



IN-ROOM DINING 5:00 PM - 10:30 PM

# DINNER MENU

## SMALL PLATES & SHAREABLES

<b>KING STREET WINGS</b> 21 Louisiana Hot, Smokey BBQ or Salt & Pepper	<b>CALAMARI</b> 18 Smoked Chipotle Aioli, Lemon	<b>VG DAILY FOCACCIA</b> 6 Homemade Focaccia, Parmigiano Reggiano
<b>KOREAN FRIED CHICKEN TACOS</b> 20 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions	<b>THAI CURRY MUSSELS</b> 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia	<b>VG OLIVES</b> 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
<b>LAMB SKEWERS</b> 21 Fresh Pita, Tzatziki Sauce, Fresh Cut Fries topped with Grated Haloumi	<b>AVOCADO &amp; SHRIMP TOAST</b> 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	<b>VG KETTLE CHIPS</b> 9 Bleu Cheese Dipping Sauce
<b>CEVAPI</b> 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries	<b>GF OCTOPUS</b> 20 Summer Greens, Pesto, Sliced Herb Fingerlings	<b>VG TRUFFLE FRIES</b> 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil
<b>FRENCH ONION SOUP</b> 14 Gruyère, Crispy Fried Onions	<b>CHARCUTERIE &amp; CHEESE BOARD</b> 32 Artisanal Cured Meats & Cheeses, Rosewood Estates Honey, House-made Preserve, Toasted Sour Dough	

## SALADS

<b>KALE CAESAR</b> 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan
<b>GF ONE KING COBB SALAD</b> 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Summer Greens, Dijon Mustard Vinaigrette
<b>VG BURRATA &amp; GRILLED SOUR DOUGH</b> 27 Mixed Greens, Cherry Heirloom Tomato, Peaches, Figs, Pesto, Grilled Sour Dough, Fleur de Sel, EVOO

### ENHANCE YOUR SALAD

Chicken Breast	11
Striploin 4 oz   8 oz	13   23
Grilled Shrimp	4 per pc
Salmon 7 oz	28
Plant-Based Protein 4 oz	9
Burrata	14

## HANDHELDS

All handhelds are served with house-cut fries, sweet fries or salad.

<b>THE TOWER CLUB</b> 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun	<b>VG PLANT-BASED VEGGIE BURGER</b> 19 Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
<b>CRISPY CHICKEN SANDWICH</b> 20 Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun	<b>THE ONE BURGER</b> 22 8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun <b>ADD</b> Bacon 3.5   Mushrooms 3   Fried Egg 3

## ARTISANAL PIZZA

<b>PEPPERONI</b> 19 Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce	<b>VG MUSHROOM</b> 19 Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
<b>BBQ CHICKEN</b> 20 Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch	<b>SPICY SOPPRESSATA</b> 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO

## LARGE PLATES

<b>STEAK FRITES</b> 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi	<b>BUTTER CHICKEN</b> 25 Basmati Rice, Grilled Naan Bread, Plain Raita	<b>SALMON</b> 39 Lemon Rice Pilaf, Capers & Olive Cream Sauce, Summer Vegetables, Raw Salad
<b>CHICKEN SUPREME</b> 40 Roasted Purple Potatoes, Roasted Carrot Puree, Summer Vegetables, Chicken Jus	<b>RIGATONI</b> 23 Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano	<b>WAGYU RIB EYE</b> 59 10 oz, Mashed Potato, Yorkshire Pudding, Summer Vegetables, Shallot Au Jus

**DF** Dairy Free **GF** Gluten Free **VG** Vegetarian

Please alert your server of any food allergies. Applicable sales tax, 15% service charge, and a \$6 delivery charge are applied to each order. R1 06-2024



# LATE NIGHT MENU

IN ROOM DINING  
10:30 PM - 6:00 AM

## SHAREABLES

### KING STREET WINGS • 21

Louisiana Hot, Smokey BBQ or Salt & Pepper

### CEVAPI • 24

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

### CALAMARI • 18

Smoked Chipotle Aioli, Lemon

### FRENCH ONION SOUP • 14

Gruyère, Crispy Fried Onions

### OLIVES • 10

VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

### KETTLE CHIPS • 9

VG

Bleu Cheese Dipping Sauce

### SWEET POTATO FRIES • 9

VG

Chipotle Aioli

### TRUFFLE FRIES • 11

VG

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

## ARTISANAL PIZZA

### PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

### MUSHROOM • 19

VG

Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli

### SPICY SOPPRESSATA • 20

Spicy Soppresata, Guindillo Chillies, Mozzarella, Honey & Chili Oil Drizzle, EVOO

### BBQ CHICKEN • 20

Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

## LARGE PLATES

### KALE CAESAR • 18

Baby Kale, Bacon, House-made Croutons, Shaved Parmesan

### THE ONE BURGER • 22

8 oz Ground Chuck, Braised Beef, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun

ADD Bacon 3.5 | Fried Egg 3  
Mushrooms 3

### THE TOWER CLUB • 20

Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun

### CRISPY CHICKEN SANDWICH • 20

Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

### RIGATONI • 23

Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano

All handhelds are served with house cut fries, sweet fries or salad.

## DESSERTS

### BELLINI TART • 12

Caramelized Ontario Peaches, Creme Patisserie, Fresh Berries, Edible Flowers

### TIRAMISU • 13

Amaretto-Soaked Lady Finger Cookies, Whipped Mascarpone Cream, Edible Flowers

### CHEESECAKE • 11

Orange Cinnamon Compote, Whipped Cream, Saba, Micro Mint

### MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

### GELATO & SORBET • 5.5 PER SCOOP

Classic Vanilla Gelato | Belgian Chocolate Gelato  
Strawberry Sorbet

DF Dairy Free GF Gluten Free VG Vegetarian

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06-2024

## White Wine by the Glass

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	6 OZ	9 OZ	BOTTLE
<b>VIDAL RIESLING VQA</b> One King West House Wine Reif Estate Winery, Canada	13	16	52
<b>CHARDONNAY</b> Canyon Road California, USA	14	17	54
<b>PINOT GRIGIO</b> Corte Vigna Venezie, Italy	14	18	56
<b>PINOT GRIGIO DELLE VENEZIE IGT</b> Fratelli Bolla S.P.A Veneto, Italy	15	20	58
<b>SAUVIGNON BLANC</b> Les Jamelles Pays d'Oc, France	16	20	62
<b>CHARDONNAY</b> Camelot California, USA	16	20	65
<b>LE TRIPORTEUR ROSÉ</b> Cellier des Princes France	17	20	68
<b>SAUVIGNON BLANC</b> Villa Maria Estates Marlborough, New Zealand	18	25	72
<b>CHARDONNAY</b> J.Lohr Cypress Vineyards California, USA	19	26	78

# Red Wine by the Glass

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	6 OZ	9 OZ	BOTTLE
<b>GAMAY CABERNET VQA</b> One King West House Wine Reif Estate Winery, Canada	13	16	52
<b>CABERNET SAUVIGNON</b> Canyon Road California, USA	14	17	54
<b>MERLOT</b> Barefoot California, USA	14	17	52
<b>MALBEC RESERVE</b> Trapiche Argentina	15	19	56
<b>CHIANTI DOCG</b> Ruffino Tuscany, Italy	15	20	61
<b>MONTEPULCIANO D'ABRUZZO</b> La Fiera Abruzzo, Italy	15	20	62
<b>PINOT NOIR</b> Mirassou Vineyards California, USA	16	21	63
<b>CABERNET SAUVIGNON</b> Les Jamelles Pays d'Oc, France	16	21	64
<b>CABERNET SAUVIGNON</b> J.Lohr Cypress Vineyards California, USA	21	28	77

# White Wine by the Bottle

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<b>SOGNO UN-OAKED CHARDONNAY</b> Adamo Estate Winery, Ontario, Canada	<b>60</b>
<b>DRY RIESLING</b> Adamo Estate Winery, Ontario, Canada	<b>62</b>
<b>CHARDONNAY</b> 11 <sup>th</sup> Hour Cellars, San Joaquin Valley, California, USA	<b>66</b>
<b>LE TRIPORTEUR ROSÉ</b> Cellier des Princes, France	<b>68</b>
<b>SAUVIGNON BLANC</b> Kim Crawford Wines, Marlborough, New Zealand	<b>72</b>
<b>CHATEAU GUILHEM LE CHARDONNAY</b> Château Guilhem, Malepère, France	<b>72</b>
<b>PINOT GRIGIO</b> Lis Neris, Friuli, Italy	<b>100</b>
<b>CHARDONNAY</b> Truchard Vineyards, Napa Valley, California, USA	<b>132</b>
<b>SIGNATURE CHARDONNAY</b> Darioush, Napa Valley, California, USA	<b>242</b>

# Red Wine by the Bottle

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<b>MERLOT COLUMBIA CREST</b> Washington, USA	<b>64</b>
<b>MALBEC BENMARCO</b> Dominio del Plata, Mendoza, Argentina	<b>67</b>
<b>CHIANTI</b> Panizzi Winery, San Gimignano, Italy	<b>69</b>
<b>PINOT NOIR</b> Kim Crawford Wines, Marlborough, New Zealand	<b>77</b>
<b>CABERNET SAUVIGNON</b> J.Lohr Seven Oaks, California, USA	<b>82</b>
<b>SHIRAZ</b> Lillypilly Estate Wines, Riverina, Australia	<b>87</b>
<b>PERAZZI SANGIOVESE</b> La Mozza, Maremma, Tuscany	<b>92</b>
<b>PINOT NOIR</b> La Crema Winery, California, USA	<b>96</b>
<b>CABERNET SAUVIGNON CARNEROS</b> Truchard Vineyards, Napa Valley, California, USA	<b>132</b>
<b>CABERNET SAUVIGNON</b> Duckhorn Vineyard, Napa Valley, California, USA	<b>242</b>
<b>CABERNET SAUVIGNON STONESTREET ESTATE</b> Jackson Wine Estates, California, USA	<b>250</b>

# Champagne & Sparkling Wine

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## By the Glass

BELLINO PROSECCO	16
RUFFINO SPARKLING ROSÉ	17
LA MARCA PROSECCO	19

## By the Bottle

BELLINO PROSECCO	63
RUFFINO SPARKLING ROSÉ	61
LA MARCA PROSECCO	70
DOMAINE CHANDON BRUT	88
MÖET & CHANDON BRUT IMPERIAL	172
MÖET & CHANDON ROSÉ	192
VEUVE CLICQUOT BRUT CHAMPAGNE	192
DOM PÉRIGNON BRUT CHAMPAGNE	710
ARMAND DE BRIGNAC ACE OF SPADES BRUT GOLD	760

# Beer

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## Domestic & Local

ALEXANDER KEITH'S IPA	11
BUDWEISER	11
BUD LIGHT	11
CREEMORE SPRINGS	11
MOLSON CANADIAN	11
MILL STREET ORGANIC	11
STEAM WHISTLE	11
SLEEMAN HONEY BROWN LAGER	11

## Imported

CORONA Mexico	12
HEINEKEN Holland	12
PERONI Italy	12
STELLA ARTOIS Belgium	12



# Beer

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## Ontario Craft

<b>LOST CRAFT</b> 473 ml Revivale, Lagered Ale	<b>12</b>
<b>LONGSLICE</b> 473 ml Hopsta La Vista, India Pale Ale	<b>12</b>
<b>COLLINGWOOD</b> 473 ml Downhill, Pale Ale	<b>12</b>
<b>SIDE LAUNCH</b> 473 ml Wheat	<b>12</b>
<b>HOCKLEY</b> 473 ml English Dark Ale	<b>12</b>
<b>LAKE OF BAYS</b> 473 ml Spark House, Red Ale	<b>12</b>
<b>STARBOARD</b> 473 ml New England, India Pale Ale	<b>12</b>

## Ciders & Coolers

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<b>BARCARDI BREEZER</b> 355 ml	<b>11</b>
<b>SMIRNOFF ICE</b> 330 ml	<b>11</b>
<b>POMMIES CIDER</b> 473 ml	<b>12</b>

## Gin

1.25 OZ

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BOMBAY SAPPHIRE	11
TANQUERAY	11
EMPRESS 1908	13
HENDRICK'S GIN	13
TANQUERAY 10	13

## Rum

1.25 OZ

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BACARDI 8	11
BACARDI WHITE/BLACK	11
APPLETON/MOUNT GREY	11
CAPTAIN MORGAN	11
HAVANA CLUB ANEJO	11
EL DORADO 12-YEAR	13
RON ZACAPA 23	18

## Vodka

1.25 OZ

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PINK WHITNEY	10
CIROC	11
KETEL ONE	11
RUSSIAN STANDARD	11
TITO'S	11
BELVEDERE	13
GREY GOOSE	13
ULTIMAT	16

## Tequila

1 OZ

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EL JIMADOR	10
OLMECA GOLD	11
TEREMANA REPOSADO	13
CASAMIGOS SILVER	16
CASAMIGOS REPOSADO	17
CASAMIGOS ANEJO	18
CABO WABO	18
DON JULIO BLANCO	18
HERRADURA	18
PATRON SILVER	18
PATRON REPOSADO	19
PATRON ANEJO	20
DON JULIO 1942	35
CLASE AZUL	39

## Single Malt Scotch

1.25 OZ

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GLENLIVET 12 YEARS	16
GLENFIDDICH 12 YEARS	16
SINGLETON 12 YEARS	16
GLENMORANGIE 10 YEARS	17
DALWHINNIE 15 YEARS	17
LAPHROAIG 10 YEARS	18
GLENLIVET 15 YEARS	19
CARDHU 12 YEARS	20
TALISKER STORM	22
MACALLAN 12 YEARS	25
OBAN 14 YEARS	26
LAGAVULIN 16 YEARS	30
GLENLIVET 18 YEARS	34
MACALLAN 18 YEARS	112

## Scotch Whiskey

1.25 OZ

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JOHNNY WALKER RED	11
CHIVAS REGAL 12 YEARS	13
JOHNNY WALKER BLACK	13
JOHNNY WALKER GREEN	18
JOHNNY WALKER BLUE	50

## Bourbon & American Whiskey

1.25 OZ

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BULLEIT BOURBON	12
JACK DANIEL'S	12
JACK DANIEL'S HONEY	12
GENTLEMAN JACK	12
MAKER'S MARK	12
WOODFORD RESERVE	12
WOODFORD RESERVE DOUBLE OAKED	17

## Rye & Irish Whiskey

1.25 OZ

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BULLEIT RYE	12
CANADIAN CLUB PREMIUM	12
CROWN ROYAL	12
JACK DANIEL RYE	12
JAMESON	12
LOT 40	12
PIKE CREEK	12
GOODERHAM & WORTS	13

Cognac 1 OZ

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COURVOISIER VS	15
COURVOISIER VSOP	18
HENNESSY VSOP	20
REMY MARTIN VSOP	20
REMY MARTIN XO	40

Liqueurs 1 OZ

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AMARETTO	12
BAILEY'S	12
COINTREAU	12
DRAMBUIE	12
FRANGELICO	12
KAHLUA	12
SAMBUCA WHITE	12
ST. GERMAIN ELDERFLOWER	12
TIA MARIA	12