SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN SIX.ONE.TWO APPLEWOOD LOUNGE

THE STARTING SELECTION		TOSS IT & SAUCE IT!		
CORN CHIPS + DIP	\$ 9 ½	Served over french fries with side dip		
3 VEGETARIAN SPRING ROLLS	\$11 ½	4 CHICKEN FINGERS		\$13 ½
6 MOZZARELLA STICKS + FRIES	\$11 ½	5 CHICKEN WINGS		\$13 ½
6 JALAPENO POPPERS + FRIES	\$11 ½	10 CHICKEN WINGS		\$18 ½
	= '	15 CHICKEN WINGS		\$25 ¾
CHEESE QUESADILLA Add shredded	\$11 ½	½LB CAULIFLOWER BITES		\$13 ½
NACHO MACHADO	\$21 3/4	72EB CHOLITEO WERE	1123	γ13 /2
Corn chips, tomato, bell pepper, onion, jalapeno, shredded cheese		Sweet chilli	peppercorn & lime	
Add shredded chicken \$5 ¾		Honey garlic barbeque		
CICNATURE ELATRREADO		Mild heat frank's hot buffalo		
SIGNATURE FLATBREADS		Chipotle 3rd degree heat		
Flatbreads served with ranch + chipotle dips		MAINS		
CHEESE+GARLIC	\$12 ½			4
Mozzarella + cheddar blended cheese, garlic oil	Ć4 F 1/	SPAGHETTI & MEATBALLS		\$19 ¾
CANADIAN FLATBREAD	\$15 ½	Healthy portion of whole wheat spaghetti mixed with rich homemade tomato marinara and meatball sauce		
Pepperoni, mushroom, bacon, cheese GREEK VEGETARIAN	\$16 ½	CHICKEN PARMESAN \$20 3/4		
Black olives, tomato, red onion, bell pepper, cheese	Ş10 /2	Seasoned panko chicken covered with mozzarella + cheddar.		
MEAT LOVERS	\$17 ¾	Baked over whole wheat spaghetti mixed with rich		
Pepperoni, bacon, deli ham, cheese	Ψ=7 /4	homemade marinara sauce		
		FISH & CHIPS \$21 ¾		\$21 ¾
FROM THE GARDEN		8oz portions of beer battered cod fish,		
FRESH GARDEN SALAD	\$14 ½	our homemade spicy tartar sauce + French fries 10 OZ CANADIAN STRIPLOIN* STEAK-FRITES \$34		; ¢21
Heritage greens, bell pepper, red onion, cucumber + to	omato		Olive oil rubbed striploin grilled medium topped with sautéed mushrooms, onion +	
CAESAR SALAD	\$15 ½	peppercorn gravy. Served with daily vegetable + French-fries		
Add shredded				
GREEK SALAD	\$17 ½	*not halal, no vegan substitute		
Bell pepper, red onion, cucumber, tomato, black olive, feta cheese + Greek-dressing	,	½ LB CANADIAN PRIME RIB		
SPRINGHILL SALAD \$22 ¾		BURGER PLATTERS		
Heritage greens, deli ham, shredded chicken, chopped egg,		_		
red onion, bell pepper, cucumber, tomato, feta + side of blue cheese dressing		ADD 16 OUNCE DRAUGHT BEER FOR \$2.00		
+ side of blue crieese diessing		Included with your platter is your choice of:		
POUTINE		Greek-Salad, Caesar-Salad, Garden Salad, Onion Rings,		
OLD SCHOOL POUTINE	\$12 ½	Sweet Potato Fries or French-Fries Substitute poutine \$3 ¾		
French fries, cheese curds + gravy	γ12 /2		•	
HOT DOG POUTINE	\$13 ½	BACON CHEESE ½ LB		\$22 ¾
French fries, cheese curds, sliced hot dog + gravy	7	Bacon + cheddar with lettuce, tomato + onion		daa 3/
CHICKEN PARM MARINARA POUTINE \$18 ¾		JALAPENO HAVARTI 3		\$22 ¾
French fries, cheese blend, sliced chicken parmesan + marinara		Jalapeno + havarti with lettu MUSHROOM MELT ½		\$22 ¾
MAKE IT BIG POUTINE			eddar lettuce, tomato + onion	•
MAKE II DIG POUTINE	Add \$6 ¼	CRISPY 4oz CHICKEN		\$17 ½
BEVERAGES		Coleslaw	501.02.n	Ψ=, /2
	4	VEGAN BREAST ON BR	RIOCHE	\$19 ¾
PEPSI/SOFT DRINK 355ML	\$2 ¾	Coleslaw, tomato + onion		7-27
JUICE [orange or apple] 236ML	\$2 ¾	Vegan selections not-cooked on same grill as meat product		uct
ESPRESSO CORPSO 59ML	\$3 1/4	DECCEPT		
RED BULL 250ML	\$5 ½	DESSERT		
AQUAFINA 591ML	\$3 ¾	CHOCOLATE LAVA CA	KE	\$ 7 1/4
MONTELLIER SPARKLING WATER 355ML	\$3 ¾	APPLE PIE CHEESECAKE \$ 7 1/4		
PERSONAL TEA POT / HOT WATER 591ML	\$3 ¾			
FRENCH PRESS COFFEE 1000ML	\$6 1/2			