

MENAGGIO

BAR & GRILL

SHAREABLES

- SPRING ROLLS** \$10
Vegetarian rolls served with a side of plum sauce
- BANG BANG SHRIMP** \$15
Tempura battered and drizzled with a Sriracha Sweet Chili sauce
- MUSHROOM ARANCINI** \$12
Fried rice balls served with pomodoro sauce
- MEDITERRANEAN DIP** \$17
A trio of hummus, tzatziki and feta spinach dip served with baked pita
- WINGS** \$18
Fried and tossed with your choice of BBQ, medium, Franks or honey garlic sauce and served with carrot and celery sticks with ranch dip
- MEATBALLS AL FORNO** \$14
baked and served on a bed of crostini, pomodoro, Parmesan, mozzarella and basil
- **QUEBEC STYLE POUTINE** \$10
fries smothered in gravy and cheese curds
- **SOY & SAKE EDAMAME** \$9
Steamed edamame served with a sweet soy and sake glaze

HANDHELDS

- Served with fries or a garden salad
- PRIME RIB BURGER** \$18
6oz Prime Rib Burger on a brioche bun topped with lettuce, sliced tomato, pickles and Chipotle Aioli (GF bun available) + bacon, cheddar cheese, or sautéed mushrooms \$2 each
- BEYOND BURGER** \$16
Beyond Meat Burger on a brioche bun topped with lettuce, sliced tomato, pickles and roasted garlic aioli (GF bun available) + bacon, cheddar cheese, sautéed mushrooms \$2 each
- CHICKEN CAESAR** \$18
Grilled chicken breast served on a bun with bacon, romaine lettuce, Caesar dressing and served on a brioche bun
- CHICKEN KATSU** \$18
Panko breaded chicken breast with katsu sauce and Asian slaw served on a brioche bun
- SPANAKOPITA GRILLED CHEESE** \$17
Sourdough bread filled with spinach and feta cheese served with a small Greek salad

ENTREES

- NY PEPPERCORN STRIPLOIN** \$38
10oz Canadian AAA served with peppercorn sauce and Chef's choice of vegetables and potatoes
- FISH & CHIPS** \$20
Battered and fried Haddock served with tartar sauce, and fries
- TERIYAKI SALMON** \$25
Served with Jasmine rice, bok choy and teriyaki sauce
- SPAGHETTI POMODORO** \$14
● Served with fresh basil + Meatballs \$7
- TOFU PAD THAI** \$17
Rice noodles, egg, fried tofu, bean sprouts, green onions, cilantro, roasted peanuts, lime wedge. + shrimp or chicken \$6
- CHICKEN FINGERS** \$16
Served with French fries and your choice of Plum, BBQ or Hot Sauce
- **VEGETABLE STIR FRY** \$15
Peppers, onions, snow peas, carrots, mushrooms, zucchini, green onions, jasmine rice + chicken, shrimp or tofu \$6
- **STUFFED PEPPER** \$15
Bell pepper stuffed with Couscous, peppers, zucchini, grilled portobello mushroom and topped with pomodoro, balsamic glaze and basil oil

SALADS

Add Grilled Shrimp or Chicken Breast \$9

- CLASSIC CAESAR** \$14
Romaine, Parmesan, smoked bacon, croutons, cheese paillette, lemon wedge
- **ASIAN CHOPPED SALAD** \$14
Greens, red and green cabbage, red pepper, carrots, green onions, sesame seeds, mandarin oranges, mandarin orange vinaigrette
- CLASSIC GREEK** \$14
Romaine, cherry tomato, peppers, red onion, kalamata olives, Greek dressing, feta cheese and a sesame + poppy seed crisp
- CAPRESE SALAD** \$14
Arugula, heirloom tomatoes, bocconcini, basil served with balsamic vinegar and basil oil

DESSERT

- APPLE PIE EGG ROLL** \$8
Tossed in cinnamon sugar and served with vanilla ice cream
- CHEESECAKE** \$10
Ask your server for todays cheesecake
- GREEN TEA CREME BRULEE** \$9
Served with whipped cream, mint, fresh berries

- Vegan
● Gluten Free

MENU

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BAR & GRILL

COCKTAILS

10Z

BLOODY CAESAR	\$9.50
BROWN COW	\$9.50
APEROL SPRITZ	\$9.50
SPRITZER	\$9.50
RED SANGRIA	\$9.50
SCREWDRIVER	\$9.50

20Z

COSMO	\$12.50
NEGRONI	\$12.50
MARTINI	\$12.50
MANHATTAN	\$12.50

+ \$3 for Premium Liquor

BEERS & SPRITZERS

DOMESTIC BOTTLE	\$7.50
IMPORTED BOTTLE	\$8.50
GUINNESS	\$9.00
CIDER	\$11.50
DRAFT	
GLASS (16OZ)	\$8.00
PINT (20OZ)	\$9.50
PITCHER(60OZ)	\$23.00
WHITE CLAW	\$8.50

1 OZ LIQUOR

COGNACS	\$14.00
LIQUEUR	\$9.50
PREMIUM LIQUEUR	\$12.00
STANDARD RAIL	\$8.50
PREMIUM RAIL	\$11.00

BEVERAGES

JUICE	\$2.50
SOFT DRINKS	\$2.50
BOTTLED WATER	\$2.50
SPARKLING WATER	\$7.00
COFFEE	\$2.75
TEA	\$2.50
ESPRESSO	\$3.00
CAPPUCINO	\$5.00

WINE

WHITE

	6oz	9oz	Bottle
HOUSE WHITE	\$9.50	\$12.50	\$32.00
SANTA CAROLINA SAUVIGNON-BLANC (CHILE)	\$10.50	\$13.50	\$37.00
RIEF ESTATE RIESLING (ONTARIO)	\$11.50	\$15.00	\$39.00
STONELEIGH MARLBOROUGH SAUVIGNON BLANC (NEW ZEALAND)			\$52.00

RED

HOUSE RED	\$10.00	\$13.00	\$35.00
YELLOW TAIL MERLOT (AUSTRALIA)	\$10.50	\$14.00	\$35.00
JACOB'S CREEK SHIRAZ/CAB (AUSTRALIA)	\$12.50	\$16.00	\$37.00
GRAFFIGNA MALBEC (ARGENTINA)			\$52.00
MASI CAMPOFIORIN (ITALY)			\$60.00
J.LOHR CABERNET SAUVIGNON (CALIFORNIA)			\$60.00

SPARKLING

ROMEO & JULIET			\$38.00
BOTTEGA PROSECCO			\$45.00
