

LOUNGE MENU

Available 3pm to Close

MUSHROOM CROSTINI

Medley of mushrooms sautéed and seasoned to perfection, topped with goat cheese and drizzled with truffle oil - 12

CRAB CAKES

Crispy crab cakes on a bed of arugula served with roasted red pepper aioli - 12

P.E.I MUSSELS

Large plump east coast mussels served in a Cajun white wine sauce with leeks and a duo of cherry tomatoes - 13

CRISPY CALAMARI

Tender calamari served with tequila lime cocktail sauce and roasted red pepper aioli - 11

DUO OF SHRIMP

Our classic shrimp, featuring Chef Nathan's tequila cocktail sauce and crispy coconut shrimp with dijon honey dip - 12

BAKED BABY BRIE

Baby brie wrapped in phyllo pastry served with roasted garlic cloves, tomato and sweet corn relish and toasted crostinis - 13

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16F BURGER WITH APPLEWOODSMOKED CHEDDAR & MAPLE SMOKED BACON

House-made ground Angus patty, sliced tomato, crisp lettuce, red onion, roasted red pepper aioli on a sesame seed bun. Served with your choice of side - 13

CHICKEN TENDERS

Crispy chicken fillets served with honey dijon and blue cheese dip - 10

SWEET POTATO FRIES

Served with roasted red pepper aioli and blue cheese dip - 6

YUKON GOLD FRIES

Served with our signature aioli - 5

PRIME RIB POUTINE

Yukon gold fried topped with prime rib, cheese and a rich gravy - 11

CHEESE BOARD

A variety of cheese, served with fresh fruit and oven baked crostinis - 13
(serves 2-4)

EDAMAME

Warm soya beans in the shell tossed with soy, ginger and lime - 6