

IN ROOM DINING



EAT. RELAX. ENJOY.

Breakfast

Served from 06.30 am to 11 am

Sunrise Breakfast	17
Two "eggs your way", breakfast potatoes. choice of breakfast meats, choice of toast	
Build Your Own Omelet	19
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey jack, served with breakfast potatoes and choice of toast	
Tofu Scrambled Eggs – Vegan	19
Shredded tofu, turmeric, ginger, garlic, bell peppers, tomatoes, onions, breakfast potatoes, choice of toast	

All Day Dining

Served from 3.30 pm to 10.30 pm

Fried Calamari	24
Flour dusted and deep fried, jalapenos, peppers, roasted garlic aioli, spicy Sriracha sauce	
Chicken Wings	22
Dusted and with your choice of sauces: bbq, hot or honey garlic, served with carrots, celery, creamy blue cheese dip	
Market Fresh Soup	11
Chef's daily inspiration	
Gathered Greens	side 11 / bowl 15
Seasonal greens, cucumber, grape tomatoes, radish, red onions and carrots tossed in a house herb & spice dressing or balsamic olive oil dressing	
Caesar Salad	side 12 / bowl 16
Romaine lettuce, croutons, bacon, parmesan cheese, tossed in a classic Caesar dressing Add a protein to any salad: Salmon(4oz) 8 /Shrimp(5 pieces) 11 /Chicken(6 oz.) 7 /Steak(8oz) 18	
Classic Burger	22
8 oz. Sirloin beef patty, lettuce, tomatoes, pickles, red onions, mayo on a bistro bun, served with fries or salad. Add: Bacon 4 Cheddar 2 Sautéed Mushrooms 2	

EAT. RELAX. ENJOY.

Go Beyond	25
6 oz. vegan patty, hummus, sautéed mushroom, caramelized onion, tomato, arugula, vegan cheddar cheese, vegan bun, served with fries or salad	
Clubhouse Sandwich	22
Triple decker, roasted chicken, bacon, cheddar cheese, tomatoes, lettuce, saffron aioli, served with fries or salad	
Crispy Fried Chicken Burger	22
Lettuce, tomato, creamy coleslaw, chipotle Baja sauce, served with fries or salad	
Traditional Fish & Chips	25
Beer battered haddock fillets, fries, coleslaw and tartar sauce	
Four Cheese Cajun Style Chicken Penne	30
Penne, spinach, roasted red peppers, mushroom, cheddar, mozzarella, Monterey jack and feta and garlic bread	
Wild Mushroom Ravioli	27
Pesto tomato sauce, goat cheese and garlic bread	
Butter Chicken	33
Boneless chicken simmered in a rich tomato cream sauce, served with basmati rice, cucumber salad and naan	

Dessert

Red Velvet Cake	15
Apple and Caramel Cheesecake	16

Kid's Menu

Chicken Fillets with Fries or Salad	14
Cheese Pizza 7"	12
Grilled Cheese Sandwich with Fries or Salad	14
Penne Pasta with tomato sauce and cheese	15

Beverage List

Glenmorangie Original, Scotland	15
Jack Daniel's Single Barrel Rye, Kentucky, USA	9
Crown Royal, Canada	9
Canadian Club	8
Grey Goose, France	10
Ketel One, Netherlands	9
Captain Morgan Original Spiced Rum, Caribbean	9
Bacardi Gold, Puerto Rico	9
Bombay Sapphire London Dry, UK	10
Patron Silver, Mexico	13
St. Remy VSOP Brandy, France	12
Grand Marnier, France	9
Bailey's Original Irish Cream, Ireland	9

Bottle/ Can Beer

Steam Whistle Pilsner (473ml)	8
Molson Canadian (341 ml)	7
Budweiser (341ml)	7
Budlight (341ml)	7
Corona (330ml)	8
Heineken (330ml)	8
Stella Artois (330ml)	8

Wine List

	5 OZ	8 OZ	BOTTLE
Peller Family Rose, Niagara	8	11	32
Terre Gaie Prosecco, Italy			59
Crush Pinot Grigio VQA, Niagara	9	12	36
Trius Select Sauvignon VQA, Niagara	11	15	46
Trius Barrel Fermented Chardonnay VQA, Niagara	13	18	55
Thirty Bench Winemakers Riesling VQA, Niagara	15	20	62
Peller Estates Private Reserve Merlot VQA, Niagara			69
Truis Cabernet Sauvignon VQA, Niagara	11	15	46
Kingston Estates Shiraz, Australia	13	18	55

Come & Join Us At The

THE CANNERY
KITCHEN & SOCIAL

At The Lobby Level.