



BREAKFAST BAR 16.95

Start the day off right with a hearty breakfast from our buffet

EGGS

Served with bacon, sausage or ham, potatoes, toast, butter and preserves

EGGS BENEDICT 12.95

English muffin, fried ham, soft poached eggs and hollandaise

EGGS FLORENTINE 13.95

English muffin, sautéed spinach, grated cheddar cheese, soft poached eggs and hollandaise

TWO EGGS 9.95

Prepared to your liking

THREE EGG OMELET 12.95

Build your own omelet with up to three ingredients: ham, bacon, mushrooms, tomatoes, bell peppers, spinach, onion, cheddar cheese

PRO HEALTH 12.95

Egg white omelet or scramble with spinach, mushrooms, tomato and onions, served with sliced fresh fruit, whole wheat toast, Becel and honey

BREAKFAST BURRITO 12.95

Scrambled eggs, cheddar, potatoes, avocado, sour cream and salsa in a white or whole wheat tortilla

SCRAMBLER 12.95

Scrambled eggs with onion, tomato and asparagus

STEAK 'N EGGS 15.95

6 oz NY striploin with two fried or poached eggs

BATTER UP!

BUTTERMILK PANCAKES 9.95

Warm maple syrup

BELGIAN WAFFLES 9.95

Vanilla whipped cream and berry compote

HOMEMADE CRÊPES 10.95

Ham and gruyère or berries and apples

FRENCH TOAST 9.95

Warm maple syrup, berries and apples

OTHER SUGGESTIONS

SMOKED SALMON 12.95

Lime and chive cream cheese, toasted sesame bagel

GRAPEFRUIT SEGMENTS 3.95

Stewed vanilla-scented apricots

SEASONAL FRESH FRUIT PLATE 9.95

Cottage cheese and banana bread

ORGANIC PARFAIT 8.95

Organic yogurt, market berries, house-made granola

COLD CEREAL SELECTION 4.95

Kellogg's Special K, Raisin Brain, Frosted Flakes, Rice Krispies, Fruit Loops or Shredded Wheat

BAKERY BASKET 4.95

Croissant, danish or muffin and white or whole wheat toast (two slices)

BEVERAGES

Starbucks coffee 2.95

Selection of Tazo teas 2.95

Hot Chocolate 2.95

Cappuccino, Espresso, Latte 3.50

2%, skim or soy milk 2.95

All prices are subject to applicable tax.

DESSERT

DARK CHOCOLATE LAVA CAKE 5

Rich flourless chocolate cake filled with dark molten chocolate

CHOCOLATE LOVER'S TORTE 5

Chocolate brownie topped with milk chocolate ganache, white chocolate mousse, chocolate cake cubes and chocolate glaze

CARAMEL APPLE CHEESECAKE 5

Granny Smith apples folded into creamy caramel cheesecake, topped with caramel and oven-dried apples

RED VELVET CAKE 5

Layers of red velvet cake rich in spices with pineapple and walnuts, topped with creamy icing, chocolate shavings and white chocolate drizzle

MANGO AND PASSIONFRUIT MOUSSE 5

Layers of silky mango and passionfruit mousse topped with mango glaze

LEMON AND MANDARIN FLAN 5

Buttery melt-in-your-mouth crust topped with fresh lemon and tangerine custard

FRESH FRUIT PLATE 5

An assortment of seasonal fresh fruit

DESSERT SAMPLER 6

White chocolate cheesecake lollipop, red velvet cake and lemon and mandarin flan

SPECIALTY BEVERAGES 7.50

B 52 COFFEE

Baileys Irish Cream, Kahlua, Grand Marnier, coffee, whipped cream

MONTE CRISTO

Kahlua, Grand Marnier, coffee, whipped cream

SPANISH COFFEE

Kahlua, brandy, coffee, whipped cream

BLUEBERRY TEA

Amaretto, Grand Marnier, tea

HOT TODDY

Brandy, honey, tea

All prices are subject to applicable tax.

WHITE & ROSÉ BY THE GLASS (5 OZ/750 ML)

SAUVIGNON BLANC

Peller Estates, VQA Niagara Peninsula 7/30

PINOT GRIGIO

Crush, VQA Niagara Peninsula 7.5/31

RIESLING

Trius, VQA Niagara Peninsula 8/32

CHARDONNAY

McWilliams Hanwood Estate, Australia 8.5/35

WHITE ZINFANDEL

Gallo Family Vineyards, California 8/30

RED WINE BY THE GLASS (5 OZ/750 ML)

MERLOT

Crush, VQA Niagara Peninsula 7/30

CABERNET SAUVIGNON

Trius, VQA Niagara Peninsula 8.5/33

ZINFANDEL

Dancing Bull, California 8.5/33

SHIRAZ

McWilliams Hanwood Estate, Australia 9/36

WHITE WINE BY THE BOTTLE (750 ML)

PINOT GRIGIO

Mirassou, California 32

CHARDONNAY

Ghost Pines, Sonoma, California 50

PINOT GRIGIO

Santa Margherita, Italy 44

SAUVIGNON BLANC

Whitehaven, New Zealand 50

PINOT GRIS, RIESLING, GEWÜRZTRAMINER BLEND

Trius, VQA Niagara Peninsula 49

RED WINE BY THE BOTTLE (750 ML)

MALBEC

Red Rock, Argentina 40

CABERNET SAUVIGNON

Louis M. Martini, Sonoma, California 44

MERLOT

Christian Moueix, Bordeaux, France 35

CAMPOFIORIN

Masi, Veneto, Italy 43

CABERNET MERLOT

Wayne Gretzky Estates, VQA Niagara 35

PINOT NOIR

Mission Hill, VQA Okanagan 39

Sparkling wines are available upon request.
All items are subject to applicable tax.

GREAT BEGINNINGS

RUSTIC BRUSCHETTA 7

French baguette topped with vine-ripened tomatoes, extra virgin olive oil, garlic and fresh basil



GF ♥ OCEAN WISE TIGER SHRIMP 12

Steamed and chilled with chipotle and cilantro yogurt, grilled pineapple salsa and micro greens.

DAILY SOUP 6

Ask your server for today's creation

FRENCH ONION SOUP 7

Caramelized onions simmered in rich beef broth, topped with Swiss cheese and French baguette slices

GF ♥ FARM HOUSE BOWL 7

Seasonal greens, cucumber, cherry tomatoes, onions, carrots and red radish in a citrus vinaigrette

CAESAR SALAD 7

Romaine tossed in a creamy garlic anchovy dressing with bacon bits, croutons, parmesan and lemon

GF ♥ TOMATO AND FETA 8

Sliced tomato topped with crumbled feta, black olives, red onions, Italian parsley, virgin olive oil and balsamic vinegar

GF BABY SPINACH, BARTLETT PEAR AND GORGONZOLA SALAD 9

With celery and walnuts tossed in a cherry vinaigrette

GF ♥ MARINATED VEGETABLE AND FLANK STEAK SALAD 14

Tossed in homemade dressing with grilled flank steak slices

Add grilled chicken breast or fillet of salmon to any salad + 4
Add Ocean Wise tiger shrimp to any salad + 5

BETWEEN THE BREADS

Served with french fries, house mixed greens or fruit

BUTCHER STYLE BURGER 7 OZ 11

Lean sirloin burger on a rustic white or whole wheat bun with lettuce, tomato, onions and a pickle

Add cheddar cheese, bacon or sautéed mushrooms and onions + 1

♥ VEGGIE BURGER 4 OZ 10

Health conscious soy-based burger on a rustic white or whole wheat bun with lettuce, tomato, onions and a pickle

Add cheddar cheese or sautéed mushrooms and onions + 1

CROWNE CLUBHOUSE SANDWICH 12

A triple decker on white or wheat toast with turkey salad, fried egg, cheddar, black forest ham, chipotle spread, tomato and lettuce

LA BRASSERIE CHICKEN SANDWICH 12

Grilled chicken breast, avocado spread, tomato, lettuce, sautéed onions, peppers and mushrooms with mozzarella cheese on a toasted ciabatta roll

♥ MEDITERRANEAN GRILLED VEGETABLE SANDWICH 11

With hummus, goat cheese and arugula on a whole wheat ciabatta roll

GRILLED TORTILLA WRAP 11

Seasoned chicken breast or seasonal vegetables with sour cream, salsa, lettuce, peppers, cheddar and mozzarella cheese on a whole wheat or plain tortilla

COMFORT FOOD

TONY'S GOURMET PIZZA 7" 9 12" 12

Signature tomato sauce, mozzarella and your choice of toppings

Add vegetable toppings for 0.75 each

Mushrooms, red onions, black olives, sweet peppers, broccoli, tomatoes, pineapple

Add meat and cheese toppings for 0.90 each

Sausage, bacon, pepperoni, ham, chicken, blue cheese, goat cheese

ALL DAY BREAKFAST 9

Two eggs any style, bacon, sausage or ham, grilled tomato, french fries, white or whole wheat toast with butter and preserves

♥ PAPPARDELLE AI CUORI DI CARCIOFO SMALL 15 / LARGE 18

Wide noodles with artichoke sauce, wild mushrooms, peppers, broccoli and asparagus, sprinkled with asiago cheese and served with garlic bread

FISH AND CHIPS 15

Golden fried fillet of sole with horseradish remoulade, vinaigrette coleslaw and french fries

GF ♥ SWEET AND SOUR STIR FRIED TOFU AND BROCCOLI 18

Sprinkled with sesame seeds and served with egg fried rice

Add grilled chicken breast or fillet of salmon + 4

♥ Indicates heart smart choice. GF Indicates gluten free choice.
Prices are subject to applicable tax.



ocean wise™

Recommended by the Vancouver Aquarium as ocean-friendly.

Our Ocean Wise dishes feature sustainable seafood.

GREAT BEGINNINGS

RUSTIC BRUSCHETTA 7

French baguette topped with vine-ripened tomatoes, extra virgin olive oil, garlic and fresh basil



GF ♥ OCEAN WISE TIGER SHRIMP 12

Steamed and chilled with chipotle and cilantro yogurt, grilled pineapple salsa and micro greens
Suggested wine pairing: Peller Estates Sauvignon Blanc

♥ SMOKED SALMON TWO WAYS 13

Smoked salmon and smoked salmon tartar, served with dill sour cream.
Suggested wine pairing: Crush Pinot Grigio

MARSALA BRAISED VEAL CHEEK 13

On brioche toast and served with micro greens.
Suggested wine pairing: Crush Merlot

DAILY SOUP 6

Ask your server for today's creation

FRENCH ONION SOUP 7

Caramelized onions simmered in rich beef broth, topped with Swiss cheese and French baguette slices

GF ♥ FARM HOUSE BOWL 7

Seasonal greens, cucumber, cherry tomatoes, onions, carrots and red radish in a citrus dressing

CAESAR SALAD 7

Romaine tossed in a creamy garlic anchovy dressing with bacon bits, croutons, parmesan and lemon

GF ♥ BABY SPINACH, PEAR AND GORGONZOLA SALAD 9

With celery and walnuts tossed in a cherry vinaigrette

GF ♥ MARINATED VEGETABLE AND FLANK STEAK SALAD 14

Broccoli, cauliflower, green beans, carrots, cucumber, cherry tomatoes and red onions tossed in homemade dressing and topped with grilled flank steak slices and micro greens.

Add grilled chicken breast or fillet of salmon + 4

Add Ocean Wise tiger shrimp + 5

Suggested wine pairing: McWilliams Hanwood Estate Chardonnay

COMFORT FOOD

FISH AND CHIPS 15

Golden fried fillet of sole with horseradish remoulade, vinaigrette coleslaw and french fries

BUTCHER STYLE BURGER 7 OZ 11

Lean sirloin burger on a rustic white or whole wheat bun with lettuce, tomato, onions and a pickle
Served with french fries, house mixed greens or fruit

Add cheddar, bacon or sautéed mushrooms and onions + 1

♥ VEGGIE BURGER 4 OZ 10

Health conscious soy-based burger on a rustic white or whole wheat bun with lettuce, tomato, onions and a pickle
Served with french fries, house mixed greens or fruit

Add cheddar or sautéed mushrooms and onions + 1

CROWNE CLUBHOUSE SANDWICH 12

A triple decker on white or wheat toast with turkey salad, fried egg, cheddar, black forest ham, chipotle spread, tomato and lettuce
Served with french fries, house mixed greens or fruit

LA BRASSERIE CHICKEN SANDWICH 12

Grilled chicken breast, avocado spread, tomato, lettuce, sautéed onions, peppers and mushrooms with mozzarella cheese on a toasted ciabatta roll
Served with french fries, house mixed greens or fruit

♥ MEDITERRANEAN GRILLED VEGETABLE SANDWICH 11

With hummus, goat cheese and arugula on a wheat ciabatta roll
Served with french fries, house mixed greens or fruit

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PASTA & PIZZA

♥ PAPPARDELLE AI CUORI DI CARCIOFO 18

Wide noodles with artichoke sauce, wild mushrooms, peppers, broccoli and asparagus, sprinkled with asiago cheese and served with garlic bread
Suggested wine pairing: Peller Estates Sauvignon Blanc

RAVIOLI DI FROMAGGIO E VERDURA 19

Vegetable and pecorino romano cheese stuffed ravioli in tomato basil sauce, sprinkled with parmesan and served with garlic bread
Suggested wine pairing: Crush Merlot

♥ RIGATONI AI FRUTTI DI MARE 22

Shrimp, bay scallops, lobster, roasted peppers and arugula in a seafood broth, sprinkled with Woolwich goat cheese and served with garlic bread
Suggested wine pairing: McWilliams Hanwood Estate Chardonnay

TONY'S GOURMET PIZZA 12" 12

Signature tomato sauce, mozzarella, your choice of toppings
Add vegetable toppings for 0.75 each
Mushrooms, red onions, black olives, sweet peppers, broccoli, tomatoes, pineapple

Add meat and cheese toppings for 0.90 each
Sausage, bacon, pepperoni, ham, chicken, blue cheese, goat cheese

MAINS

GF ♥ OCEAN WISE POACHED WILD SALMON FILLET 25

Poached in a "court bouillon" flavoured with lemongrass and galangal, served with seasonal vegetables and fingerling potatoes
Suggested wine pairing: Peller Estates Sauvignon Blanc

GF ♥ OCEAN WISE PAN SEARED HALIBUT FILLET 27

Served with seasonal vegetables, basmati rice and spicy orange citrus dill sauce
Suggested wine pairing: Trius Riesling

GF BROILED ROCK LOBSTER TAIL 35

Glazed with garlic lemon chive butter and served with seasonal vegetables and fingerling potatoes
Suggested wine pairing: McWilliams Hanwood Estate Chardonnay

BUTTER CHICKEN 23

Served with basmati rice, naan bread and kachumber salad
Suggested wine pairing: Trius Riesling

GF ♥ ROASTED CORNISH HEN 25

Half cornish hen deglazed with shallots, tomatoes and Crush merlot, served with seasonal vegetables and roasted red skin potatoes
Suggested wine pairing: Crush Merlot

GF CANADIAN AAA BEEF FILLET 8OZ 35

Served with sautéed forest mushrooms, seasonal vegetables, mashed potatoes and Cabernet Sauvignon reduction
Suggested wine pairing: Trius Cabernet Sauvignon

GF GRILLED NEW YORK STRIPLOIN STEAK 10 OZ 31

Served with seasonal vegetables, mashed potatoes and roasted shallot madeira sauce
Suggested wine pairing: Dancing Bull Zinfandel

GF GRILLED ONTARIO BONE-IN RIB EYE STEAK 14 OZ 35

Served with seasonal vegetables, herb roasted red skin potatoes and natural jus reduction with thyme
Suggested wine pairing: McWilliams Hanwood Estate Shiraz

♥ MIXED GRILL 28

Lebanese-style chicken shish taouk, lamb shish kebab and beef kofta kebab with fattouche salad, pita bread, basmati rice and tzatziki
Suggested wine pairings: Crush Merlot or McWilliams Hanwood Estate Chardonnay

GF ♥ SWEET AND SOUR STIR FRIED TOFU & BROCCOLI 18

Sprinkled with sesame seeds and served with egg fried rice

Add grilled chicken breast or salmon fillet + 4
Suggested wine pairing: Trius Riesling

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EAT

BUFFALO CHICKEN WINGS 11

One pound tossed in hot or extra hot sauce, served with carrot and celery sticks and blue cheese dip

NACHOS 9

Topped with diced tomatoes, jalapeños, olives, cheddar and mozzarella cheese, salsa and sour cream

PULLED PORK MINIS 9

Served with french fries

MEDITERRANEAN DIPS 9

Hummus, baba ghanoush, sundried tomato tapenade, kalamata olives and grilled pita points

CHICKEN FINGERS 9

Served with carrot and celery sticks and plum sauce

DEEP FRIED CALAMARI 11

Served with carrot and celery sticks and spicy vinaigrette

CRISPY PHYLLO TIGER SHRIMP 11

Served with carrot and celery sticks and hot garlic sauce

FISH AND CHIPS 15

Golden fried fillet of sole with horseradish remoulade, vinaigrette coleslaw and french fries

COMBO PLATTER 15

Buffalo chicken wings, crispy phyllo shrimp, chicken fingers, sweet potato fries, hot garlic sauce and spicy remoulade

DRINK

BEER

BOTTLE BEER

Domestic 5.50 Premium 6

DRAUGHT BEER

12 oz 5.50 20 oz 7.50 Pitcher 22.00

PREMIUM DRAUGHT BEER

12 oz 6.50 20 oz 8.50 Pitcher 23.00

COCKTAILS (1 OZ)

7.00

AMARETTO SOUR

Amaretto, lemon juice

BLOODY CAESAR

Vodka, Clamato juice, Worcestershire, Tabasco

PIÑA COLADA

Spiced rum, pineapple juice, cream of coconut

MARGARITA

Tequila, triple sec, lime juice, sugar

MOJITO

Rum, sugar, lime juice, mint, soda

GREYHOUND

Vodka, ruby red grapefruit

RUSTY NAIL

Drambuie, Scotch

TOM COLLINS

Gin, lemon juice, simple syrup

All items are subject to applicable tax.

SIGNATURE COCKTAILS 8.00



CROWNE HATTEN

Crown Royal, sweet vermouth, angostura bitters



RAZZ PLAZA

Raspberry vodka, raspberry sour puss, raspberry purée, soda

MARTINIS (2 OZ) 10.00

APPLETINI

Vodka, green apple schnapps

COSMOPOLITAN

Vodka, triple sec, cranberry juice, lime juice

MANHATTAN

Rye, sweet vermouth, angostura bitters

MY MARTINI

Let us make your favourite!

SPECIALTY COFFEES & TEAS 7.50

B 52 COFFEE

Baileys Irish Cream, Kahlua, Grand Marnier, coffee, whipped cream

MONTE CRISTO

Kahlua, Grand Marnier, coffee, whipped cream

SPANISH COFFEE

Kahlua, brandy, coffee, whipped cream

BLUEBERRY TEA

Amaretto, Grand Marnier, tea

HOT TODDY

Brandy, honey, tea

VIRGIN COCKTAILS 5.00

VIRGIN CAESAR

Tomato juice, Worcestershire, Tabasco

SHIRLEY TEMPLE

A classic with a cherry on top

SOFT DRINKS 3.00

Coke, Sprite, ginger ale, soda water, tonic water

JUICE 3.50

Apple, orange, cranberry, tomato, Clamato

TAZO TEAS 3.00

Berry Blossom White, Blossom Green, Chamomile, Earl Grey, English Breakfast, Passion, Mint, Zen

STARBUCKS COFFEE 3.00

All items are subject to applicable tax.