


















All day
11am - 11pm

Late night
11pm - 1am






START


WILD MUSHROOM SOUP   	13
Mushroom blend, crispy bits	
EMPANADAS 	
Pickled radish, vegan chimichurri aioli	
Chorizo and chicken	19
Spicy black bean 	16
CHICKEN WINGS 	22
Choice of applewood dry rub, Canadian whisky BBQ sauce or hot sauce, house ranch, pickle spear	
BAM BAM SHRIMP 	24
Crispy battered shrimp, Asian slaw, sambal lime aioli, toasted sesame seeds	


WE OR ME WE ME

ROASTED BEET ROOT HUMMUS   	23	12
Smashed avocado, lavash, crudité <i>add extra lavash</i>	6	3
ONTARIO CHEESE & CHARCUTERIE BOARD 	38	26
3 local cured meats, 2 local and regional cheeses, pickles, olives, 416 honey, Kozliks mustard, lavash, grilled baguette <i>Add extra grilled baguette or lavash</i>	6	3
CHICKEN SATAYS  	22	12
Peanut sauce, pickled cucumbers, crushed cashews		
THE MEATBALL  	30	20
6oz ground beef, buffalo mozzarella stuffing, basil marinara, shaved parmesan, grilled focaccia		
PORK BACK RIBS 	38	19
Canadian whiskey BBQ sauce, spicy apple slaw, fries		







PIZZA







<i>Each topping</i>	3
<i>Bacon, pepperoni, olives, pickled jalapeños, mushrooms or roasted peppers</i>	
MAMA'S MARGHERITA     	24
Fior di latte, San Marzano tomato sauce, marinated tomato, fresh basil	

MEATATARIAN 	30
San Marzano tomato, fior di latte, capicollo, chorizo, bacon, pepperoni, spicy soppressata, provolone and hot honey	

THE FUN GUY 	26
Roasted king oyster mushrooms and cremini mushrooms, ricotta, mozzarella, grana padano, truffle oil	



HANDHELDS

<i>All handhelds served with fries or green salad Upgrade your fries to a classic poutine Add fried egg or mushrooms</i>	6 4
SMASH CHEESEBURGER  	28
House blend patty, bounty sauce, bacon, lettuce, tomato, onion, potato bun	
THE IMPOSSIBLE BURGER   	23
Plant-based protein burger	
FLIGHT CLUB  	25
Toasted sourdough, grilled chicken, cheddar, chive aioli, tomato jam, crispy smoked bacon, arugula	
CLASSIC CUBANO	28
Mojito marinated pork loin, black forest ham, provolone, pickles, sofrito, mustard, ciabatta	

 Vegetarian  Vegan  Vegan options available  Gluten Free  Gluten Friendly  Gluten Friendly options available





Before placing your order, please inform your server, if any person in your party has a food allergy. Consuming raw or uncooked meat, seafood and eggs, may increase your risk of food borne illness.




TASTE OF CANADA




CLASSIC POUTINE  	18
Pomme frites, classic gravy, Quebec cheese curds <i>Add bacon, braised beef or chorizo</i>	7


GREENS + BOWLS



<i>Add grilled chicken (7oz), roasted salmon (4oz), smoked salmon (4oz) or garlic shrimp (4 pcs)</i>	13
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GREENS    	22
Mixed greens, shaved vegetables, candied pecans, preserved lemon vinaigrette, parmesan aioli	

KALE CAESAR   	22
Baby kale & gem lettuce, parmesan cheese, focaccia croutons and house Caesar dressing	




BURRATA   	24
Burrata, Frantoia olive oil, marinated tomatoes, pistachio pesto, micro basil, crushed pistachio, Castlevetrano olives, basil oil & grilled sourdough	

SUPERFOOD POWER BOWL   	26
Ancient rice grains, blueberries, edamame, sweet potatoes, smashed avocado, confit tomato, roasted mushrooms, maple miso vinaigrette	


POKE BOWL  	29
Yellowfin tuna, marinated shiitakes, avocado, cucumber, pineapple salsa, pickled slaw, spicy aioli, jasmine rice	

PRAWN LAKSA  	30
Jumbo black shrimp, rice noodles, creamy coconut broth, egg, fresh vegetables & sprouts	


SPECIALTIES

STRIPLOIN 10oz  	56
TENDERLOIN 7oz 	67
Green peppercorn jus, mushrooms, frites or greens Upgrade to a poutine or seasonal vegetables	6

BRAISED SHORT RIB 7oz  	42
3hr braised, medley potatoes, seasonal vegetables	



LAMB SHANK 	42
Slow cooked, medley potatoes, seasonal vegetables	

MARINATED TOFU  	24
Shiitake mushroom, jasmine rice, sesame vinaigrette	

GINGER SOY SALMON 	40
Fried rice, seasonal vegetables, sesame seeds	

KINGSLEY'S JERK	34
Jerk glazed chicken thighs, frites, caramelized pineapple aioli, spicy coleslaw	

GRILLED TOMATO AND ASIAGO RAVIOLI 	26
Puttanesca sauce, goat cheese, crushed pecans	

THE GREATWAY BREAKFAST  	26
2 Eggs scrambled, fried or poached Choice of crispy bacon or sausage, breakfast potatoes, grilled tomato, choice of toast	

SIDES 

SWEET FRIES, SPICY AIOLI   	12
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FRIES  	10
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MUSHROOMS MIX  	10
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BROCCOLINI  	10
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SAUTÉED SEASONAL VEGGIES  	10
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MEDLEY POTATOES  	12
GREEN SALAD  	12
KALE CAESAR SALAD   	12

Prices are subject to a 18% service charge. 7.00 delivery charge and applicable government taxes.

SWEETS & TREATS

CRUNCHY CHOCOLATE MOUSSE  	18
Sour cherry compote	

CLASSIC CHEESECAKE 	18
Whipped cream, freeze dried apples Choice of passionfruit sauce	

CHAI SPICED POT DE CRÈME  	16
Whipped cream, Hawaiian black salt	

WARM RHUBARB COFFEE CAKE 	14
Blackberry compote	

SELECTION OF ICE CREAM   	7 14
Vanilla, strawberry or chocolate Single Double	

RASPBERRY SORBET  	10
Single	

FRESH FRUIT AND BERRY BOWL   	15
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BARISTA COFFEE

COFFEE regular, decaf, iced	6
ESPRESSO, AMERICANO	6
ESPRESSO MACCHIATO	7
CAFFE LATTE, CAPPUCCINO, FLAT WHITE	8
CAFFE MOCHA	8
HOT CHOCOLATE	6

NON-ALCOHOLIC BEVERAGES

PEPSI, DIET PEPSI, 7UP, ICED TEA	4
ORANGE or APPLE JUICE	8
GRAPEFRUIT, CRANBERRY or TOMATO JUICE	6
TEA English breakfast, green, chai, mint, earl grey, chamomile	6









Kids
under 12

BREAKFAST (6am - 11am)

EGG YOUR WAY	12
1 egg scrambled or fried. Choice of bacon, chicken chorizo, pork sausage and tater tots	
BREAKFAST SAMMY	12
English muffin, fried or scrambled egg, ham, cheddar	
STEEL CUT OATMEAL	8
Ontario berries, brown sugar, Quebec maple syrup	
BUTTERMILK PANCAKES	12
Quebec maple syrup	
KIDS FRUIT BOWL	8

ALL DAY DINING (11am - 11pm)

SUPERFOOD HERO BOWL	14
Ancient rice grains, blueberries, edamame, sweet potatoes, smashed avocado, confit tomato, maple miso dressing	
RICE & BROCCOLINI	14
Chicken or salmon, steamed broccolini, jasmine rice	
RIGATONI	12
Choice of tomato, bolognese or butter & parmesan	
GRILLED CHEESE	12
White bread, American cheddar, choice of fries or crudité	
KIDS SMASH CHEESE BURGER	16
Cheese, potato bun, choice of fries or crudité	
CHICKEN FINGERS	14
Plum sauce, choice of fries or crudité	
CHEF'S DAILY SELECTION OF ICE CREAM	7
KIDS FRUIT BOWL	12

 Vegetarian  Vegan  Vegan options available  Gluten Free  Gluten Friendly  Gluten Friendly options available



Breakfast

6am - 11am

FUEL

GREATWAY TO ENERGY 🍷	12
Chefs crafted smoothie of the day	
FRUIT BOWL 🌱🌱🍷	13
Market fruit, berries, bloomed chia seeds	
PEARSON PARFAIT 🌱	14
Vanilla yogurt, Ontario strawberries, seed granola, toasted coconut	
STEEL CUT OATMEAL 🌱🌱	13
Ontario berries, brown sugar, Quebec maple syrup	

ENERGIZE

SMOKED SALMON ON A TURKISH SIMIT	24
Turkish style bagel, dill cream cheese, arugula, pickled onions	
THE GREATWAY BREAKFAST 🍷+	29
2 Eggs scrambled, fried or poached choice of crispy bacon or sausage, breakfast potatoes, grilled tomato, choice of toast, choice of coffee or tea, fresh juice	
BYO OMELET 🍷+	24
3 cage eggs, choose from smoked ham, bacon, scallion, tomato, mushrooms, peppers, Bright's cheddar, breakfast potatoes, grilled tomato, choice of toast	
VEGAN OMELETTE 🌱	24
Peppers, onions, mushrooms, impossible crumble, vegan cheese, choice of toast	
CANADIAN BENEDICT 🌱🍷+	24
Choice of florentine, peameal bacon or smoked salmon, English muffin, breakfast potatoes, grilled tomato, hollandaise	
PANCAKE STACK OR CHALLAH FRENCH TOAST 🌱	22
Banana fosters, Quebec maple syrup	
<i>Add bacon</i>	4
AZTEC BREAKFAST BOWL 🍷	24
Ancient rice grains, soft poached eggs, smashed avocado, tomatoes, hemp seeds, sweet potatoes	
<i>Add chicken chorizo, smoked salmon or tofu</i>	5
COCKPIT CLUB	22
Over easy egg, grilled chicken breast, crispy bacon, arugula, tomato jam, chive aioli, sourdough, breakfast potatoes	
CHICKEN CHORIZO WRAP	22
Scrambled egg, peppers, onions, cheddar cheese chipotle sauce, whole wheat tortilla, breakfast potatoes	
AVOCADO TOAST 🌱	21
Whipped ricotta, confit tomatoes, soft boiled egg, Kozlik's mustard, sourdough	
CONTINENTAL BREAKFAST 🌱	22
Individual flavored yogurt, fresh cut fruits, choice of danish, muffins, croissants or toast, choice of coffee or tea, fresh juice	

TOP-UP

BACON, PORK SAUSAGE OR PEAMEAL BACON	9
CHICKEN CHORIZO	7
SLICED AVOCADO 🌱	6
SMOKED SALMON	12
BREAKFAST POTATOES 🌱🍷	7
FRUIT SALAD 🌱	9
TOASTED BAGEL 🌱	8
Choice of cream cheese or butter and preserve	
GREEK YOGURT Plain or vanilla 🍷	5
DRY CEREAL 🍷+	8
BREADS or PASTRIES Choice of croissant, danish, daily muffin, sourdough, multigrain or white toast	5

🌱 Vegetarian 🌱 Vegan 🌱+ Vegan options available 🍷 Gluten Friendly 🍷+ Gluten Friendly options available

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Beverages

11am - 11pm

RED WINE

	6oz	9oz	Btl
Pelee Island Winery Merlot	15	20	52
Caposaldo Chianti	18	23	61
Domaine Faubert - Syrah/Grenache/Carignan	19	25	65
Terrazas De Los Andes Malbec	21	26	71
Tom Gore - Cabernet Sauvignon	22	27	72
Oyster Bay - Pinot Noir	23	28	73
Beronia Tempranillo	24	29	74
'5 Senses' - Bordeaux Blend	26	30	81

WHITE WINE

	6oz	9oz	Btl
Jackson Triggs - Chardonnay	15	20	52
Giorgio & Gianni - Pinot Grigio	16	21	55
Giuseppe & Luigi - Pinot Grigio	19	25	65
Tom Gore - Chardonnay	22	27	72
Oyster Bay - Sauvignon Blanc	23	28	73

ROSE & SPARKLING

	6oz	9oz	Btl
Woodbridge Rose	15	20	52
Saintly Rose	19	23	61
Bellino - Prosecco	20	-	69
Veuve Clicquot - Champagne		½ Btl	Btl
		95	155

CANNED CRAFT TALL BOYS

	16oz
GATEWAY TRAVELLER	14
Our very own local craft lager	
RANSACK THE UNIVERSE	14
STRONGBOW CIDER	14

BOTTLED BEERS

HEINEKEN, CORONA	11
BUDWEISER, CANADIAN, COORS LIGHT	10
NON-ALCOHOLIC	7

BEERS ON TAP

For Draft beer ask your order taker or scan QR code.

LIQUOR

GREY GOOSE VODKA 375ml bottle	89
BOMBAY SAPPHIRE GIN 375ml bottle	58
CROWN ROYAL WHISKEY 375ml bottle	58
All spirits come with your choice of mix, garnish and ice	

COCKTAILS

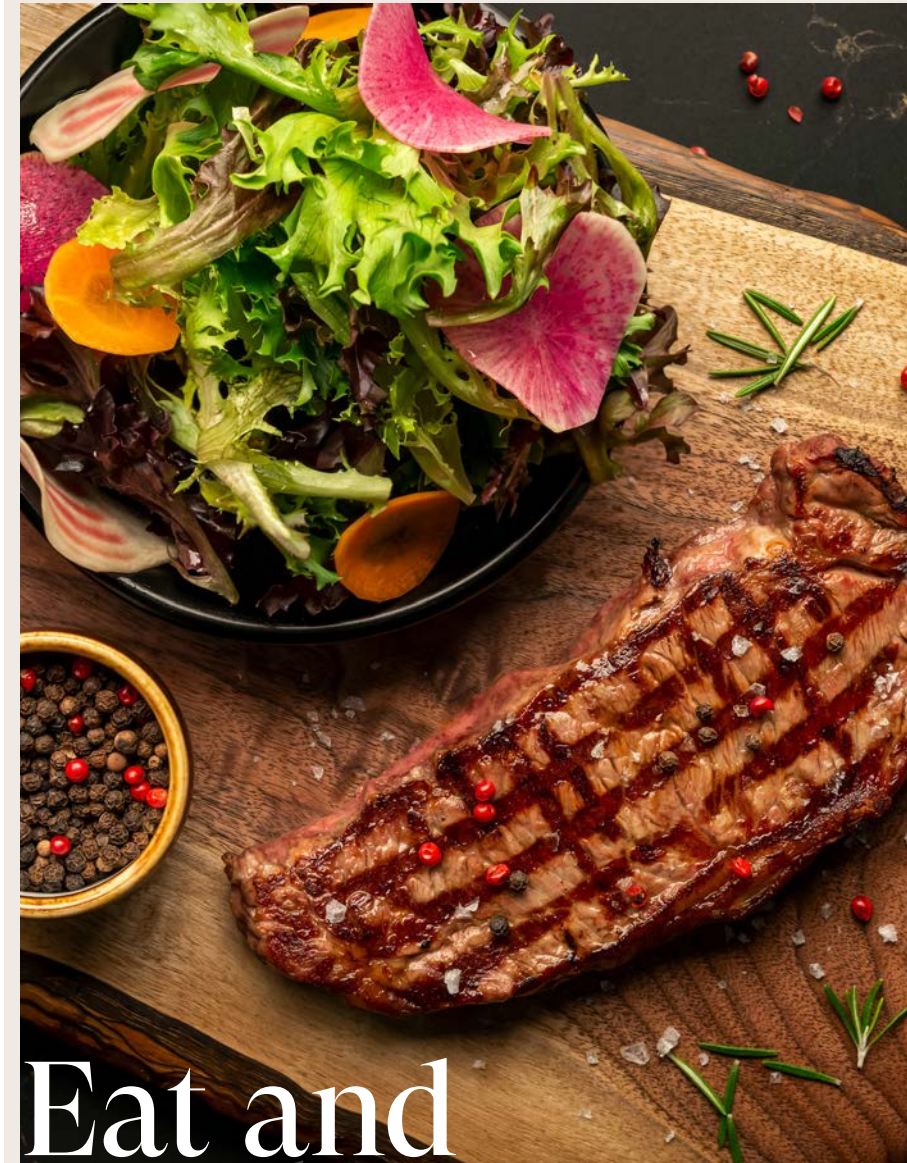
For seasonal cocktails ask order taker or scan QR code.

FROM THE CELLAR

	Btl
Cantine Nicosia Vulkà Etna Bianco Sicily, Italy	135
Don Rocco Montepulciano Abruzzo, Italy	155
The Prisoner Cabernet Sauvignon Napa Valley, USA	159
Dry Creek Cabernet Sauvignon Sonoma, USA	167
Les Sentiés Chablis Burgundy, France	169
Dom Pérignon Champagne Champagne, France	495



SHERATON



Eat and Drink

Dial 2180 for room service
or scan the QR code below