

Marriott
TORONTO BLOOR
YORKVILLE

90 Bloor Street East, Toronto, Ontario, Canada M4W 1A7

MATISSE DINNER

Appetizers	Cream of Wild Mushroom Soup , <i>Basil Olive Oil Drizzle</i>	6	
	Roasted Corn and Clam Soup with Double Smoked Bacon	6	
	Salad of Field Greens , <i>Roasted Shallot Vinaigrette</i>	7	
	Caesar Salad , <i>Crisp Romaine, Smoked Bacon, Foccacia Croutons and Shaved Asiago</i>	8	
	 Marinated Calamari and Chorizo Salad , <i>Vine Ripened Tomatoes, Black Olives Capers, Grainy Mustard Vinaigrette (Carb Conscious)</i>	11	
	Thai Vegetable and Glass Noodle Spring Rolls	10	
	 Vine Ripened Tomatoes and Marinated Baby Bocconcini <i>Balsamic Reduction, Basil Olive Oil, Avocado and Pickled Pearl Onions (Carb Conscious)</i>	10	
	Matisse Snow Crab Cake , <i>Chipotle Drizzle and Crispy Leeks</i>	15	
	Bruschetta Flat Bread , <i>Basil Pesto and Goat Cheese</i>	8	
	Main	Matisse Club Sandwich , <i>Grilled Turkey Breast, Tyrolean Bacon, Vine Tomatoes Chipotle Mayo, on Sour Dough, Fries or Salad</i>	16
		“Mini Pulled Pork Sandwiches” , <i>Braised BBQ Pork with Asiago Cheese, Frites</i>	16
		Homemade Canadian Angus Burger , <i>with your choice of three: Cheddar, Monterey Jack, Bacon, Sautéed Mushrooms or Onions</i>	14
Tenderloin Tips Wrap , <i>Barbecue Sauce, Mushrooms and Onions</i>		19	
Barbecue Shrimp Quesadilla , <i>Monterey Jack Cheese and Cajun Mayo</i>		18	
 Vegetarian Asian Stir Fry , <i>Chinese Broccoli, Baby Bok Choy, Water Chestnuts Bell Peppers, Pad Thai Sauce, Basmati Rice (Low Cholesterol)</i>		15	
With Chicken		18	
Spaghetti aux fruits de mer , <i>Shrimp, Scallops, Olive Oil Fresh Ricotta Cheese</i>		22	
Rigatoni Bolognese , <i>Matisse Style Tomato and Meat Sauce with Shaved Parmesan</i>		17	
Penne with Smoked Chicken and Goats Cheese Cream		19	
Mushroom Agnolotti , <i>Gorgonzola Cream and Toasted Pine Nuts</i>		19	
 Grilled Swordfish with Fennel, Shrimp and Tomato <i>(Carb Conscious)</i>		26	
Hoisin Chicken Salad , <i>Nappa Cabbage, Orange Segments, Sesame Dressing, Almonds</i>		18	
Steak Sandwich and Frites , <i>6oz New York on Baguette Onion Rings and Sautéed mushrooms</i>		21	
 Grilled Atlantic Salmon , <i>Soy Glazed with Sherry Orange Sauce, Baby Bok Choy Scented Basmati Rice, Tomato Cucumber and Gari Ginger Salsa (Low Fat)</i>		23	
Jack Daniel’s Barbecued Crispy Half Chicken <i>Maple Roasted Sweet Potato Mash, Market Vegetables</i>		26	
8 oz Canadian Angus Tenderloin <i>Roasted Garlic Mash and Market Vegetables</i>	34		

These Items have been selected to meet the diverse dietary needs of our guests.
 Your server will be happy to answer any questions you may have.