



Grill Lunch 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 rilletes 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 Pickeral
Bok choy, shitake mushroom and
basil gnocchi 37

Vegan Indian “Butter”
Cauliflower **GF**
Coconut milk basmati rice, green
peas, spinach, carrots, tofu 29

35 Day Aged 8oz AAA Striploin
Truffle parmesan fries, broccolini,
red wine jus 37

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

Chicken Shawarma Quesadilla
Shawarma spiced chicken, peppers, onions,
jack cheese, sour cream, hummus 19

ENTICEMENTS

Chimichurri Sauce **GF** 4

Onion Rings 5

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

Roasted Asparagus **GF** 9

Grilled Shrimp **GF** 10

SANDWICHES

YYZ Club
Basil and garlic chicken, lettuce, tomato,
aged cheddar, bacon 19

Canadian Bounty
Canadian ground chuck burger, applewood
smoked bacon, marble cheddar, herb aioli,
lettuce, tomato, red onion 19

Simply Frank Burger
Canadian lamb patty, sundried tomatoes,
havarti cheese, basil aioli,
butter lettuce, onion 23

Vegetarian Burger
Portobello mushroom, hummus, goat
cheese, lettuce, tomato, red onion 18

Little Italy Panini
Prosciutto, soppressata, fresh mozzarella,
roasted red pepper, black olive tapenade 21

Burrito A2
6oz flatiron steak, house A2 sauce,
brown rice, black beans, cheddar
cheese, guacamole 25

DECADENCE

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,
maldon sea salt caramel sauce 12

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