



# Grill Dinner Menu

## TASTE

Harvest Soup  
Seasonal inspired soup 10

Chicken Curried Thai Soup  
Chicken, lime juice, coconut milk 10

The Nosh  
Grilled naan, basil and honey  
whipped ricotta, baba ghanoush,  
orange and chili olives 15

Sicilian Calamari **GF**  
Grilled calamari, olives, capers,  
white balsamic vinegar, oranges 18

The French Connection  
Salmon rillettes sliders, crispy shallots,  
tarragon, capers, lemon aioli 19

Ham and Cheese  
Sliced prosciutto, grilled halloumi cheese,  
balsamic reduction, apple butter,  
garlic baguette 19

Tenderloin Carpaccio **GF**  
Roasted cherry tomatoes, shaved pecorino,  
arugula, sweet and sour onions 21

## SAVOR SALADS

Mahogany Caesar  
Romaine hearts, parmesan cheese,  
croutons, garlic Caesar dressing 17

Tuna Nicoise **GF**  
Rare seared tuna, French beans, cherry  
tomatoes, olives, fingerling potatoes, lime  
vinaigrette 22

The Antioxidant **GF**  
Kale and baby spinach, blueberries,  
spiced pecans, red onions, pomegranate  
vinaigrette, roasted feta 18

Watermelon and  
Goat Cheese **GF**  
Basil watermelon, goat cheese, cucumbers,  
roma tomatoes, toasted almonds 18

## ENHANCE YOUR SALAD

Roasted Chicken 8  
Seared Salmon 8  
Marinated Shrimp 10

## ESSENTIALS

Almond Romesco Pickerel  
Bok choy, shitake mushroom and  
basil gnocchi 37

Argentine Rack of Lamb **GF**  
Roasted rack of lamb, chimichurri sauce,  
patatas bravas, red swiss chard 42

Apple Cider Brined 8oz  
Chicken Supreme  
Clove, nutmeg, star anise rubbed,  
apple butter, roasted asparagus 38

Catalan Mussels  
Fingerling potatoes, chorizo sausage,  
sofrito broth 28

Vegan Indian “Butter”  
Cauliflower **GF**  
Coconut milk basmati rice, green peas,  
spinach, carrots, tofu 28

Scallop Pappardelle  
Sautéed scallops, double smoked bacon,  
kale, oyster mushrooms, lemon ricotta 37

Buttercup Agnolotti  
Squash puree, goat cheese, walnuts,  
arugula, nutmeg brown butter 30

## STEAKS

*Alberta raised AAA beef aged over 30  
days to ensure tenderness and intense  
flavor. Served with broccolini and a choice  
of truffle parmesan fries, roasted garlic  
mashed or a side of Caesar salad*

8oz New York Striploin 37

12oz Ribeye 43

7oz Centre Cut Filet 47

## ENTICEMENTS

Chimichurri Sauce **GF** 4

Onion Rings 5

Sautéed Wild and Tame  
Mushroom Ragout **GF** 8

Roasted Asparagus **GF** 9

Grilled Shrimp **GF** 10

## DECANDENCE

Stewed Strawberry and  
Rhubarb Crème Brûlée **GF**  
Fresh berries 12

Dulce de Leche Cheesecake  
Cinnamon fool, candied pecans 12

Flourless Chocolate Torte **GF**  
Spiced chocolate ganache, malton sea  
salt caramel sauce 12

Fresh Fruits and  
Seasonal Berries **GF**  
Selection of fresh melons, berries,  
lemon sorbet, torn mint 15

Sundae Fun Day  
Choose 2 scoops or your favourite  
ice cream: vanilla, chocolate or strawberry.  
Topped with: bananas, fresh berries,  
chocolate shavings, strawberry sauce,  
whipped cream 15

\*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

\*Applicable taxes and gratuities not included, a 15% gratuity will be added for parties of 8 or more.

**GF** We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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