

king street **social**

K I T C H E N | B A R

FOOD, THOUGHTFULLY SOURCED, CAREFULLY SERVED DINNER

• STARTERS •

Soup of the Day 10

Served with warm baguette

Caesar Salad 14

Romaine hearts, challah croutons, double smoked bacon, parmesan Reggiano, creamy garlic dressing

Add grilled chicken breast 10 or Add grilled shrimp 8

Caprese *V/*GF 16

Vine-ripened tomatoes, Fior di latte, roasted peppers, extra virgin olive oil, balsamic reduction

Buffalo Chicken Wings 18

Buffalo tossed wings, blue cheese dip, crudité

Crisp Vegetable Gyoza *Vg 16

Hand crafted vegetable dumplings, sweet chili dipping sauce

Roast Beet Salad *V 14

Orange fillets, feta cheese, baby arugula, maple shallot dressing

Baby Spinach Salad *V/*GF 14

Strawberries, goat cheese, pistachio, lemon poppy seed dressing

Jumbo Shrimp Cocktail 18

Lemon marinated shrimp, spicy horseradish cocktail, iceberg lettuce, cherry tomatoes, lemon

• MAINS •

Crisp Skin Chicken Supreme 28

Mushroom and Spinach Risotto, blistered cherry tomatoes, Truffle essence

Crispy Tofu Stir-Fry *Vg 20

Carrots, peppers, red onion, baby corn, broccoli, water chestnuts, rice noodles, ginger hoisin glaze

Grilled Cape D'Or Salmon Filet 32

Fingerling potato, asparagus and baby spinach salad. Pommery mustard dressing

Shepherd's Pie 22

Ground beef, carrots, peas, butter whipped potatoes, beef gravy, garden green salad

Seafood Linguine 31

Shrimp, scallops, mussels, asparagus, grape tomatoes, garlic confit. chardonnay cream sauce

Grilled AAA Beef Striploin *GF 42

Caramelized onion mash, mushrooms, asparagus. red wine demi

Butter Chicken or Paneer 26

Jeera rice, naan, kachumber salad, cucumber raita

• LIGHT FARE •

Cod and Chips 22

Beer battered Atlantic cod, Yukon fries, creamy coleslaw, lemon, house tartar sauce

Classic Hyatt Burger 19

6oz Prime rib patty, toasted brioche roll, LTO, pickle spear, smoked cheddar, garlic aioli,

Choice of Yukon gold fries or side Caesar salad

Add Applewood Smoked Bacon 2.50

*Substitute Beyond Meat patty on request *V*

Smoked Turkey Club House 20

*Toasted artisan sourdough, beefsteak tomatoes, iceberg, garlic aioli, applewood smoked bacon
Choice of Yukon fries or side Caesar salad*

Loaded Nachos *V 14

Tri-coloured tortilla chips, 3 cheese blend, sweet peppers, pickled jalapenos, tomatoes, green onions, black olives, salsa, sour cream

Add Diced Chicken Breast 10

Add Seasoned Ground Beef 8

Add Avocado Mash 3

• KIDS MENU •

Spaghetti *V 10

Traditional marinara sauce, fresh basil

Chicken Fingers 12

Yukon fries, plum dipping sauce

Garden Vegetable Crudite *V 8

Fresh garden vegetables with ranch dip and hummus

Grilled Cheese Sandwich *V 10

Choice of white or brown bread, aged cheddar cheese, Yukon fries

Fish and Chips 12

Battered Atlantic cod, Yukon fries, lemon, tartar sauce

• DESSERT •

Warm Apple Tart 13

French vanilla ice cream, caramel

Seasonal Bowl of Berries *V/*GF 10

With vanilla yogurt

Lemon Curd Tart 13

Maple braised blueberries, whipped cream

Chocolate Lava Cake 14

Vanilla ice cream, fresh berries

All prices are subject to applicable service charges and taxes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGENS

*V Vegetarian *GF Gluten Free *Vg Vegan