

# In Room Dining Menu



Garden Salad 11/17

Heritage blend greens, grape tomatoes, English cucumber, shaved red onion, sliced radish, and matchstick carrots with house white balsamic vinaigrette (GF/Vegan)

Caesar Salad 12/18

Romaine hearts, house dressing, garlic croutons, bacon bits, parmesan cheese and lemon wedge

Fried Halloumi Salad 18

Dressed baby arugula, fried haloumi cheese, shaved red onion, fresh strawberries, iced yellow peppers, blueberry pomegranate molasses (GF/V)
\*Add to any salad garlic shrimp 8 / chicken breast 8 / salmon 10\*

# APPS & SHARABLES

#### **Sweet & Spicy Cauliflower Bites**

17

Tempura battered, sweet Thai chili sauce, toasted sesame seeds, fresh scallions (Vegan)

Chicken Wings 20

Choice of sauce-Korean gochujang sauce (LF), Jamaican jerk sauce (LF), apple butter BBQ, lemon pepper dry rub (LF)

### Basket of Fries

House cut russet fries with roasted garlic white truffle aioli (GF/V)

\*Prior to ordering please advice your server of any food allergies

\*Prices subject to change without notice

All In-Room Dining orders are subject to HST and a delivery charge of \$4. Prices do not include gratuity.

Must be 19 years of age with proper identification to order alcohol beverages.

# SANDWICHES & MORE

All sandwiches come with choice of soup of the day, house cut fries or garden salad \*Substitute for Caesar salad 2 / Sweet fries 2\*

#### Biryani Chicken Wrap

19

Authentically spiced & grilled chicken thigh, lettuce, fresh and crispy onions, saffron and herb aioli wrapped in a flour tortilla (LF/Halal)

**Veggie Burger** 

20

Beyond meat patty, lettuce, tomato, shaved red onion, cheddar cheese, toasted brioche bun (V)

#### **Ashers Signature Burger**

21

Grilled 8oz house made patty, aged mountain oak gouda, signature burger sauce, pickles, toasted brioche bun \*add onion jam/blue cheese/Applewood bacon 2 each\*

**Cuban Sandwich** 

20

Naturally smoked leg of ham, sliced honey ham, Swiss cheese, mustard, pickles, garlic butter, ciabatta bun

**Chicken Tenders** 

19

Three pieces of breaded and golden fried white meat chicken fillets with sweet chili or plum sauce (LF)

**Bucatini Pasta** 

28

Wild mushroom blend, sundried tomato, red onion, baby spinach, roasted garlic, grated parmesan, scallions, extra virgin olive oil, pea tendrils (V)
\*Add garlic shrimp 8 / chicken breast 8 / salmon 10\*

#### DESSERTS

#### **New York Cheesecake**

12

Classically made, graham crust, choice of raspberry couils, chocolate sauce or caramel sauce (V)

#### **Chocolate Mousse Torte**

12

Rich triple chocolate cake with caramel sauce and fresh berries (V)

#### WINE

#### WHITE WINE RED WINE 5oz/8oz/Bottle 5oz/8oz/Bottle Peller Estates Peller Estates 9 12 32 9 12 32 Cabernet Merlot-Ontario Chardonnay-Ontario Peller Estates 9 12 32 Peller Estates 9 12 32 Pinot Grigio-Ontario Merlot-Ontario Los Cardos 10 15 44 Quai du Vin 10 14 36 Signature Red-Ontario Sauvignon Blanc-Argentina Quai du Vin Tonel 22 11 16 49 10 15 44 Riesling-Ontario Malbec-Argentina Leaping Horse 11 16 49 Leaping Horse 11 16 49 Chardonnay-California Cabernet Sauvignon-California Ruffino Lumina Villa di Monte 12 18 54 12 18 54 Pinot Grigio-Italy Chianti-Italy Torre de Barreda Konzelmann 12 18 54 12 18 54 Tempranillo-Spain Vidal Golden Vintage-Ontario Konzelmann Kono 67 13 19 57 Sauvignon Blanc-New Zealand Baco Noir-Ontario Santa Margherita 74 Saint Michel 13 19 57 Pinot Grigio-Italy Grenache, Syrah & Carigan-France Quai du Vin Château 12 18 54 64 Rosé-Ontario Chapelle d'Alienor Bordeaux Supérieur-France **McManis** 74 Cabernet Sauvignon-California Seven Falls 80 Merlot-Washington

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# BEVERAGE MENU

#### BEER

#### BOTTLES

#### CANS

Budweiser	\$8.50	Guinness	\$9.50
Bud Light	\$8.50	Anderson IPA	\$8.50
Canadian	\$8.50	Power House 9to5	\$11.00
Steam Whistle	\$8.50	Power House Mic Czech	\$11.00
Keith's	\$9.00	Ciders	\$13.00
Michelob Ultra	\$9.00	Seltzers	\$9.50
Stella	\$11.00		
Corona	\$11.00		



Pop/Soft Drinks	\$3.00
Coffee/tea	\$3.00
Juice	\$3.00
<b>Hot Chocolate</b>	\$3.50
<b>Bottle of Water</b>	\$3.00





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