

Lunch Selections

SPINACH SALAD 18

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, finished with a curried raisin vinaigrette

CAESAR SALAD 18

Fresh romaine with crisp bacon, croutons, shaved asiago cheese tossed in our house-made caesar dressing

KOREAN WEDGE SALAD 24

Wedged cut of iceberg lettuce over arugula, kimchi, gochujang aioli, green onions, shaved carrot, sesame seed, radish, fried egg, sliced pork cutlet and juanita peppers. Drizzled with a korean style bbq sauce.

Inquire with your server about how you can enhance your salad

ALOO GOBI FALAFEL BOWL 21

Garlic massaged kale mixed with chopped tomato and red onion, paired with a cilantro curry quinoa. Topped with curried cauliflower + potato chick pea falafels, pickled red onions, paneer cheese and yellow curry hummus. With a yogurt raita and chopped cilantro

TUNA POKE 24

Fresh chopped vegetables with diced ahi tuna, mixed in our house-made poke sauce. Served over ginger + lime rice pilaf with naan bread

BROCCOLINI PAPPARDELLE 24

Sautéed baby broccolini, juanita peppers, fried kale and garlic chips tossed in pappardelle noodles and an asiago veloute sauce

BEER BATTERED HADDOCK 24

Haddock dipped in our signature, house-made beer batter, fried crisp and served with coleslaw and tartar sauce

WINGS 22

Traditional dusted wings, served with fries, carrots + celery
Spicy Buffalo sauce / Old Bay dry spice / Chipotle Mango dry spice / BBQ

BEEF GRILLED CHEESE 26

Braised ontario beef served on a panini flat bread with double crème brie cheese, craft beer mustard, caramelized spanish onions and a roasted garlic aioli

DONKATSU HANDHELD 22

Mini korean style fried pork cutlets with our house made katsu sauce. Served with a roasted garlic aioli on a classic hamburger bun with kimchi.

TANDOORI CHICKEN SANDWICH 22

Tandoori grilled chicken topped with our house made pico de gallo, smoked mozzarella and a roasted garlic aioli on a classic hamburger bun.

BLACKENED TUNA HANDHELD 22

Blackened ahi tuna, grilled to rare, with garlic dill mayonnaise, pineapple salsa, guacamole, pea tendrils, and red + green onion, served on a brioche bun

REUBEN 22

Fresh pastrami mixed with sauerkraut and caramelized onions, finished with gruyere cheese and our house-made sauce, served on marbled rye panini bread

BOARDWALK BBQ BURGER 23

Our half pound AAA sirloin burger topped with smoked cheddar cheese, lettuce, bacon, tomato and our signature BBQ sauce, served on a classic burger bun

SMOKED TURKEY CAPRESE 23

Shaved turkey breast with pesto, baby mozzarella cheese, arugula, tomato, garlic aioli and balsamic reduction. Served in seared focaccia bread.

LAMBORGHINI BURGER 27

Ground new zealand lamb mixed with crumbled feta cheese, kalamata olives, fresh tomato, onion and peppers, topped with a dill bakers style sour cream and fresh cucumber wheels, on a brioche bun

NACHOS 23

Traditional baked nachos layered with pico de gallo, jack + cheddar cheese, olives, jalapeno peppers and green onions, served with sour cream + salsa

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have a medical
condition.*

Fluid
boardwalk patio and grill

D
DELTA
HOTELS
MARRIOTT
SAULT STE MARIE
WATERFRONT

Cocktails +

STRAWBERRY LEMONADE	17
captain morgan rum, prosyro strawberry, fresh lemon juice	
WHITE SANGARIA FOR TWO	34
captain morgan rum, white wine, campari, lime juice, prosyro strawberry, fresh fruit	
PALOMA DEL SOL	18
tromba tequila, grapefruit juice, prosyro mango	
RASPBERRY SMASH	17
dillon's vodka, prosyro elderflower + raspberry, fresh lemon juice, soda	
MANGO MULE	18
dillons rye whiskey, ginger beer, prosyro mango, fresh lime juice	

All cocktail prices represent a 1.5oz, 2oz or 3oz pour

All cocktails are hand-crafted using freshly squeezed lemon and lime juices

CRAFTY ELK ORGANIC HARD JUICE	10
Various flavours. inquire about todays options	
WHITE CLAW TALL CANS	10
Various flavours. inquire about todays options	
SOMERSBY CIDER, BRICKWORKS BATCH 1904	10
Classic apple flavour	

Beer

Ontario Craft Brews

FULL BEARD BREWING The Bearded Prospector Cream Ale IBU28, Timmins	11
FULL BEARD BREWING On the Banks of Mattagami Brown Ale IBU31, Timmins	11
NORTHERN SUPERIOR Gitche Gumee Double IPA IBU80, Sault Ste. Marie	11
NORTHERN SUPERIOR Light Lager IBU20, Sault Ste. Marie	11
NORTHERN SUPERIOR Flying Canoe Marzen IBU30, Sault Ste. Marie	11
NORTHERN SUPERIOR Hound Town Golden Ale IBU30, Sault Ste. Marie	11

All draught prices represent an 18oz pour

Bottled + Canned Selections

Bud Light, Coors Light, Canadian, Michelob Ultra	8.50
Stella Artois, Heineken, Corona, Heineken Silver	9.50
Guinness Stout, Feature Tall Can	9.50

Wine

	5oz	8oz	B
VINELAND Chardonnay 2023 Niagara ON	13	19	58
FLAT ROCK Riesling 2023 Niagara ON	14	20	62
LURTON LES FUMÉES Sauvignon Blanc 2023 France	13	19	58
VILLA MARCHESI Pinot Grigio 2023 Friuli-Venezia Giulia Italy	14	20	62
BERTIOLO Pinot Grigio 2023 Friuli-Venezia Giulia Italy	14	20	62
	5oz	8oz	B
TAWSE Rosé 2021 Niagara ON	14	20	62
VINELAND Cabernet Merlot 2023 Niagara ON	13	19	58
FRESCOBALDI CASTIGLIONI Chianti 2023 Italy	13	19	58
FROGPOND FARM Cabernet Franc 2018 Niagara ON	15	21	64
CHATEAU DU TRIGNON Cotes du Rhone 2022 France	16	22	68
HUMBERTO CANALE Malbec 2022 Patagonia Argentina	17	23	72
FLAT ROCK CELLARS Pinot Noir 2023 Niagara ON	16	22	68

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