

MENAGGIO

BAR & GRILL

SHAREABLES

BANG BANG SHRIMP	\$17
Tempura battered and drizzled with a Sriracha Sweet Thai Chili sauce, sesame seeds and cilantro	
FIG & PROSCIUTTO	\$16
FLATBREAD Whipped goat cheese, prosciutto, figs, arugula and balsamic glaze	
BBQ CHICKEN FLATBREAD	\$15
Topped with grilled chicken, red peppers bbq sauce and mozzarella cheese,	
MEATBALLS AL FORNO	\$14
Beef and pork meatballs in tomato sauce, baked with mozzarella and parmesan cheese with crostini	
● QUEBEC STYLE POUTINE	\$11
Fries smothered in gravy, cheese curds and green onions. + pulled pork \$5	

HANDHELDS

Served with Fries or a Garden Salad Small Caesar or Greek Salad + \$2 *brioche or gluten free bun	
6OZ PRIME RIB BURGER*	\$19
Topped with lettuce, sliced tomato, pickles and Chipotle Aioli + bacon, cheddar cheese, or sautéed mushrooms \$2 each	
4OZ BEYOND BURGER*	\$18
Topped with lettuce, sliced tomato, pickles and roasted garlic aioli + bacon, cheddar cheese, sautéed mushrooms \$2 each	
CHICKEN PARMESAN	\$19
Panko breaded chicken breast with tomato sauce, mozzarella and parmesan cheese	
BBQ PULLED PORK*	\$17
Slow cooked pork shoulder with bbq sauce topped with pickles and slaw	
FALAFEL WRAP	\$16
Served with hummus, tzatziki, lettuce, tomato and parsley	
MARGHERITA GRILLED CHEESE	\$15
Sourdough, bocconcini, tomatoes, basil and balsamic glaze	
● Vegan	
● Gluten Free	

SPRING ROLLS	\$10
Vegetarian rolls with plum sauce	
FRIED CALAMARI	\$19
Lemon aioli, lemon wedge	
SPINACH & ARTICHOKE DIP	\$15
Creamy and cheesy dip served warm with pita chips	
WINGS	\$18
Served with carrots, celery and ranch. Choose your dry rub or sauce. Dry: Cajun, Lemon Pepper, Piri Piri, Caribbean Spice. Sauce: BBQ, Medium, Hot, Honey Garlic, Sweet Thai Chili or Butter Chicken	
● BACON CHEDDAR POTATO BOMBS	\$14
Fried and topped with sour cream, cheddar cheese and green onions	

ENTREES

● FLAT IRON STEAK	\$32	● NY PEPPERCORN STRIPLOIN	\$40
8oz Flat iron steak with chimichurri sauce served with Chef's choice of vegetables and potatoes		10oz Canadian AAA served with peppercorn sauce and Chef's choice of vegetables and potatoes	
TERIYAKI SALMON	\$27	FISH & CHIPS	\$21
Served with Jasmine rice, bok choy and teriyaki sauce		Battered and fried Haddock served with tartar sauce, and fries	
● SPAGHETTI POMODORO	\$14	CHICKEN FINGERS	\$19
Served with fresh basil + Meatballs \$7		Served with French fries and your choice of Plum, BBQ or Hot Sauce	
● VEGETABLE STIR FRY	\$17	SEAFOOD PENNE	\$22
Peppers, onions, snow peas, carrots, mushrooms, zucchini, green onions, jasmine rice + shrimp \$9, chicken \$8, or tofu \$7		Bay scallops and shrimp tossed in an Alfredo Parmesan Sauce	
● TOFU PAD THAI	\$18	CHICKEN PICCATA	\$22
Rice noodles, egg, fried tofu, bean sprouts, green onions, cilantro, roasted peanuts, lime wedge. + shrimp \$9 or chicken \$8		Pan fried chicken breast with a lemon caper sauce and served with sautéed vegetables and your choice of roasted potatoes or pasta aglio e olio	

DESSERT

APPLE PIE EGG ROLLS	\$10	● CHOCOLATE CAKE	\$10
Tossed in cinnamon sugar and served with vanilla ice cream		Vegan and Gluten free served with raspberry sauce and berries	
● CHOCOLATE RASPBERRY TARTUFO	\$10	CHEESECAKE	\$10
Served with fresh berries		Ask your server for today's cheesecake	

A \$20.00 minimum applies to all room service orders.

A 15% Service charge will automatically be added to all room service orders

Please let us know of any dietary restrictions prior to ordering

M E N U

MENAGGIO

BAR & GRILL

SIGNATURE COCKTAILS

BLUEBERRY MINT \$13.50

LEMONADE

Refreshing mix of Vodka, Limoncello, fresh mint, sparkling lemonade and blueberries

ORANGE BLOSSOM \$13.50

WHISKEY

A floral sour sensation! Whiskey, Aperol, fresh lime juice, and a special crafted ginger orange blossom syrup.

DARK FASHION \$13.50

Comfort in a glass. Spiced Rum, Triple Sec & Kahlua, shaken with chocolate and orange bitters

CLOUD 9 \$13.50

Tropical beach anyone? Gin, blue sour puss, curaçao, ginger beer and Prosecco

CLASSIC NEGRONI \$13.50

Sophisticated "bitter sipper". Campari, Gin and Red Vermouth

WHITE AND RED

SENSATIONAL SANGRIA

Always a favourite. Peach Schnapps, red or white wine, cinnamon infused fruit juices, finished with soda or gingerale and fresh fruit

\$12 glass /\$33 pitcher

BEVERAGES

JUICE | POP | WATER \$2.50

SPARKLING WATER \$7.00

COFFEE \$2.75

TEA \$2.50

ESPRESSO \$3.00

CAPPUCINO \$5.00

VANILLA ICE CAPP \$5.50

BEERS & SPRITZERS

DOMESTIC BOTTLE \$7.50

IMPORTED BOTTLE \$8.50

GUINNESS \$9.00

CIDER \$11.50

DRAFT \$8.00

GLASS (16OZ) \$9.50

PINT (20OZ) \$23.00

PITCHER (60OZ) \$23.00

WHITE CLAW \$8.50

WINE

WHITE

	6oz	9oz	Bottle
HOUSE WHITE	\$11.50	\$13.00	\$38.00
ESPIRITU DU CHILE SAUVIGNON BLANC	\$12.50	\$14.00	\$40.00
TRIO ROSE VQA NIAGARA	\$13.00	\$15.00	\$46.00
RIEF ESTATE RIESLING (ONTARIO)	\$13.50	\$16.50	\$47.00
BLACK OAK CHARDONNAY	\$15.00	\$18.00	\$55.00

RED

HOUSE RED	\$11.50	\$13.00	\$38.00
CANCILLIER MALBEC	\$13.00	\$16.00	\$43.00
JACOB'S CREEK SHIRAZ	\$13.50	\$17.00	\$46.00
BLACK OAK CABERNET SAUVIGNON	\$15.00	\$18.50	\$55.00

SPARKLING

PROSECCO BY THE GLASS (250ML)	\$15.00
PROSECCO - MANAGER'S SPECIAL	\$45.00

Ask your server about our Reserve Wine selection.

A \$20.00 minimum applies to all room service orders.
A 15% Service charge will automatically be added to all room service orders

Please let us know of any dietary restrictions prior to ordering