



DAILY SPECIAL

Monday

**Baked Salmon with Honey Mustard
and Pecan-Panko Crust** 17.95

Blistered shishito pepper, baby-bok choy
and mini red potatoes

Tuesday

Slow-Cooked Beef Pot Roast 17.95
topped with caramelized onions and
cherry tomato chutney, served with garlic
spun mash and buttered vegetables

Wednesday

Chicken Tikka Masala 17.95
fragrant basmati rice with fresh
market vegetables and mango salsa

Thursday

Grilled Baby Back Ribs 17.95 Half Rack
24.99 Full Rack

whiskey glazed ribs with fries and house slaw

Friday

Lamb Curry 17.95
succulent boneless lamb in a traditional curry
served with rice, steamed vegetables, pickled
ginger and raita



SHAREABLES

3 pm onward

Kamikaze Mix

6.49

Blend of peanuts, flax chips, soya sticks, sesame chips, almonds and rice crackers

Thai Chicken Nachos

12.25

Crisp wontons, julienned vegetables, Monterey jack, sesame glaze, lime sour cream

Calamari Fritti

12.25

Lemon - herb aioli, spiced cocktail sauce

Fire Cracker Chili Chicken

12.25

Tempura style, sesame seeds, spring onions and peppers

Hummus Dip

12.25

Tzatziki, dill + olives, served warm grilled pita crisps

Coconut Crusted Shrimp

12.25

With an orange-ginger dipping sauce



SALADS

Mixed Greens 11.45/6.59

with cherry tomatoes, carrot, celery, radishes, cucumber and red onion tossed in balsamic dressing (small)

Caesar Salad 12.25/7.70

romaine hearts, parmesan cheese, croutons and bacon tossed in a creamy caesar dressing (small)

Greek Salad 14.95

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

Spinach Salad 14.95

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

Cobb Salad 17.25

crisp iceberg lettuce, red onion, diced tomato, bacon, chicken, egg and sliced avocado mixed with buttermilk ranch dressing

Add grilled chicken breast 6.45

Add baked salmon 8.95



CLASSICS

The Strath Burger 14.99

7oz fresh ground chuck patty on a sesame bun served with fries and house slaw

Add cheese 1.00

Add cheese and bacon 2.00

Buffalo Chicken Crunch 14.99

breaded chicken breast with pancetta, provolone cheese, chipotle mayonnaise, tomato and lettuce on sesame bun served with fries and house slaw

Braised Beef Poutine 14.99

with fries, cheese curds, and demi-glace

Nachos 16.45

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

Fish Tacos 16.45

Wild caught Mahi Mahi, flour tortillas, cabbage, lime crema, pineapple-peach jalapeno salsa



CLASSICS

Wood Oven Pizza

our special thin wood oven crust pizza made to order

vegetarian with basil pesto, tomatoes, spinach, mushrooms, peppers, onions, and mozzarella **16.99**

pepperoni and mushrooms with a sweet basil tomato sauce and mozzarella cheese **15.49**

Chicken Wings "the way you like it" **1lb 14.99**
served with fries, carrot/celery sticks and blue cheese dip **2lb 19.99**
frank's, bbq, wicked thai, honey garlic, jerk, lemon pepper or suicide

Belly Buster Fish and Chips **17.59**
8oz battered haddock with tartar sauce, with fries and house slaw



DESSERTS

Apple Blossom 7.99
with silky caramel and french vanilla ice cream

Molten Chocolate Lava Cake 7.99
Served warm, topped with vanilla ice cream, caramel drizzle, toasted pecans



BEVERAGES

Coffee, Hot Chocolate, Tea 3.45

Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea, Club Soda, Spring Water, 3.95

Apple, Cranberry, Orange, Clamato, Grapefruit, Perrier 4.25

13% taxes applicable
Please notify your server of any allergies



DRAFT BEER

	18oz	10oz	Pitcher
SUB ZERO Canadian	8.25	5.60	23.25
SUB ZERO Coors Light	8.25	5.60	23.25
Sleeman Cream Ale	9.25	5.90	25.25
Belgian Moon	9.25	5.90	25.25
Rickard's Red	9.25	5.90	25.25
Lagunitas Ipa	9.25	5.90	25.25
Sapporo Creemore	9.25	5.90	25.25
Lot 9	9.25	5.90	25.25
Hop House 13	9.75	6.30	27.25
Heineken	9.75	6.30	27.25
Harp	9.75	6.30	27.25
Guinness	9.75	6.30	27.25

LOCAL CRAFT FEATURE	16oz
Storyteller	8.95

CIDER 9.49

Rood Apple "Only the name is rood"
Local-Ontario

Domestic 6.59

Sleeman (Original, Light and Honey Brown)
Canadian, Coors, Budweiser, Bud Light, Blue
Miller Light, MGD

Imported 8.25

Heineken, Stella, Sol

Coolers 8.25

Mikes Hard Berry or Smirnoff Ice

Bar Rail

Smirnoff Vodka	6.59
Captain Morgan	6.59
VO Rye	6.59
Gordon's Gin	6.59
Crown Royal	7.25
Ballantines	6.99
Johnny Walker Red	7.25

Premium

Ketel One Vodka	7.59
Grey Goose	8.59
Glenfiddich	8.99
Johnny Walker B	8.99
Jameson	7.99
Remy Martin	10.99



WINE

RED WINE

Peller Estates Family Select Cabernet Merlot

7.95 6oz
17.95 1/2 Lt.

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

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

Crush Merlot 8.79 6oz 33.99 Bott.

smooth and easy drinking with flavours of plum, cherry
and delicate spice that lingers on the palate

try it with our jerk chicken wings or strath burger

Six Rows Shiraz (Australia) 10.25 6oz 39.99 Bott.

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

WHITE WINE

Peller Estates Family Select Chardonnay

7.95 6oz
17.95 1/2 Lt.

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

Peller Estates Family Series Riesling

8.79 6oz
33.99 Bott.

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

try it with our Calamari

Peller Estates Family Series Sauvignon Blanc (Niagara)

8.79 6oz
33.99 Bott.

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

Crush Pinot Grigio 8.79 6oz 33.99 Bott.

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.

Book your next party or event with us.

We will cater to all your needs.

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