

# MENAGGIO

## BAR & GRILL

### SHAREABLES

- BANG BANG SHRIMP** \$19  
Tempura battered and drizzled with a Sriracha Sweet Thai Chili sauce, sesame seeds and cilantro
- KOREAN SNOW CHEESE FRIES** \$10  
Fries dusted with a sweet parmesan cheese powder mix
- BBQ CHICKEN FLATBREAD** \$16  
Topped with grilled chicken, red peppers bbq sauce and mozzarella cheese,
- MEATBALLS AL FORNO** \$16  
Beef and pork meatballs in tomato sauce, baked with mozzarella and parmesan cheese with crostini
- **QUEBEC STYLE POUTINE** \$12  
Fries smothered in gravy, cheese curds and green onions.

- SPRING ROLLS** \$10  
Vegetarian rolls with plum sauce
- FRIED CALAMARI** \$20  
Lemon aioli, lemon wedge
- SPINACH & ARTICHOKE DIP** \$16  
Creamy and cheesy dip served warm with pita chips
- WINGS** \$18  
Served with carrots, celery and ranch. Dry: Cajun, Lemon Pepper, Piri Piri, Caribbean Spice. Sauce: BBQ, Medium, Hot, Honey Garlic, Sweet Thai Chili or Butter Chicken
- PORK RIBLETS** \$18  
Salt and Pepper and sweet chilli sauce
- **BACON CHEDDAR POTATO BOMBS** \$15  
Fried and topped with sour cream, cheddar cheese and green onions

### SOUP & SALADS

- SOUP OF THE DAY** \$9  
Ask your server for today's soup
- CLASSIC CAESAR** \$15  
Romaine, Parmesan, smoked bacon, croutons, cheese paillette, lemon wedge
- CLASSIC GREEK** \$15  
Romaine, cherry tomato, peppers, red onion, kalamata olives, Greek dressing, feta cheese and a cheese paillette
- **MONTE CARLO SALAD** \$16  
Organic greens, kale, radicchio, dried cranberries, mandarin oranges, walnuts, sunflower seeds, crumbled goat cheese, tossed with a honey goat cheese dressing
- Add 4 Grilled Shrimp or Chicken Breast to any salad +\$9

### 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, Swiss cheese or sautéed mushrooms \$2 each
- 4OZ BEYOND BURGER\*** \$18  
Topped with lettuce, sliced tomato, pickles and roasted garlic aioli + bacon, cheddar cheese, Swiss cheese, or sautéed mushrooms \$2 each
- CHICKEN PARMESAN** \$19  
Panko breaded chicken breast with tomato sauce, mozzarella and parmesan cheese
- FALAFEL WRAP** \$16  
Served with hummus, tzatziki, lettuce, tomato and parsley
- MUSHROOM MELT** \$18  
Grilled sourdough bread, sautéed mushrooms, onions, provolone cheese, Swiss cheese and balsamic glaze

- Vegan  
● Gluten Free

Please let us know of any dietary restrictions prior to ordering

### ENTREES

- **FLAT IRON STEAK** \$32  
8oz Flat iron steak with chimichurri sauce served with Chef's choice of vegetables and potatoes
- **SALMON FILET** \$30  
Creamy lemon dill sauce with sautéed asparagus and 6 grain blend
- **SPAGHETTI POMODORO** \$14  
Served with fresh basil and garlic bread + Meatballs \$7
- **VEGETABLE STIR FRY** \$17  
Sautéed vegetables with jasmine rice + shrimp \$9, chicken \$8, or tofu \$7
- **FISH & CHIPS** \$22  
Battered and fried Haddock served with tartar sauce, and fries
- **TOFU PAD THAI** \$19  
Rice noodles, egg, fried tofu, bean sprouts, green onions, cilantro, roasted peanuts, lime wedge. + shrimp \$9 or chicken \$8
- **NY PEPPERCORN STRIPLOIN** \$40  
10oz Canadian AAA served with peppercorn sauce and Chef's choice of vegetables and potatoes
- BEEF CANNELLONI** \$20  
Pasta stuffed with beef and baked with pomodoro sauce and cheese. Served with a small hosue salad
- CHICKEN FINGERS** \$19  
Served with French fries and your choice of Plum, BBQ or Hot Sauce
- SHRIMP & SCALLOP PENNE** \$23  
Bay scallops and shrimp tossed in an Alfredo Parmesan Sauce
- CHICKEN PICCATA** \$22  
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

- BEIGNETS** \$10  
Chocolate hazelnut filled and dusted with powdered sugar, chocolate sauce
- **CHOCOLATE RASPBERRY TARTUFO** \$10  
Served with chocolate and raspberry sauce and fresh berries
- **CHOCOLATE CAKE** \$10  
served with berry coulis and berries
- CHEESECAKE** \$10  
Ask your server for today's cheesecake
- APPLE PIE EGG ROLL** \$10  
Tossed in cinnamon sugar and served with vanilla ice cream

# MENAGGIO

## BAR & GRILL

### SIGNATURE COCKTAILS

#### BLUEBERRY MINT LEMONADE

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

#### ORANGE BLOSSOM WHISKEY

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

#### DARK FASHION

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

#### CLOUD 9

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

#### FIRE & BLOOD MARGARITA

A warm and tart cocktail using Fireball Whiskey and Tequila. Shaken with Red Grapefruit Juice and Blood Orange Soda

#### HIBISCUS ROSÉ SPRITZ

A sophisticated wine spritz with hibiscus gin and Rosé wine. Blended with red grapefruit rose syrup and soda

#### 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

\$15 glass /\$38 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	\$8.50
IMPORTED BOTTLE	\$9.50
GUINNESS	\$9.00
CIDER	\$11.50

DRAFT GLASS (16OZ)	\$9.00
PINT (20OZ)	\$10.50
PITCHER (60OZ)	\$26.00

WHITE CLAW	\$9.00
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### WINE

#### WHITE

	6oz	9oz	Bottle
HOUSE WHITE	\$12.50	\$14.00	\$40.00
ESPIRITU DU CHILE SAUVIGNON BLANC	\$13.50	\$15.00	\$43.00
TRIO ROSE VQA NIAGARA	\$14.50	\$16.00	\$48.00
RIEF ESTATE RIESLING (ONTARIO)	\$15.50	\$18.50	\$51.00
BLACK OAK CHARDONNAY	\$17.50	\$19.00	\$58.00

#### RED

HOUSE RED	\$12.50	\$14.00	\$40.00
CANCILLIER MALBEC (ARGENTINA)	\$14.00	\$16.50	\$46.00
SMOKEY BAY SHIRAZ (AUSTRALIA)	\$14.00	\$16.50	\$46.00
CORTE VIGNA MERLOT (ITALY)	\$14.00	\$16.50	\$47.00
11TH HOUR PINOT NOIR (CALIFORNIA)	\$17.00	\$19.00	\$55.00
BLACK OAK CABERNET SAUVIGNON	\$17.50	\$19.50	\$58.00
PANIZZI CHIANTI DOCG (ITALY)	\$17.50	\$19.00	\$58.00

#### SPARKLING

PROSECCO BY THE GLASS (250ML)	\$17.00
BELLINO PROSECCO DOC (ITALY)	\$49.00

Ask your server about our Reserve Wine selection.