



SHERATON



Eat and
Drink

Food + Drink

To place your order via Mobile Dining [click here](#) or Call 2180 to place your order with our ordertaker.

HOTEL RESTAURANT

&MORE

Breakfast

6:30 AM – 11:00 AM

Lunch & Dinner

11:00 AM – 11:00 PM

Late Night

11:00 PM – 1:00 AM

Breakfast

FUEL

- GREATWAY TO ENERGY *gf*** 11
Chefs crafted smoothie of the day
Add Whey protein - 2
- FRUIT BOWL *gf* ✓ (V)** 12
Market fruit, berries, lemongrass syrup,
bloomed chia seeds
- PEARSON PARFAIT (V)** 14
Vanilla yogurt, Ontario strawberry,
seed granola, toasted coconut
- STEEL CUT OATMEAL ✓ (V)** 13
Ontario berries, brown sugar, Quebec maple syrup

ENERGIZE

- SMOKED SALMON ON A TURKISH SIMIT** 22
Turkish style bagel, dill cream cheese, arugula, pickled onions
- THE GREATWAY BREAKFAST** 28
2 eggs your way, choice of crispy bacon or sausage,
breakfast potatoes & grilled tomato, choice of toast,
choice of coffee or tea, fresh juice
- BUILD YOUR OWN OMELET** 22
3 farm eggs, choose from smoked ham, bacon, scallion,
tomato, mushrooms, peppers, Bright's cheddar,
breakfast potatoes & grilled tomato, choice of toast
- PANCAKE STACK (V)** 20
Strawberry compote, Quebec maple syrup
Add Bacon - 4
- AZTEC BREAKFAST BOWL *gf* ✓ (V)** 22
Amaranth, red and whole grain rice, soft poached eggs,
smashed avocado, tomatoes, hemp seeds, sweet potato
Protein add on Chicken Chorizo - 3 Smoked Salmon - 4 Tofu - 2
- COCKPIT CLUB** 22
Over easy egg, grilled chicken breast, crispy bacon, arugula,
tomato jam, chive aioli, sourdough, breakfast potatoes
- AVOCADO TOAST (V)** 19
Whipped ricotta, confit tomatoes, soft boiled egg, Kozlik's
mustard, sesame sourdough, market fruit
Add Smoked Salmon - 4
- CONTINENTAL BREAKFAST (V)** 22
Individual flavored yogurt, fresh cut fruits, choice of danish,
muffins, croissants or toast, choice of coffee or tea, fresh juice

✓ Vegan (V) Vegetarian *gf* Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.

TOP UP

BACON/PORK SAUSAGE OR PEAMEAL BACON	8
CHICKEN CHORIZO	5
1/2 AVOCADO	5
SMOKED SALMON	10
BREAKFAST POTATOES	6
TOAST OR BAGEL	7
With choice of cream cheese or butter and preserve	
BREADS + PASTRIES	5
Choose 1 (one) of the following: croissant, daily muffin, sourdough, choice of toast	

All Day

11:00 AM–11:00 PM

START

THE MEATBALL 18
6oz Meatball, buffalo mozzarella stuffing, basil marinara, shaved parmesan, grilled focaccia

AVOCADO ALMOND HUMMUS   12
Marinated tomatoes, lavash, crudite
Add extra lavash - 3

CHICKEN SATAYS 10
Peanut sauce, pickled cucumbers, crushed cashew

TERMINAL 3'S FINEST TOMATO DILL SOUP 13
Chef Tito's cheese toast


BAM BAM SHRIMP 19
Crispy battered shrimp, Asian slaw, sambal lime aioli, toasted sesame seeds


TACO BAO 19
Battered cod, citrus slaw, Pico de gallo, avocado lime crema, Valentina's hot sauce



WE CANADIANS EH!!! 21
Poutine - Pomme frites, classic gravy, Quebec cheese curds
Add Butter Chicken - 5 Jerk Chicken - 5 Braised Beef - 6

GREENS + BOWLS

Add Grilled Chicken 7oz - 9
Add Roasted Salmon 5oz - 10
Add Bam Bam Shrimp (6) - 9

URBAN GREENS *gf*  18
Mixed greens, shaved vegetables, candied pecans, preserved lemon vinaigrette, parmesan aioli

KALE CAESAR  20
Baby kale, gem lettuce, parmesan cheese, croutons

BUDDHA BOWL *gf*   22
Urban greens, bean salad, marinated tofu, edamame, carrots, blueberries, cherry tomatoes, maple soy dressing

BAM BAM SHRIMP BOWL 24
Crispy battered shrimp, Asian slaw, sambal lime aioli, toasted sesame seeds, sushi rice

POKE BOWL *gf* 24
Yellowfin tuna, marinated shitakes, compressed watermelon, avocado, cucumber, pineapple salsa, pickled slaw, spicy aioli, sushi rice

 Vegan  Vegetarian *gf* Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.

HANDHELDS

All handhelds served with fries or urban salad

Add fried egg - 3 Add mushrooms - 2

SMASHED CHEESEBURGER 24

House blend patty, bounty sauce, bacon, lettuce, tomato, onion, potato bun

MAKE IT AN IMPOSSIBLE BURGER (V) 20

Plant-based protein burger

FLIGHT CLUB 23

Toasted sourdough, grilled chicken breast, white cheddar cheese, chive aioli, tomato jam, crispy smoked bacon, arugula

SPECIALTIES

STRIPLOIN 10oz 43

Comes with caramelized onion, green peppercorn jus, wild seasonal mushrooms, frites, tomato jam

3HR BRAISED SHORT RIB 7oz 35

Fingerling potatoes, seasonal vegetables

MARINATED TOFU (V) 22

Shiitake mushroom, sesame vinaigrette

ROASTED CAJUN SALMON 38

Grilled corn salsa, fingerling potatoes, seasonal vegetables

KINGSLEY'S JERK 30

Jerk glazed chicken thighs, frites, urban salad, caramelized pineapple aioli

PILOTS PRIMAVERA (V) 25

Penne pasta, roasted vegetables, baby kale, tomato basil sauce, parmesan

Add Braised Beef - 10

PIZZA

Add toppings - 2 each

Chicken, bacon, smoked brisket, pepperoni, olives, pickled jalapeños, mushrooms, kale, roasted peppers, impossible protein.

MAMA'S MARGHERITA (V) 22

Fior di latte, san marzano tomato sauce, fresh basil

THE ITALIAN JOB 25

Fennel seeds, spicy honey, Ezzo pepperoni

THE FUN GUY (V) 25


Whipped truffle mascarpone, wild & tame mushrooms, sautéed kale, cracked pepper

SIDES

SWEET FRIES	8
FRIES	7
WILD + TAME MUSHROOMS <i>gf</i>	9
GRILLED BROCCOLINI, CHILI GARLIC OIL <i>gf</i>	9
SEASONAL VEGGIES <i>gf</i>	9

DESSERT

CHOCOLATE CARAMEL TART	12
White chocolate ganache, sour cherry compote	
CLASSIC CHEESECAKE	12
Passionfruit sauce, whipped cream, freeze dried apples	
CHEF'S DAILY SELECTION OF ICE CREAM	8
By the scoop	
FRESH FRUIT AND BERRY BOWL <i>gf</i>	15

 Vegan  Vegetarian *gf* Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.

Late Night

11:00 PM–1:00 AM

START

CHICKEN SATAYS

Peanut sauce, pickled cucumbers, crushed cashew 10

TERMINAL 3'S FINEST TOMATO DILL SOUP

Chef Tito's cheese toast 13

BAM BAM SHRIMP

Crispy battered shrimp, Asian slaw, sambal lime aioli, toasted sesame seeds 19

WE CANADIANS EH!!!

Poutine - Pomme frites, classic gravy, Quebec cheese curds
Add Butter Chicken - 5 Jerk Chicken - 5 Braised Beef - 6 21

GREENS + BOWLS

Add Grilled Chicken 7oz - 9
Add Roasted Salmon 5oz - 10
Add Bam Bam Shrimp (6) - 9

URBAN GREENS *gf* (V)

Mixed greens, shaved vegetables, candied pecans, preserved lemon vinaigrette, parmesan aioli 18

KALE CAESAR (V)

Baby kale, gem lettuce, parmesan cheese, croutons 20

BUDDHA BOWL *gf* (V) (V)

Urban greens, bean salad, marinated tofu, edamame, carrots, blueberries, cherry tomatoes, maple soy dressing 22

HANDHELDS

All handhelds served with fries or urban salad
Add fried egg - 3 Add mushrooms - 2

SMASHED CHEESEBURGER

House blend patty, bounty sauce, bacon, lettuce, tomato, onion, potato bun 24

MAKE IT AN IMPOSSIBLE BURGER (V)

Plant-based protein burger 20

FLIGHT CLUB

Toasted sourdough, grilled chicken breast, white cheddar cheese, chive aioli, tomato jam, crispy smoked bacon, arugula 23

PIZZA

Add toppings - 2 each

Chicken, bacon, smoked brisket, pepperoni, olives, pickled jalapeños, mushrooms, kale, roasted peppers, impossible protein.

MAMA'S MARGHERITA (V)	22
Fior di latte, san marzano tomato sauce, fresh basil	
THE ITALIAN JOB	25
Fennel seeds, spicy honey, Ezzo pepperoni	
THE FUN GUY (V)	25
Whipped truffle mascarpone, wild & tame mushrooms, sautéed kale, cracked pepper	

SIDES

SWEET FRIES	8
FRIES	7
WILD + TAME MUSHROOMS <i>gf</i>	9
GRILLED BROCCOLINI, CHILI GARLIC OIL <i>gf</i>	9
SEASONAL VEGGIES <i>gf</i>	9

DESSERT

CLASSIC CHEESECAKE	12
Passionfruit sauce, whipped cream, freeze dried apples	
FRESH FRUIT AND BERRY BOWL <i>gf</i>	15

 Vegan  Vegetarian *gf* Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.

Kids Breakfast

6:30 AM–11:00 AM

UNDER 12 YEARS

ASSORTED DRY CEREALS

Choose from a selection, including gluten free rice krispies

8

1 EGG YOUR WAY

Choice of 1 bacon, pork sausage, chicken chorizo sausage, tater tots

12

BREAKFAST SAMMY

English muffin, fried or scrambled egg, ham, cheddar, mayo

12

STEEL CUT OATMEAL

Ontario berries, brown sugar, Quebec maple syrup

8

BUTTERMILK PANCAKES

Quebec maple syrup

12

FRUIT BOWL

8

Kids All Day Dining

11:00 AM–11:00 PM

UNDER 12 YEARS

RICE & BROCCOLINI	10
Choice of chicken or salmon, steamed broccolini, sticky rice	
PENNE	12
Choice of sauce tomato, bolognese or butter & parmesan	
MOM'S LUNCHBOX	16
Ham & cheese, crackers, sliced fruit, 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	8
By the scoop	
FRESH FRUIT AND BERRY BOWL	8

 Vegan  Vegetarian  *gf* Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.

Wine

11:00 AM–1:00 AM

WINE FLIGHT

Can't settle for just one varietal?
Choice of 3 wines on a flight (3oz each)

22

RED WINE

	6oz	9oz	BOTTLE
INNISKILLIN Cabernet Sauvignon–Merlot VQA Niagara Peninsula, Canada	16	19	51
TOM GORE Cabernet Sauvignon California, USA	21	24	70
JOSH CELLARS Merlot California, USA	19	22	64
HENRY OF PELHAM VQA Baco Noir VQA Niagara Peninsula, Canada	15	18	50
KIM CRAWFORD Pinot Noir Marlborough, New Zealand	21	24	70
LUIGI BOSCA TESTIMONIO Malbec Mendoza, Argentina	17	20	57
RUFFINO AZIANO CHIANTI CLASSICO Sangiovese Tuscany, Italy	19	22	64
BAROSSA VALLEY ESTATE Shiraz Barossa Valley, Australia	20	23	67

WHITE WINE

	6oz	9oz	BOTTLE
HENRY OF PELHAM VQA Pinot Grigio VQA Niagara Peninsula, Canada	14	17	49
SANTA MARGHERITA Pinot Grigio Alto Adige–Trentino, Italy	20	23	69
WOODBIDGE BY ROBERT MONDAVI Chardonnay California, USA	16	20	58
DOMAINE QUEYLUS Chardonnay VQA Niagara Peninsula, Canada	21	24	74
OYSTER BAY Sauvignon Blanc Marlborough, New Zealand	20	24	71
OPEN Riesling–Gewürztraminer VQA Niagara Peninsula, Canada	13	16	42

ROSÉ ALL DAY

	6oz	9oz	BOTTLE
SAINTLY Rosé VQA Niagara Peninsula, Canada	18	21	71
DOMAINE QUEYLUS Pinot Noir Rosé VQA Niagara Peninsula, Canada	20	23	74

ICE WINE & BUBBLY

	6oz	½BOTTLE	BOTTLE
INNISKILLIN Vidal Ice Wine VQA Niagara Peninsula, Canada			26
LA MARCA Prosecco Veneto, Italy	15		55
VEUVE CLICQUOT Champagne Champagne, France		84	184
DOM PERIGNON Champagne Champagne, France			395

 Vegan  Vegetarian  Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.

Beer

11:00 AM–1:00 AM

BEERS ON TAP

*FOR DRAFT BEER ASK YOUR ORDER TAKER

CANNED CRAFT TALL BOYS

COLLECTIVE ARTS AUDIO VISUAL LAGER	12
GATEWAY TRAVELLER BELGIUM WIT	12
LIFE IN THE CLOUDS IPA	13
RHYME & REASON PALE ALE	13
JAM UP THE MASH DRY HOPPED SOUR	13
RANSACK THE UNIVERSE	13

BOTTLED BEERS

HEINEKEN	10
CORONA	11
BUDWEISER	9
CANADIAN	9

NON-ALCOHOLIC BEERS

BUDWEISER ZERO	5½
----------------	----

Liquor

11:00 AM–1:00 AM

375ML BOTTLES

GREY GOOSE VODKAE	74
BOMBAY SAPPHIRE GIN	48
CROWN ROYAL WHISKEY	48
GLENFIDDICH 12YR SINGLE MALT	66

All spirits come with your choice of 2 bottles of mix, garnish and ice

COCKTAILS

*ASK YOUR ORDER TAKER FOR OUR SEASONAL SELECTIONS

 Vegan  Vegetarian  **gf** Gluten Friendly

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.

Must be legal drinking age to purchase and/or consume alcohol. All prices in CAD dollars.

Prices are subject to a 15% service charge. 7.00 delivery charge and applicable government taxes.

©2021 Marriott International Inc. All rights reserved.



SHERATON

Gateway Hotel in
Toronto International Airport

Terminal 3, Toronto AMF, P.O. Box 3000, Toronto, Canada, Ontario L5P 1C4
905-672-7000