

# THE CHARTROOM BAR & LOUNGE

## LUNCH & DINNER MENU

Hours of Operation 11AM-10PM Daily

### TO START OR SHARE

#### Grilled Ontario Lamb Chops 32

Mint raita, pomegranate, pappadums, citrus onion, cilantro  
NF/GF

#### Chilled Shrimp Cocktail 25

Horseradish cocktail sauce, yuzu vinaigrette,  
pickled fennel, red radish  
NF/GF/DF

#### Warm Baked Quebec Brie 30

Ontario berry compote, rooftop honey, toasted  
pecans, bread crisps  
Vegetarian/NF Available

#### Malay-Spiced Chicken Satay 21

Peanut sauce, crushed peanut, spring onion  
DF/GF/Contains Shrimp

#### Lobster Roll 30

East Coast lobster, celery, dill, kewpie aioli,  
buttered brioche  
NF  
\*Add Fries 4  
NF/DF

#### Roasted Sweet Potato and Corn Empanadas 19

Rooftop herb chimichurri  
GF/DF/NF/Vegan

#### Wild Mushroom Soup 16

Leonard's sautéed mushrooms, Ontario feta cheese,  
chives, truffle oil, bread roll  
GF Available/NF/Vegetarian

#### Chickpea Fries 9

Lime coconut dip  
GF/DF/Vegan

#### Burattini Salad 25

Tomato gelée, apple saba, baby heirloom tomato,  
mint, grapes, potato baguette  
NF

#### Wagyu Beef Meat Balls 25

Local Grazing Meadows Farm wagyu beef, arrabbiata  
tomato sauce, shaved parmesan, potato toast  
NF

#### Caesar Salad 11/20

House-made creamy Caesar dressing (contains  
anchovy), Romaine hearts, smoked bacon, shaved  
parmesan cheese, crouton  
NF/GF available

#### Heritage Green Salad 11/20

Niagara stone fruit, heritage greens, goat cheese  
coulis, roasted Ontario corn, rooftop oregano vinaigrette,  
candied walnut, cherry tomato  
GF/Vegetarian

### EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

#### Heritage Green Salad

Half 11 | Full 20

Niagara stone fruit, heritage greens, goat cheese coulis, roasted Ontario corn, rooftop oregano vinaigrette, candied walnuts, cherry tomatoes  
GF/Vegetarian

#### Caesar Salad

Half 11.00 | Full 20.00

House-made creamy Caesar dressing (contains anchovy), romaine hearts, smoked bacon, parmesan cheese, crouton  
NF/GF Available

#### Truffle & Wild Mushroom Bolognese

Half 18 | Full 34

Fresh cavatelli, grana padano, EVOO, fresh basil  
NF/Vegetarian

#### Summer Vegetable Stir-Fry

Half 19 | Full 25

Tofu, bok choy, carrot, onion, mushroom, black truffle, roasted peanuts, fresh organic wheat chow mein  
DF/NF Available  
\*Add 5pc shrimp 9  
\*Add 5oz chicken 8  
\*Add 5oz salmon 14

#### Grilled Cape d'Or Salmon

Half 20 | Full 38

Pearl couscous, peppers, spinach, sultana raisin, feta caper aioli, micro greens  
GF/NF

#### Poke Bowl

Half 17 | Full 28

Yellowfin tuna, rice, shiro dashi, ½ avocado, cucumber, tomato, radish, kimchi, furikake, edamame, kewpie mayo, aji panca aioli  
\*Substitute raw tuna for roasted sesame seed-crusting salmon  
GF/NF/DF/Vegan Available

WESTIN



#### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

### ADD-ONS

Roasted Organic Salmon Filet, 5oz 14  
GF/DF/NF

Garlic Shrimp, 6pc 12  
GF/DF/NF

Grilled Chicken Breast, 5oz 12  
GF/DF/NF

# CHILL IN CHARTROOM

## Cheeseburger and Fries 25

Butcher Shoppe 7oz prime rib beef patty, aged Balderson cheddar, lettuce, tomato, onion, pickle, chili bean aioli, brioche bun, BBQ sauce

\*Substitute beef patty for 100% plant-based burger  
NF

## Crispy Fried Chicken Wings 24

1LB chicken wings, fresh vegetable crudité, blue cheese dip. Choice of Applewood smoked spice, classic salt and pepper, smokey BBQ, or Frank's Red Hot sauce  
GF/NF

## Crispy Chicken Fingers (5pc) & Fries 24

Sweet chili dip  
NF

## Poutine 18

Crispy herbed fries, St. Albert cheese curds, poutine gravy, scallions

\*Add smoked brisket 5  
NF

## Perfect Personal Pizzas

### Choice of Crust:

1. Classic Thin 11" Round (NF/DF)

2. Gluten-Free 11" Round, add 5

\*All Pizzas are NF

## Margherita 21

Fresh fior di latte, fresh basil, San Marzano tomato sauce, EVOO

## Meat Lovers 23

Italian sausage, pepperoni, bacon, crumbled meatballs, mozzarella, San Marzano tomato sauce

## Pep Talk 23

Too much pepperoni, mozzarella, San Marzano tomato sauce

No Pep Also Available 20

## ADD-ONS

French Fries with Chili Bean Aioli 8  
NF/DF

Steamed Rice with crispy shallots 7  
NF/DF

Sautéed Vegetables with mustard, garlic, & herb butter 9  
GF/NF

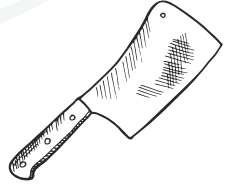
Truffle Fries with crisp fries, parmesan cheese, truffle oil, chili bean aioli 10  
NF

# MAINS

## BUTCHER'S BLOCK

### Chef's Rotating Weekly Creation MP

Ask your server for this week's feature



## Roasted Chicken Supreme 40

Woolwich goat cheese & leek stuffing, caramelized artichoke purée, roasted baby gem lettuce, sherry chicken jus, puffed wild rice

NF/GF

## Ultimate Mac and Cheese 25

5-cheese blend, herbed bread crumbs

NF/Vegetarian

## Summer Vegetable Stir-Fry 19/25

Tofu, bok choy, carrot, onion, mushroom, black truffle, roasted peanuts, fresh organic wheat chow mein


DF/NF Available

\*Add 5pc shrimp 9

\*Add 5oz chicken 8

\*Add 5oz salmon 14

## Grilled Cape d'Or Salmon 20/38

 Pearl couscous, peppers, spinach, sultana raisin, feta caper aioli, micro greens


GF/NF

## Truffle & Wild Mushroom Bolognese 18/34

Fresh cavatelli, grana padano, EVOO, fresh basil

NF/Vegetarian

## Poké Bowl 17/28

 Yellowfin tuna, rice, shiro dashi, ½ avocado, cucumber, tomato, radish, kimchi, furikake, edamame, kewpie mayo, aji panca aioli

\*Substitute raw tuna for roasted sesame seed-crusting salmon  
GF/NF/DF/Vegan Available

## DESSERTS

### Raspberry Chocolate Mousse Dome 14.5

Fresh berries, mango purée  
NF/DF/GF/Vegan

### Ontario Strawberry Panna Cotta 14.5

Caramelized graham cracker crumbs, fresh berries  
NF/GF

### Peanut Butter Mousse 14.5

Raspberry coulis, toasted peanuts, fresh berries

### Chocolate Gelato Bomb 13

Chocolate pearl, strawberry coulis

### Fresh Diced Fruits & Berries 12

GF/DF/NF/Vegan