

Daily Specials

Mondays

Cheese and Spinach Cannelloni

ricotta and spinach filled crepes

topped with rose sauce and a side of garlic bread

10.45

Tuesdays

Beef Dip

shaved beef on a soft torpedo bun with pesto,

plum tomatoes and crispy shoestring onions

served with fries and house slaw

13.45

Wednesdays

Chicken Tikka Masala

fragrant basmati rice with fresh market vegetables and mango chutney

13.45

Thursdays

Grilled Baby Back Ribs

whiskey glazed ribs with fries and house slaw

13.45 Half Rack 24.95 Full Rack

Fridays

Lamb Curry

succulent boneless lamb in a traditional curry

served with rice, steamed vegetables, and raita

13.45

Or

Chef's Catch of the Day

(never frozen)

Ask your server about Friday's fish special

17.45

Appetizers

Soup of the Day

inspired from chef's soup kettle

5.95

Vegetables Samosas

crisp flaky pastry stuffed with fresh baked vegetables

served with a tangy dipping sauce

5.95

Popcorn Shrimp

beer battered shrimp with a cocktail dip

7.95

Calamari

flour dusted calamari with a tzatziki sauce

9.45

Braised Beef Poutine

with fries, cheese curds, and demi-glace

\$10.95

Salads

Mixed Greens

*with cherry tomatoes, carrot, celery, radishes, cucumber and shaved red onion
tossed in our house ranch dressing*

8.95

Caesar Salad

*romaine hearts, parmesan cheese, croutons and bacon
tossed in a creamy caesar dressing*

9.25

Greek Salad

*crisp romaine, tomatoes, cucumber, feta, red onion and artichoke
tossed in a light italian dressing*

10.95

Spinach Salad

*tender spinach leaves, candied pecans, feta cheese and fresh strawberries
tossed in a rustic poppy seed dressing*

11.95

Add grilled chicken breast to any salad

4.85

Entrées

The Strath Burger

*8oz beef burger on a sesame bun
served with fries and house slaw*

10.45

cheddar 0.50

cheddar and bacon 1.00

Buffalo Chicken Crunch

*breaded chicken breast with ham, swiss cheese, chipotle mayonnaise, tomato and lettuce on sesame bun
served with fries and house slaw*

10.45

Classic Reuben

*corned beef, dill havarti, green onions and
sauerkraut on rye bread*

served with fries and house slaw
10.95

Lobster Quesadilla

*lobster meat, sweet corn, scallions and melted cheese in a flour tortilla
served with sweet potato fries and a zesty orange-ginger dip*
13.75

Nachos

*corn tortilla chips with 3 cheese blend, beef chilli, salsa, green onions,
jalapeño peppers, guacamole, and sour cream*
10.45

Wood Oven Pizza

our special thin wood oven crust pizza made to order

*vegetarian with basil pesto, tomatoes, spinach, mushrooms, peppers, onions, mozzarella
and a side of chipotle house dip*
13.25

pepperoni and mushrooms with a sweet basil tomato sauce and mozzarella cheese
12.75

Chicken Wings

"the way you like it"

served with fries, carrots and celery sticks

1lb 12.25

2lb 17.25

frank's, bbq, honey garlic, jerk or lemon pepper

Belly Buster Fish and Chips

*8oz battered haddock with tartar sauce,
fresh apple slaw and home style wedge potatoes*
13.95

Prime Rib Sandwich
*grilled prime rib steak sandwich
on toasted garlic butter baguette with ultra thick onion rings and au jus dipping sauce*
16.25

Desserts

Hot Belgium Waffle
chocolate chip with strawberry compote and crème chantilly
4.25

Apple Blossom
with silky caramel and french vanilla ice cream
6.45

New York Cheesecake
with a fresh blueberry compote
5.95

Beverages

W/P Coffee, Hot Chocolate, Tea 2.95

Pepsi, Diet Pepsi, 7-Up, Ginger Ale,
Iced Tea, Club Soda, Spring Water 2.95

Cherry Dr.Pepper 3.45

Perrier 3.75

Apple, Cranberry, Orange, Clamato, Grapefruit 3.25

Draft Beer

	Pint	½ Pint	Pitcher
SUB ZERO Canadian	6.19	3.89	19.50
SUB ZERO Coors Light	6.19	3.89	19.50
Export	6.19	3.89	19.50
Sleeman Cream Ale	6.19	3.89	19.50
Fosters	6.69	4.09	20.95
Ricards White	6.69	4.09	20.95
Ricards Red	6.69	4.09	20.95
Ricards Dark	6.69	4.09	20.95
Molson "M"	6.69	4.09	20.95
Keith's	6.69	4.09	20.95
Sapporo	6.69	4.09	20.95
Heineken	7.79	4.35	23.95
Guinness	7.79	4.35	23.95

Bottle

<u>Domestic</u>	4.79
Sleeman Original, Light and Honey Brown Canadian, Coors, Budweiser, Bud Light, Blue	
<u>Imported</u>	6.25
Heineken, Corona, Stella	

Coolers

Mikes Hard Berry	6.25
Smirnoff Ice	6.25

Smirnoff Ice Lemon 6.25

Bar Rail

Smirnoff Vodka 5.29
Captain Morgan Rum 5.29
VO Rye 5.29
Gordon's Gin 5.29
Crown Royal 5.49
Ballantines 5.49
Johnny Walker Red 5.99

Premium

Ketel One Vodka 6.29
Grey Goose 6.99
Glenfiddich 6.99
Johnny Walker Black 6.99
Jameson 6.29
Remy Martin 8.49

Red Wines

Peller Estates Family Select Cabernet Merlot

medium-bodied with fruit forward flavours of red fruit, currants and spice

Glass 5.99 ½ Litre 15.29

try it with our Mediterranean pizza or our cheddar and bacon burger

Peller Estates Family Series Baco Noir

deep purple with a bouquet of plum rich vanilla, cedar and black fruit flavours on the palate

Glass 7.99 Bottle 30.85

try it with our jerk rub chicken wings or strath burger

Six Rows Shiraz (Australia)

blackberry and dark plum characters. Fruitcake spice, mocha and chocolate on the medium-bodied palate, finishing long, soft and smooth

Bottle Only 38.99

White Wines

Peller Estates Family Select Chardonnay

medium-bodied with plenty of tropical fruit notes and accented by a touch of oak

Glass 5.99 ½ Litre 15.29

try it with our popcorn shrimp or crab grilled cheese

Peller Estates Family Series Riesling

refreshing and light-bodied with flavours of peach and citrus and has a crisp finish

Glass 7.99 Bottle 30.85

try it with our vegetable samosas

Peller Estates Family Series Sauvignon Blanc (Niagara)

refreshing with fruit-forward flavours of tangerine, apple and melon complemented by grassy and herbaceous notes

Glass 7.99 Bottle 30.85

Crush Pinot Grigio

Very pale salmon colour with melon, red apple, pear and stone fruit aromas.

Light to medium-bodied wine offers flavours of melon, sweet citrus, apple and lemon.

Glass 7.99 Bottle 30.85

Book your next party or event with us.

Whether 10 or 150 people, we will cater to all your needs.

Please contact Tony at (416) 840-4007 or email, tony@thestrathconahotel.com