



**To order from our In Suite Menu, simply TEXT in your order!**

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## APPS

- |             |   |    |
|-------------|---|----|
| <b>#151</b> | <b>HOT SPINACH ARTICHOKE DIP (V, GF)</b><br>with tortilla chips   | 12 |
| <b>#152</b> | <b>CHICKEN WINGS (GF)</b><br>with blue cheese dip, carrot and celery sticks with a choice of mild, medium, hot, honey garlic or bbq sauce, cajun dry rub or salt and pepper | 14 |
| <b>#153</b> | <b>JAPANESE GYOZA</b><br>chicken and leek dumplings with a teriyaki glaze   | 12 |
| <b>#154</b> | <b>SWEET POTATO FRIES (V, GF)</b><br>served with ancho aioli  | 8  |
| <b>#155</b> | <b>POUTINE</b><br>french fries with cheese curds and beef gravy   | 12 |
| <b>#156</b> | <b>QUESADILLA (V)</b><br>with refried beans, tomato, bell peppers, onion, our three-cheese blend, guacamole and lime crema  | 11 |
|             | <b>#157 ADD CHICKEN</b>   | 4  |
|             | <b>#158 ADD BEEF</b>  | 6  |
| <b>#159</b> | <b>NACHOS (V, GF)</b><br>with our three-cheese blend, black olives, refried beans, jalapeños, pico de gallo and guacamole   | 12 |
|             | <b>#160 ADD CHICKEN</b>   | 6  |
|             | <b>#161 ADD BEEF</b>  | 8  |
| <b>#162</b> | <b>CRAB CAKES</b><br>breaded and pan seared crab cakes with chipotle aioli  | 14 |

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## SOUPS AND SALADS

<b>#163</b>	<b>FRENCH ONION SOUP</b> served with gruyere cheese crouton	8
<b>#164</b>	<b>TOMATO SOUP (V, GF)</b> with basil chive cream	7
<b>#165</b>	<b>ADD GRILLED CHEESE</b>	8
<b>#166</b>	<b>CAESAR SALAD</b> fresh romaine leaves coated in our house caesar salad dressing, garlic croutons, bacon bits and fresh shredded parmesan cheese	12
<b>#167</b>	<b>MIXED GREEN GARDEN SALAD (VE, GF)</b> nordic greens, tomato, cucumber, carrot and radish with a honey balsamic vinaigrette	10
<b>#168</b>	<b>TACO SALAD (V, GF)</b> red and green leaf lettuce with avocado, grilled corn, our three-cheese blend, black olives, pico de gallo and corn tortilla	12
<b>#169</b>	<b>BEET AND GOAT CHEESE TERRINE (V)</b> roasted beets and goat cheese layered with a balsamic reduction	12
<b>#170</b>	<b>NAKED AND GREEN GRAIN SALAD (V)</b> naked oats, wild rice, red and white sorghum, chickpeas, nordic greens, feta cheese and a herb vinaigrette	11
	<b>ADD TO ANY OF OUR SALADS</b>	
<b>#171</b>	<b>CHICKEN</b>	6
<b>#172</b>	<b>GROUND BEEF</b>	8
<b>#173</b>	<b>SALMON</b>	8
<b>#174</b>	<b>SHRIMP (5)</b>	8

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## PANINI, SANDWICHES AND WRAPS

(served with your choice of french fries or mixed green salad)

<b>#175</b>	<b>CALIFORNIA GRILLED CHICKEN WRAP</b>	17
	chicken, avocado, tomato, lettuce, red onion, cucumber and cheddar cheese with a spicy aioli, wrapped in a spinach tortilla	
<b>#176</b>	<b>CHEF'S CUBAN PANINI</b>	16
	roasted pork, gruyere, pickles, mustard and garlic aioli, served on toasted marble rye	
<b>#177</b>	<b>TDV LOBSTER GRILLED CHEESE</b>	19
	lobster and shrimp with our three-cheese blend on multi grain bread	
<b>#178</b>	<b>VALLEY BURGER</b>	18
	100% canadian beef with cheddar cheese, bacon, sautéed mushrooms and onions on a toasted brioche bun	
<b>#179</b>	<b>BUFFALO FRIED CHICKEN SANDWICH</b>	17
	chicken breast, dusted in our seasoned flour and fried, coated in franks red hot sauce, served on a toasted brioche bun with house made blue cheese sauce, lettuce, tomato and a side of coleslaw	
	<b>ADD / SUBSTITUTE TO ANY SANDWICH</b>	
<b>#180</b>	<b>CAESAR SALAD</b>	2
<b>#181</b>	<b>SWEET POTATO FRIES</b>	2

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**MAINS**

- #182 BUTTER CHICKEN**

spiced chicken thigh served with a sautéed vegetable medley, jasmine rice, chutney and yogurt raita, with toasted naan bread

23
- #183 CHICKEN FINGERS AND FRIES**

with choice of bbq, plum, honey garlic, chipotle aioli, or hot sauce

18
- #184 AMSTERDAM BEER BATTERED FISH AND CHIPS**

big wheel beer battered atlantic haddock served with hand cut french fries and house made tartar sauce, with a side of coleslaw

19
- #185 BRAISED BEEF RIBS (GF)**

dry rubbed and braised, served with mashed potato and carrots au jus

29
- #186 CHICKEN POT PIE**

chicken and vegetables in a thick chicken gravy baked inside a puff pastry pie crust

21
- #187 NEW YORK STRIPLOIN (8OZ) (GF)**

served with a red wine demi glace sauce sautéed rappini, carrots and mashed potato

28
- #188 BUDDHA BOWL (VE, GF)**

sautéed seasonal vegetables with rice noodles in a spicy coconut curry sauce

15
- #189 ADD CHICKEN**

6
- #190 ADD SHRIMP**

8
- #191 ALL DAY BREAKFAST**

2 eggs any style served with home fries and toast with your choice of bacon, ham, pork or chicken sausage

16

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## PASTA

- |             |   |    |
|-------------|---|----|
| <b>#192</b> | <b>SPAGHETTI BOLOGNESE</b><br>beef, onion, carrot and tomato ragu with fresh shredded parmesan cheese         | 22 |
| <b>#193</b> | <b>CHICKEN FETTUCCINI ALFREDO</b><br>wild mushrooms and chicken in a classic cream, garlic and parmesan sauce | 21 |
| <b>#194</b> | <b>PENNE ARRABIATA (V)</b><br>spicy tomato sauce with fresh shredded parmesan cheese                          | 18 |
| <b>#195</b> | <b>MAC AND CHEESE (V)</b><br>aged cheddar and gruyere cheese, topped with a panko gratin                      | 18 |
|             | <b>#196 ADD BACON</b>   | 3  |
|             | <b>#197 ADD LOBSTER</b>   | 10 |

## PIZZAS

- |             |   |    |
|-------------|---|----|
| <b>#198</b> | <b>PEPPERONI</b><br>mozzarella, pepperoni, tomato sauce             | 15 |
| <b>#199</b> | <b>CARNE</b><br>mozzarella, sausage, bacon, pepperoni, tomato sauce | 15 |
| <b>#200</b> | <b>MARGHERITA (V)</b><br>buffalo mozzarella, basil, tomato sauce    | 15 |
| <b>#201</b> | <b>HAWAIIAN</b><br>mozzarella, ham, pineapple, tomato sauce         | 15 |
| <b>#202</b> | <b>CANADIAN</b><br>pepperoni, mushroom, green peppers, tomato sauce | 15 |

## DESSERT MENU

- |             |                            |   |
|-------------|----------------------------|---|
| <b>#203</b> | <b>CHOCOLATE SELECTION</b> | 8 |
| <b>#204</b> | <b>ICE CREAM SUNDAE</b>    | 8 |
| <b>#205</b> | <b>DAILY CHEESECAKE</b>    | 8 |
| <b>#206</b> | <b>BREAD PUDDING</b>       | 8 |
| <b>#207</b> | <b>LEMON TART</b>          | 8 |

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## DRINK MENU

<b>WHITE</b>		<b>5oz</b>	<b>9oz</b>	<b>BTL</b>
#1	Canyon Road, Pinot Grigio, California, USA	#2 12	#3 17	#4 39
#5	Riesling, Inniskillin, Ontario, Canada VQA	#6 9	#7 13	#8 36
#9	Chardonnay (unoaked), Inniskillin, Ontario, Canada VQA	#10 10	#11 14	#12 38
#13	Chardonnay, William Hill, California, USA	#14 15	#15 22	#16 60
#17	Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	#18 15	#19 22	#20 60
#21	Crisp and Lively, Jackson-Triggs, Ontario, Canada VQA	#22 11	#23 14	#24 39
<b>ROSE, SPARKLING AND ICEWINE</b>				
#25	Chivite Gran Feudo, Spain	#26 9	#27 13	#28 39
#29	Jackson-Triggs, Reverse Sparkling, Ontario, Canada VQA	#30 11	#31 48 (200mil)	#32 -
#33	Vidal Icewine, Jackson-Triggs, Ontario, Canada VQA	#34 15 (2 oz)	#35 60 (200mil)	#36 -
<b>RED</b>				
#37	Pinot Noir, Mirassou, California, USA	#38 13	#39 19	#40 48
#41	Malbec, Alamos, Argentina	#42 14	#43 21	#44 55
#45	Merlot Jackson-Triggs, Ontario, Canada VQA	#46 11	#47 15	#48 40
#49	Cabernet Sauvignon, William Hill, California, USA	#50 15	#51 22	#52 60
#53	Shiraz, Carnivor, Australia	#54 14	#55 20	#56 54
#57	Shiraz Cabernet, Inniskillin, Ontario, Canada VQA	#58 11	#59 14	#60 39
#61	Masi Bonacosta Valpolicella Classico DOC, Veneto, Italy	#62 13	#63 19	#64 52
<b>BEER</b>				
<b>Draught Beer</b>				
#65	Amsterdam Big Wheel, Deluxe Amber, Ontario, Canada	8.5		
#66	Amsterdam Blonde, Light Lager, Ontario, Canada	8.5		
#67	3 Speed, Lager, Ontario, Canada	8.5		
#68	Boneshaker, IPA, Ontario, Canada	8.5		
#69	Budweiser, American Lager, USA	8		
#70	Stella Artois, Lager, Belgium	8.5		
<b>Bottles and CANS</b>				
#71	Coors Light, Lager, USA	6		
#72	Molson Canadian, Lager	6		
#73	Mill St. Organic, Organic Lager, Ontario, Canada	6.5		
#74	Heineken, Lager, Netherlands	6.5		
#75	Corona Extra, Lager, Mexico	6.5		
#76	Hoegaarden, Wheat Beer, Belgium	6.5		
#77	Alexander Keith's, IPA, Ontario, Canada	6.5		
#78	Pommies Cider, Ontario, Canada	7		
#79	Guinness, Stout, Ireland	8		



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## DRINK MENU

### SPIRITS

#### Scotch - Single Malts

- #80 Talisker 10Y
- #90 Glenfiddich 12Y
- #91 Dalwhinnie 15Y
- #92 Lagavulin 16Y
- #93 Oban 14Y
- #94 Glenlivet 12Y

#### Scotch - Blended

- #95 Grants
- #96 Johnnie Walker Red
- #97 Johnnie Walker Black
- #98 Chivas Regal 12

#### Irish Whiskey

- #99 Jameson

#### American Whiskey

- #100 Maker's Mark
- #101 Jack Daniels
- #102 Woodford Reserve
- #103 Bulleit

#### Canadian & Rye Whiskies

- #104 Crown Royal
- #105 Canadian Club

### COCKTAILS

- #127 Manhattan
- #128 Cosmopolitan
- #129 Caesar
- #130 Martini
- #131 Gin
- #132 Vodka
- #133 Mojito
- #134 Negroni
- #135 Old Fashioned
- #136 Pina Colada
- #137 Singapore Sling
- #138 Whiskey Sour
- #139 Brandy, on the rocks

- 11 #106 Vodka
- 11 #107 Skyy
- 14 #108 Stolichnaya
- 15 #109 Grey Goose
- 15 #110 Ketel One

#### Gin

- 7 #111 Bombay
- 9 #112 Tanqueray
- 9 #113 Beefeater

#### Rum

- 7 #114 Bacardi, Superior
- 7.5 #115 Bacardi, Gold
- 8 #116 Bacardi Black
- 8 #117 Captain Morgan, Spice
- 8.5 #118 Appleton

#### Brandy

- 7.5 #119 E.&J. Gallo XO
- 8 #120 Hennessy VSOP
- 7 #121 Courvoisier VSOP
- 7 #122 E.&J. Gallo VSOP
- 8 #123 Hennessy VS

#### Tequila

- 12 #124 Sauza Gold
- 12 #125 Jose Cuervo Gold
- 12 #126 Sauza Silver

### NON-ALCOHOLIC BEVERAGES

- 12 #140 Coke
- 13 #141 Diet Coke
- 13 #142 Sprite
- 13 #143 Ginger Ale
- 13 #144 Iced Tea
- 12 #145 Coffee
- 12 #146 Tea
- 11 #147 Hot Chocolate
- #148 Bottled Water
- #149 Perrier 330ml
- #150 Sparkling Water 750 ml