DINNER
FOOD. THOUGHTFULLY SOURCED, CAREFULLY SERVED...
HOURS 5:00 PM - 11:00 PM MON-SUN

DOWNTOWN TORONTO FAVORITES

SEASONAL SOUP 8.00
POACHED FOWL AND NOODLE SOUP 8.00

THE ENTERTAINMENT DISTRICT CAESAR SALAD 11.00
Romaine spears, creamy dressing, fresh parmesan, anchovies, smoked bacon, croutons
Add grilled chicken or shrimp + 8.00

BABY SPINACH AND FRESH STRAWBERRY SALAD 11.00
Soft goat cheese, nuts, seeds, olives, sweet onion and poppy seed vinaigrette

TRADITIONAL COBB SALAD 14.00
Grilled chicken, smoked bacon, egg, avocado, Stilton cheese, tomatoes, bacon,
lemon dijon dressing

CHICKEN SUPREME BORDELAISE 24.00
Seared supremes on sautéed spinach, fondant potatoes, fresh market vegetables,
wild mushrooms, wine reduction

SELECTION OF ARTISANAL CHEESES & MEATS 22.00
Oka, brie, boursin, cheddar, parma prosciutto, Genoa salami, charred bread,
extra virgin olive oil

CRISPY CHICKEN WINGS 13.00
Smoked BBQ sauce, fresh crudité, ranch dressing, blue cheese dressing

GOURMET THIN CRUST PIZZA 16.00
Choose from tomatoes, olives, pepperoni, mushrooms, bell peppers, pineapple.

To Order, Please Touch 2555

All Room Service Orders are Subject to Harmonized Sales Tax (HST), Delivery Charge of $ 4.00, and Service Charge of 15%.
Gratuity is included in the Service Charge.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
Please notify us if you have any food allergies.
SANDWICHES AND ENTREES

AAA CERTIFIED ANGUS BURGER  15.00
Fire charred 8oz Angus patty, crisp lettuce, sliced tomato, red onion garnish, grainy mustard, pickle, french fries

CHICKEN QUESADILLA  14.00
Flour tortillas, grilled chicken, monterey jack cheese, roasted tomato salsa, sour cream

GRILLED CHICKEN CLUB  14.00
Grilled chicken breast, smoked bacon, lettuce, tomato, grainy dijon spread

STEAKHOUSE SPECIALTIES

Please inquire for tonight’s selection of AAA prime cuts  29.00
Chef’s selections of starch & fresh market vegetables

SEASONAL MARKET PLACE FISH  28.00
Ask your In Room Dining Server for today’s seasonal catch
Served with Chef’s choice of potatoes and vegetables

PASTA NIGHT  24.00
Please inquire about tonight’s options

CLASSICAL INDIAN BUTTER CHICKEN  24.00
Fragrant basmati rice, buttered naan, poppadums, lime pickled vegetables

GLUTEN FREE HEALTHY CHOICES

OPEN FIRE GRILLED SALMON WITH MAPLE DIJON GLAZED (Gluten free)  27.00
Baby spinach, baby kale and roasted quinoa, heirloom carrots, cherry tomatoes

GRILLED VEGETABLES TIMBALE (Vegetarian + Gluten free)  24.00
Assortment fresh grilled vegetables on blacken herbed rice, local market vegetables

CHARBROILED FIRM Pressed TOFU TERIYAKI (Vegetarian)  23.00
Stir fried vegetables & shiitake mushrooms, ginger garlic teriyaki sauce sautéed on fragrant rice

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DESSERT

TIRAMISU 9.00
Creamy mascarpone, amaretto, ladyfinger biscuits, fresh berries

APPLE CARAMEL CRUMBLE TART 8.00
Fresh Ontario apples, rich caramel, golden crumble topping

BELGIAN CHOCOLATE FUDGE CAKE 8.00
Four layers of decadent chocolate, covered with a rich ganache, fresh berries

FRESH FRUIT PLATE 13.00
Array of melons, apples, berries, carefully selected and sliced

LOCALLY MADE ICE CREAM 7.00
Choice of french vanilla bean, strawberry, or European milk chocolate

LOCALLY MADE GELATO 7.00
Please enquire for today’s special flavour

BEVERAGES

FRESHLY BREWED PIKE’S PLACE COFFEE 9.00 PER POT
Starbucks premium coffee

SELECTION OF TEAS 9.00 PER POT
Starbucks Tazo teas

SELECTION OF JUICES 4.00
Orange, cranberry, tomato, apple, grapefruit

SOFT DRINKS 3.50
Pepsi, Ginger Ale, Diet Pepsi, 7 Up

MILK 3.50
Whole, 2%, skim or soy milk

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