

Marriott
TORONTO BLOOR
YORKVILLE

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

MATISSE LUNCH

Appetizers	Soup, Salad & 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, Focaccia 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>
“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 Breast of Chicken <i>Maple Roasted Sweet Potato Mash, Market Vegetables</i>		23
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.