

Daily Specials

Mondays

Pulled Pork Sandwich

*pulled pork in a smokey bbq sauce,
topped with a crunchy pecan- apple slaw,
served with fries*

11.95 \$2.00 "OFF" aT Lunch

Tuesdays

Beef Pot Roast

*Slow- cooked pot roast
topped with caramelized onions and cherry tomato chutney,
served with garlic spun mash and buttered vegetable medley*

13.75

Wednesdays

Chicken Tikka Masala

fragrant basmati rice with fresh market vegetables and mango chutney

13.75

Thursdays

Grilled Baby Back Ribs

whiskey glazed ribs with fries and house slaw

13.75 Half Rack 24.95 Full Rack

Fridays

Lamb Curry

*succulent boneless lamb in a traditional curry
served with rice, steamed vegetables, and raita*

13.75

Appetizers

Soup of the Day

inspired from chef's soup kettle

5.29

Vegetables Samosas

crisp flaky pastry stuffed with fresh baked vegetables

served with an orange-ginger dip

5.99

Boneless Chicken Balls

with a honey-chili sauce and sesame seeds

6.95

Coconut Crusted Shrimp

9pc coconut shrimp with a tangy thai sweet chili sauce

8.75

Calamari

flour dusted calamari with a tzatziki sauce

9.75

Braised Beef Poutine

with fries, cheese curds, and demi-glace

\$11.75

Salads

Mixed Greens

*with cherry tomatoes, carrot, celery, radishes, cucumber and red onion
tossed in balsamic dressing*

8.95

Caesar Salad

*romaine hearts, parmesan cheese, croutons and bacon
tossed in a creamy caesar dressing*

9.45

Greek Salad

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

11.45

Spinach Salad

*tender spinach leaves, candied pecans, feta cheese and fresh
strawberries*

tossed in a rustic poppy seed dressing

11.95

Cobb Salad

*crisp iceberg lettuce, red onion, diced tomato, bacon, chicken, egg and
sliced avocado*

mixed with buttermilk ranch dressing

12.95

Add grilled chicken breast to any salad at 4.95

Entrées

The Strath Burger

*8oz beef burger on a sesame bun
served with fries and house slaw*

10.55

cheddar 0.50

cheddar and bacon 1.00

Buffalo Chicken Crunch

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

10.75

Classic Reuben

*corned beef, dill havarti, green onions and
sauerkraut on rye bread
served with fries, house slaw and Chef's deli dip*

10.95

Lobster Quesadilla

*lobster meat, sweet corn, scallions and melted cheese in a flour tortilla
served with sweet potato fries and a lemon aioli dip*

13.95

Nachos

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

10.75

Wood Oven Pizza

our special thin wood oven crust pizza made to order

*vegetarian with basil pesto, tomatoes, spinach, mushrooms, peppers,
onions, mozzarella
and a side of chipotle dip*

13.45

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

12.95

Chicken Wings

"the way you like it"

served with fries, carrots and celery sticks

1lb 12.55 2lb 17.75

frank's, bbq, honey garlic, jerk or lemon pepper

Belly Buster Fish and Chips

*8oz battered haddock with tartar sauce,
house slaw and home style wedge potatoes*

13.95

Rib Eye Steak Sandwich

*grilled steak sandwich cooked to your liking
on toasted garlic butter baguette, onion rings and au jus dipping sauce*

16.75

COMBO PLATTER

(start us up!!)

*8 pc of chicken balls, 8 pc coconut- crusted shrimp, 8 pc vegetable
samosas, 8 slices pepperoni and mushroom pizza, cajun coated potato
wedges, celery and carrot sticks*

39.95

Desserts

Apple Blossom

with silky caramel and french vanilla ice cream

6.45

Chocolate Chip Cake

with a lava eruption centre and topped with whipped cream

5.95

Beverages

W/P Coffee, Hot Chocolate, Tea

2.95

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

2.95

Perrier

3.75

Apple, Cranberry, Orange, Clamato, Grapefruit

3.45

13% tax applicable on all food and beverage items

Draft Beer

	Pint	½ Pint	Pitcher
SUB ZERO Canadian	6.39	3.95	19.50
SUB ZERO Coors Light	6.39	3.95	19.50
Export	6.39	3.95	19.50
Sleeman Cream Ale	6.39	3.95	19.50
Ricards White	6.99	4.15	20.95
Ricards Red	6.99	4.15	20.95
MGD	6.99	4.15	20.95
Molson “M”	6.99	4.15	20.95
Keith’s	6.99	4.15	20.95
Sapporo	6.99	4.15	20.95
Heineken	7.99	4.45	23.95
Harp	7.99	4.45	23.95
Guinness	7.99	4.45	23.95

Bottle

<u>Domestic</u>	4.99
Sleeman Original, Light and Honey Brown	
Canadian, Coors, Budweiser, Bud Light, Blue	
<u>Imported</u>	6.39
Heineken, Corona,	

Coolers

Mikes Hard Berry or Smirnoff Ice	6.39
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Bar Rail

Smirnoff Vodka	5.35
Captain Morgan	5.35
VO Rye	5.35
Gordon’s Gin	5.35
Crown Royal	5.75
Ballantines	5.75
Johnny Walker Red	6.29

Premium

Ketel One Vodka	6.29
Grey Goose	6.99
Glenfiddich	6.99
Johnny Walker B	7.50
Jameson	6.29
Remy Martin	8.49

Red Wines

Peller Estates Family Select Cabernet Merlot

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

Glass 6.45 ½ Litre 15.79

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

Crush Merlot

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

Glass 7.99 Bottle 30.99

try it with our jerk rub chicken wings or strath burger

Six Rows Shiraz (Australia)

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

Bottle Only 38.99

White Wines

Peller Estates Family Select Chardonnay

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

Glass 6.45 ½ Litre 15.79

try it with our coconut shrimp or lobster quesedilla

Peller Estates Family Series Riesling

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

Glass 7.99 Bottle 30.99

try it with our vegetable samosas

Peller Estates Family Series Sauvignon Blanc (Niagara)

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

Glass 7.99 Bottle 30.99

Crush Pinot Grigio

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.

Glass 7.99 Bottle 30.99

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