALAD OR A DAILY SOUP
- CARLTON CLUB HOUSE** 18  
DIJON FLAVOURED CHICKEN, HOT HOUSE TOMATO,  
LEAF LETTUCE, AGED WHITE CHEDDAR, MAPLE BACON,  
MAYONNAISE ON CHOICE OF WHITE OR BROWN BREAD
- LOADED ANGUS BURGER** 18  
HAND FORMED 6 OZ. BURGER ON A BRIOCHE BUN  
TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLES  
ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1

## Featured Mains

- AGED RIB EYE** 44  
12 OZ. ANGUS RIBEYE GRILLED TO YOUR LIKING,  
ROASTED MINI POTATOES, MARKET VEGETABLES,  
BRANDY DEMI-GLACE
- CANADIAN STRIPLOIN** 42  
10 OZ. ANGUS STRIPLOIN GRILLED TO YOUR LIKING,  
HERB ROASTED MINI POTATOES, MARKET VEGETABLES,  
BOURBON DEMI REDUCTION
- SPECIAL OF THE DAY** 28  
PLEASE ASK THE SERVER ABOUT THE DAILY SPECIAL
- ATLANTIC SALMON** 32  
YOUR CHOICE OF TANDOORI OR LEMON PEPPER  
SEASONING ON ATLANTIC SALMON, STEAMED  
BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE
- BUTTER CHICKEN** 28  
CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY  
TOMATO SAUCE, BASMATI RICE, NAAN BREAD,  
CUCUMBER AND TOMATO SALAD
- SOUTHERN STYLE CHICKEN** 28  
CRISPY COATED CHICKEN BREAST, YUKON WHIPPED POTATOES,  
STEAMED VEGETABLES, PICKLED SLAW, PAN GRAVY
- HADDOCK & CHIPS** 28  
STEAM WHISTLE BEER BATTERED, THAI SLAW,  
CITRUS TARTAR, FRITES
- CHICKEN PARMESAN** 28  
PANKO CRUSTED CHICKEN BREAST, MOZZARELLA  
CHEESE ON A BED OF LINGUINE IN MARINARA SAUCE,  
GARLIC BREAD
-  **LINGUINE PRIMAVERA** 26  
RED AND GREEN PEPPERS, MUSHROOM, ASPARAGUS IN  
A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD



# DINNER MENU

## Sweet Treats

### **NEW YORK CHEESE CAKE**

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

14

### **CHUDLEIGH'S APPLE BLOSSOM**

WEDGED APPLES WITHIN COCONUT CINNAMON STRUDEL  
SERVED WARM WITH CARAMEL DRIZZLE AND COCONUT FLAKES

14

### **CHOCOLATE LAVA CAKE**

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

14

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