

LUNCH MENU

START HERE

BURRATA SALAD 24

burrata cheese, mixed greens, asparagus, cherry tomatoes, kalamata olives, balsamic, extra virgin olive oil

VEGAN A&O SALAD V GF 19

fresh kale, tofu, cherry tomatoes, cucumber, sweet corn, quinoa, black beans, hot lime mint dressing

CAESAR SALAD 18

romaine hearts, lemon, garlic croutons, parmesan cheese, smoked bacon, caesar dressing

TRADITIONAL POUTINE 15

fries, cheese curds, gravy, green onions

CHICKEN WINGS (10 PCS) 22

maple chili sauce, buffalo hot sauce, salt & pepper served with celery and ranch dressing

*Vegetarian wings available, please ask your server

ENHANCE YOUR STARTERS:

seared salmon 4oz +12; shrimp 5 pcs 4oz +10; chicken breast 6 oz +8; falafel V 3 pcs +6

BIG PLATE

A&O FISH AND CHIPS 27

Sleeping Giant Skull Rock batter, haddock, coleslaw, fries, lemon, tartar sauce

PUTTANESCA SHRIMP LINGUINE 32

shrimp, tomatoes, kalamata olives, capers, garlic, parmesan
*You may substitute shrimp for chicken

CAJUN CHICKEN TENDERS 24

chicken strips breaded, fries, coleslaw, maple chili sauce

HANDHELDS

All handhelds are served with choice of fries or house salad

SUPERIOR BURGER 24

prime rib patty 100% Canadian beef, smoked gouda, coleslaw, caramelized onions, A&O secret sauce, crispy onion rings, on a sesame brioche bun

* Vegetarian black bean burger double patties available, please ask your server

Hotel will donate \$1 for every Superior Burger purchased.

CHICKEN BBQ FLATBREAD 22

chicken, Monterey Jack : heddar cheese, BBQ sauce, pico de gallo, red onions, ranch dressing

FISH TACO 24

fried pickerel, coleslaw, feta, pea shoots, pico de gallo, avocado crema

DESSERT

SAN SEBASTIAN CHEESECAKE 16

served with chocolate hot fudge sauce or mixed berry compote

ICE CREAM CAKE CN 14

homemade ice cream cake on a flavoured cookie crust

CRÈME BRÛLÉE 14

creamy custard base topped with caramelized sugar

VEGAN CHOCOLATE CAKE CN 14

served with mixed berry compote

CN - contain nuts V - vegetarian GF - gluten free

HOURS OF OPERATION:

WEEK DAYS & SATURDAYS : 11 AM - 2 PM

IF YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

TAXES & GRATUITIES ARE NOT INCLUDED.

15% GRATUITY WILL BE ADDED TO A GROUP OF 8 OR MORE