

START HERE

ARTISIAN CHARCUTERIE & CHEESE BOARD CN

sliced artisanal meats, hard and soft cheese, pickles, nuts, chutney, local honey and crackers

BURRATA SALAD

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

VEGAN A&O SALAD V GF

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

CAESAR SALAD

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

WARM SPINACH ARTICHOKE DIP V

spinach, artichoke, sour cream, cheddar cheese, crispy nachos, pita bites

TRADITIONAL POUTINE

fries, cheese curds, gravy, green onions

LOADED NACHOS V

tri-coloured corn chips, pico de gallo, jalapenos, fire roasted salsa, sour cream, queso

CHICKEN WINGS (10 PCS)

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

*Vegetarian wings available, please ask your server

DYNAMITE SHRIMP

dusted shrimps, dynamite spicy sauce

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

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

ATLANTIC SALMON 8 OZ GF

teriyaki glazed salmon, garlic seasonal vegetable, wild rice, pineapple salsa

PUTTANESCA SHRIMP LINGUINE

shrimp, tomatoes, kalamata olives, capers, garlic, parmesan

*You may substitute shrimp for chicken

19

CHICKEN TIKKA

grilled chicken tikka, garlic naan, mint chutney

CAJUN CHICKEN TENDERS

chicken strips breaded, fries, coleslaw, maple chili sauce

CANADIAN RIBEYE STEAK 10 OZ

red wine demi - served with one starch and one side option

18

NEW YORK STEAK 12 OZ

peppercorn demi - served with one starch and one side option

15

FROM THE SMOKER

All smoked meats are Ontario sourced and smoked in house using combination
of cherry and hickory wood.

18

Served with one starch and one side option. Includes pickles and our A&O BBQ sauce

ST LOUIS RIBS 1/2 RACK

fresh 100% Ontario pork side rib

22

BEEF BRISKET

AAA fresh, Canadian sustainable beef

YOUR STARCH CHOICE:

skin on fries; sweet potato fries; breaded onion rings; mashed potatoes; mac and cheese

24

YOUR SIDE CHOICE:

garlic sautéed seasonal vegetables; sautéed button mushrooms; balsamic glazed brussel sprouts;
house salad; caesar salad

HANDHELDS

All handhelds are served with choice of fries or house salad

SUPERIOR BURGER



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

24

* Vegetarian black bean burger double patties available, please ask your server
Hotel will donate \$1 for every Superior Burger purchased.

CHICKEN BBQ FLATBREAD

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

22

FISH TACO (3 PCS)

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

24

FALAFEL TACO (3 PCS) V

fried falafel, tortillas, chipotle hummus, lettuce, pickles, pico de gallo, and mint sauce

19

ASK ABOUT OUR SOUP OF THE DAY

Chef's fresh homemade soup

10

CN - contain nuts V - vegetarian GF - gluten free

29

32

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