

START HERE	BIG PLATE	HANDHELDS
SOUP OF THE DAY chef's homemade soup served with bread rolls Add on: Caesar or House Salad +8 FARM FRESH SALAD WITH PICKLED EGGS V D G beet brined eggs, heritage lettuce, beetroot, grilled artisan bread, cherry tomato, mustard mayo dressing A&O VEGAN SUPER FOOD SALAD VG GF fresh kale, mixed greens, chickpeas, edamame, cherry tomato, carrot, beetroot, avocado, blueberry, pumpkin seeds, orange ginger dressing CAESAR SALAD G D F romaine hearts, lemon, garlic croutons, parmesan cheese, smoked bacon, Caesar dressing WARM BRIE HARVEST SALAD V D G fried brie cheese, mixed greens, heirloom tomatoes, apple, cranberry chutney, orange ginger dressing WARM SPINACH ARTICHOKE DIP V D G spinach, artichoke, sour cream, cheddar cheese, corn chips, pita bites BEEF & CARAMELIZED ONION FLATBREAD D G shredded beef chuck, garlic cream sauce, caramelized onions, shredded cheese blend, roasted red peppers, balsamic glaze CHICKEN WINGS (10 pcs) D G tossed with your choice of sauce, carrot sticks and ranch dressing Choice of sauce: BBQ; buffalo; honey garlic; salt & pepper Enhance Your Starters: shrimp 4 oz SF +10; chicken breast 6 oz DF GF +8; falafel 3 pcs V D G +6	12 A&O FISH AND CHIPS F D G Sleeping Giant Skull Rock battered haddock, coleslaw, lemon, homemade tartar sauce, thick cut fries 22 ATLANTIC SALMON 8 oz F D GF pan roasted potatoes with aioli, olives capers, sautéed seasonal vegetables, crispy leeks, creamy mustard sauce 24 NORTH SHORE CHICKEN PASTA D G Big Lake casarecce, grilled chicken breast, parmesan cream pesto sauce, mixed peppers 22 PORK TENDERLOIN 10 oz D G grilled pork loin, spiced apple chutney, sautéed seasonal vegetables, mashed Yukon potatoes, thyme demi glaze 26 BRAISED BLACK ANGUS CHUCK FLAT 10 oz D G mashed Yukon potatoes, sautéed carrots, edamame, red wine reduction NEW YORK STEAK 12 oz D G peppercorn demi (Served with one starch and one side option) 21 Your Starch Choice: thick cut fries; sweet potato fries; breaded onion rings; mashed potatoes 26 Your Side Choice: sautéed seasonal vegetable; sautéed button mushrooms; balsamic glazed Brussel sprouts; house salad; Caesar salad	32 All handhelds are served with choice of thick cut fries or house salad A&O BURGER D G  26 local prime rib beef patty, caramelized mushrooms, smoked Thunder Oak Gouda, cabbage slaw, crispy jalapeno popper, A&O signature sauce, sesame brioche bun Hotel will donate \$1 for every burger purchased. 36 VEGETARIAN BLACK BEAN BURGER V D G 22 double bean patties, cabbage slaw, lettuce, tomato, Thunder Oak Gouda, A&O signature sauce, sesame brioche bun 35 HOUSE CLUB SANDWICH D G 28 whole grain bread, crispy bacon, smoked turkey, tomato, lettuce, Thunder Oak Gouda cheese, signature A&O house sauce 60 FISH TACO F D G 26 beer battered pickerel, soft tortilla, coleslaw, pico de gallo, chipotle aioli
	DESSERTS	
	16 NEW YORK CHEESECAKE N D G served with toffee sauce 18 LAVA CAKE N D G moist chocolate cake served with ice cream 16 CRÈME BRÛLÉE D G creamy custard base topped with caramelized sugar	

ALLERGENS :

GF - gluten free / DF - dairy free / VG - vegan / V - vegetarian /
F - contains fish / SF - seafood / G - contains gluten /
D - contains dairy / N - contains nuts

IF YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

TAXES & GRATUITIES ARE NOT INCLUDED.

15% GRATUITY WILL BE ADDED TO A GROUP OF 8 OR MORE.

SUMMER SPECIALS

HAPPY HOURS (DAILY 4 PM - 5.30 PM)

30% OFF ON HOUSE SPIRITS
25% OFF ON ALL BEERS (EXCEPT DRAFT BEERS)

SUNDAY - THURSDAY SPECIALS (5 PM - 10 PM)

	50Z	80Z	BOTTLE
RED			
WAYNE GRETSKY BACO NOIR VQA	11.50	17.50	55
INNISKILIN RESERVE CABERNET FRANC VQA	11.50	17.50	55
WHITE			
FLAT ROCK RIESLING 2023	11.50	17.50	55
INNISKILIN RESERVE CHARDONNAY VQA	11.50	17.50	55

SWEET WINE FRIDAY (5 PM - 10 PM)

	50Z	80Z	BOTTLE
RED			
GURJAANI OLD MARANI KINDZMARAU LI RED SAPERAVI 2021 (Georgia)	13	20	59
WHITE			
ANSELMANN KABINETT GEWÜRZTRAMINER 2022 (Germany)	13	20	59
KITTLING RIDGE VIDAL ICEWINE			79

HALF PRICE SATURDAY (5 PM - 10 PM)

50% OFF ON SELECTED WHITE/RED WINE BOTTLE ONLY

BAR MENU (4 PM - 5.30 PM)

WARM SPINACH ARTICHOKE DIP V D G	21
spinach, artichoke, sour cream, cheddar cheese, corn chips, pita bites	
FRIED CALAMARI SF D G	20
dusted calamari rings with lemon tartar sauce	
BEEF & CARAMELIZED ONION FLATBREAD D G	26
shredded beef chuck, garlic cream sauce, caramelized onions, shredded cheese blend, roasted red peppers, balsamic glaze	
THUNDER FRIED CHICKEN Halal* D G	28
honey dill sauce, tangy coleslaw	
CHICKEN WINGS (10 pcs) D G	24
tossed with your choice of sauce, carrot sticks and ranch dressing Choice of sauce: BBQ; buffalo; honey garlic; salt & pepper	

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