

MENAGGIO

BAR & GRILL

SHAREABLES

BANG BANG SHRIMP	\$20
Tempura battered and drizzled with a Sriracha Sweet Thai Chili sauce, sesame seeds and cilantro	
BRUSCHETTA	\$15
Tomatoes, red onion, garlic, basil, olive oil, balsamic glaze and Parmesan cheese on a toasted baguette	
CHEESE QUESADILLA	\$17
Flour tortilla stuffed with cheese mix, sautéed onions and peppers, sour cream and salsa. Add chicken +\$5	
MEATBALLS AL FORNO	\$17
Beef and pork meatballs in tomato sauce, baked with mozzarella and parmesan cheese with crostini	
PORK RIBLETS	\$18
Salt and Pepper and sweet chilli sauce	

SPRING ROLLS	\$10
Vegetarian rolls with plum sauce	
FRIED CALAMARI	\$20
Lemon aioli, lemon wedge	
SPINACH & ARTICHOKE DIP	\$18
Creamy and cheesy dip served warm with pita chips	
CHICKEN 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	
● QUEBEC STYLE POUTINE	\$14
Fries smothered in gravy, cheese curds and green onions.	
FRIED PICKLES	\$15
Breaded and fried spears with a side of ranch dressing	

SOUP & SALADS

SOUP OF THE DAY	\$10
Ask your server for today's soup	
CLASSIC CAESAR	\$16
Romaine, Parmesan, smoked bacon, croutons, cheese paillette, lemon wedge	
CLASSIC GREEK	\$16
Romaine, cherry tomato, peppers, red onion, kalamata olives, Greek dressing, feta cheese and a cheese paillette	
● MONTE CARLO SALAD	\$17
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. Add Caesar or Greek Salad + \$2	
*Available with 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 \$2.50 each	
4OZ BEYOND BURGER*	\$18
Topped with lettuce, sliced tomato, pickles and roasted garlic aioli	
+ bacon, cheddar cheese, Swiss cheese, or sautéed mushrooms \$2.50 each	
6OZ LAMB BURGER	\$20
Topped with Tzatziki, hummus, sliced tomatoes, lettuce and red onion	
NASHVILLE HOT CHICKEN	\$20
Breaded chicken breast smothered in hot sauce served with tangy slaw and pickles on a brioche bun	
EGGPLANT PARMESAN	\$19
panko breaded eggplant with tomato sauce, mozzarella and Parmesan cheese	

ENTREES

● FLAT IRON STEAK	\$34	● STRIPLOIN STEAK	\$42
8oz Flat iron steak with chimichurri sauce served with Chef's choice of vegetables and potatoes		10oz Canadian AAA with a Brandy and green peppercorn sauce and Chef's choice of vegetables and potatoes	
TERIYAKI SALMON	\$30	CHICKEN PICCATA	\$24
Seared with a Teriyaki sauce served with Jasmin rice and bok choy		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	
● SPAGHETTI POMODORO	\$16	CHICKEN FINGERS	\$20
Served with fresh basil and toasted crostini + (3) Meatballs \$7		Served with French fries and your choice of Plum, BBQ or Hot Sauce	
● VEGETABLE STIR FRY	\$18	CHEESE CANNELLONI	\$22
Sautéed vegetables with jasmine rice + shrimp \$9, chicken \$8, or tofu \$7		Pasta stuffed with ricotta cheese and baked with pomodoro sauce and cheese. Served with a small house salad	
BEEF CANNELLONI	\$22	FISH & CHIPS	\$23
Pasta stuffed with beef and baked with pomodoro sauce and cheese. Served with a small house salad		Battered and fried Haddock served with tartar sauce, and fries	
● TOFU PAD THAI	\$20	SHRIMP & SCALLOP PENNE	\$23
Rice noodles, egg, fried tofu, bean sprouts, green onions, cilantro, roasted peanuts, lime wedge.		penne, bay scallops, shrimps, alfredo sauce, parmesan cheese, toasted crostini	
+ shrimp \$9 or chicken \$8			

DESSERT

● CHOCOLATE RASPBERRY TARTUFO	\$10	CHEESECAKE	\$10	BEIGNETS	\$10
Served with chocolate and raspberry sauce and fresh berries		Ask your server for today's cheesecake		Chocolate hazelnut filled and dusted with powdered sugar, chocolate sauce	
		MEXICAN FRIED CHEESECAKE	\$12	● CHOCOLATE CAKE	\$10
		Tossed in cinnamon sugar and served with vanilla ice cream, Mexican chocolate sauce		served with berry coulis and berries	

- Vegan
- Gluten Free

Please let us know of any dietary restrictions prior to ordering

M E N U

MENAGGIO

BAR & GRILL

SIGNATURE COCKTAILS

FIRE & BLOOD \$15.00 MARGARITA

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

ORANGE BLOSSOM \$14.00 WHISKEY

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

HIBISCUS ROSÉ SPRITZ

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

DARK FASHION \$14.00

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

BLUEBERRY MINT \$14.00 LEMONADE

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

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

CLOUD 9 \$14.00

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

SPICY COCOTINI \$14.00

A hint of sweet and heat! Vodka, triple sec, coconut, and pineapple shaken with fresh chillies

BEVERAGES

JUICE | POP | WATER \$2.50

SPARKLING WATER \$7.00

COFFEE \$2.75

TEA \$2.50

ESPRESSO \$3.00

CAPPUCINO \$5.00

ICE CAPP \$6.00

Vanilla/Mocha/Caramel

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

ASSORTED COOLERS \$9.00

WINE

WHITE

	6 o z	9 o z	B o t t l e
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
CANCELLER CHARDONNAY (ARGENTINA)	\$17.50	\$19.00	\$58.00

RED

HOUSE RED	\$12.50	\$14.00	\$40.00
CANCEILLIER 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
CANCELLER CABERNET RESERVA(ARGENTINA)	\$17.00	\$19.00	\$55.00
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 selections

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