



Food + Drink

To place your order via Mobile Dining <u>click here</u> 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 - 1:00 AM

Late Night 11:00 PM - 1:00 AM

Breakfast

6:30 AM-11:00 AM

FUEL	
GREATWAY TO ENERGY gf Chefs crafted smoothie of the day	12
FRUIT BOWL <i>af</i> V (V) Market fruit, berries, lemongrass syrup, bloomed chia seeds	13
PEARSON PARFAIT (V) Vanilla yogurt, Ontario strawberry, seed granola, toasted coconut	14
STEEL CUT OATMEAL 🗸 🕥 Ontario berries, brown sugar, Quebec maple syrup	13
ENERGIZE	
SMOKED SALMON ON A TURKISH SIMIT Turkish style bagel, dill cream cheese, arugula, pickled onions	24
THE GREATWAY BREAKFAST 2 eggs your way, choice of crispy bacon or sausage, breakfast potatoes, grilled asparagus & grilled tomato, choice of toast, choice of coffee or tea, fresh juice	29
BYO OMELET 3 farm eggs, choose from smoked ham, bacon, scallion, tomato, mushrooms, peppers, Bright's cheddar, breakfast potatoes, grilled asparagus & grilled tomato, choice of toast	24
EGGS BENEDICT Peameal bacon or smoked salmon, English muffin, breakfast potatoes, grilled asparagus & grilled tomatoes, hollandaise	24
PANCAKE STACK (V) Strawberry compote, Quebec maple syrup Add bacon - 4	22
AZTEC BREAKFAST BOWL gf √	24
COCKPIT CLUB Over easy egg, grilled chicken breast, crispy bacon, arugula, tomato jam, chive aioli, sourdough, breakfast potatoes	22
AVOCADO TOAST 🕑 Whipped ricotta, confit tomatoes, soft boiled egg, Kozlik's mustard, sesame sourdough Add Smoked Salmon - 4	21
CONTINENTAL BREAKFAST (V) Individual flavored yogurt, fresh cut fruits, choice of danish, muffins, croissants or toast, choice of coffee or tea, fresh juice	22

🗸 Vegan 🛛 Vegetarian 🛛 🥑 Gluten Friendly 🛛 🕒 Available until 1am

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. ©2022 Marriott International Inc. All rights reserved.

TOP UP

BACON, PORK SAUSAGE OR PEAMEAL BACON	9
CHICKEN CHORIZO	7
SMASHED OR SLICED AVOCADO	7
SMOKED SALMON, CAPERS, RED ONIONS	12
BREAKFAST POTATOES	7
FRUIT SALAD	9
TOASTED BAGEL With choice of cream cheese or butter and preserve	8
GREEK YOGURT Plain or vanilla, including low-fat option	9
ASSORTED DRY CEREAL Choose from a selection, including gluten-free rice krispies	8
BREADS + PASTRIES Choose 1 of the following: Croissant, Danish, daily muffin, sourdough, multigrain or white toast	6

POWER UP

FRESHLY BREWED PIKE PLACE

Regular or Decaf Your choice of creamer; 2%, skim, ½ + ½; Almond milk or Oat milk

BARISTA COFFEE

ESPRESSO	6
ESPRESSO MACCHIATO	7
CAFFE LATTE	7
CAPPUCCINO	7
CAFFE MOCHA	8
CAFÉ AMERICANO	6
FLAT WHITE	7
ICED COFFEE	4
VANILLA LATTE Your choice of sugar free or regular vanilla syrup	7
CARAMEL MACCHIATO	8
HOT CHOCOLATE	5

6

🗸 Vegan (Vegetarian 🏾 🥑 Gluten Friendly 🛛 🖕 Available until 1am

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.

TEA

Teavana Teas **ENGLISH BREAKFAST RADIANT GREEN TEA CLASSIC CHAI** HARMONIC MINT EARL GREY CHAMOMILE

JUICE

ORANGE	7
FRESH PRESSED ORANGE	9
APPLE	6
GRAPEFRUIT	6
CRANBERRY	6
ТОМАТО	6

🗸 Vegan (Vegetarian 🏾 🥑 Gluten Friendly 🛛 🕒 Available until 1am

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. ©2022 Marriott International Inc. All rights reserved.

All Day 11:00 AM-1:00 AM

START

TERMINAL 3'S FINEST TOMATO DILL SOUP C Tito's recipe, cheese toast	13
BAM BAM SHRIMP Crispy battered shrimp + Asian slaw + sambal lime aioli + toasted sesame seeds	22
CHICKEN WINGS Choice of dry Cajun rub or Canadian whisky BBQ sauce, house ranch, pickle spear	26

WE OR ME	WE	ME
THE MEATBALL 6oz Meatball, buffalo mozzarella stuffing, basil marinara, shaved parmesan, grilled focaccia	29	19
AVOCADO ALMOND HUMMUS ゲ ⑦ Marinated tomatoes, lavash, crudite Add extra lavash	23 6	12 3
ONTARIO CHEESE & CHARCUTERIE BOARD 3 local cured meats, 2 local and regional cheeses, pickles, olives, preserves, Kozliks mustard, lavash, grilled baguette	36	24
Add extra grilled baguette	6	3
CHICKEN SATAYS Peanut sauce, pickled cucumbers, crushed cashew	22	12
PORK BACK RIBS <i>gf</i> Canadian whiskey BBQ sauce, apple coleslaw, buttered corn succotash	38	19

PIZZA

Add on toppings - 4 Chicken, bacon, smoked brisket, pepperoni, olives, pickled jalapeños, mushrooms, kale, roasted peppers.

MAMA'S MARGHERITA (V) Fior di latte, san marzano tomato sauce, marinated tomato, fresh basil	24
THE ITALIAN JOB 🦕 Fennel seeds, spicy honey, Ezzo pepperoni	26
THE FUN GUY 🕅 Whipped truffle mascarpone, fresh kale, cracked pepper	26

V Vegan 🔍 Vegetarian 🛛 🥑 Gluten Friendly 🕓 Available until 1am

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.

GREENS + BOWLS

ADD TO YOUR BOWL Grilled Chicken 7oz - 10 Roasted Salmon 5oz - 11 Smoked Salmon 5oz - 12 Bam Bam Shrimp (6) - 10	
URBAN GREENS <i>gf</i> (V) Mixed greens, shaved vegetables, candied pecans, preserved lemon vinaigrette, parmesan aioli	20
KALE CAESAR 🕖 🥿 Baby kale & gem lettuce, parmesan cheese, croutons	22
GRAIN SALAD V ♥ ♥ Quinoa, black barley, hemp seeds, puffed wild rice, blueberries, arugula, pumpkin seeds, cherry tomato, aged gouda, maple vinaigrette	22
BAM BAM SHRIMP BOWL Crispy battered shrimp, Asian slaw, sambal lime aioli, toasted sesame seeds, sushi rice	27
POKE BOWL Yellowfin tuna, marinated shitakes, avocado, cucumber, pineapple salsa, pickled slaw, spicy aioli, sushi rice	27

TASTE OF CANADA

WELCOME TO CANADA! 🌜	22
Poutine - Pomme frites, classic gravy, Quebec cheese curds	
Add Bacon - 4 Braised Beef - 7	

HANDHELDS

All handhelds served with fries or urban salad Upgrade your fries to sweet fries - 2 Upgrade your fries to a classic poutine - 6 Add fried egg - 4 Add mushrooms - 3	
SMASH CHEESEBURGER House blend patty, bounty sauce, bacon, lettuce, tomato, onion, potato bun	26
MAKE IT AN IMPOSSIBLE BURGER 🕅 🦕 Plant-based protein burger	22
FLIGHT CLUB C Toasted sourdough, grilled chicken, cheddar, chive aioli, tomato jam, crispy smoked bacon, arugula	24
REUBENESQUE Beef brisket, Kozliks mustard, Swiss cheese, caramelized onion aioli	22

🗸 Vegan 🛛 Vegetarian 🛛 🥑 Gluten Friendly 🛛 🕒 Available until 1am

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.

SPECIALTIES

PICK YOUR STEAK

With green peppercorn jus, wild seasonal mushrooms, frites, tomato jam	
STRIPLOIN 10oz	47
RIBEYE 12oz	52
TENDERLOIN STEAK	58
3HR BRAISED SHORT RIB Fingerling potatoes, seasonal vegetables	37
MARINATED TOFU V Shiitake mushroom, sushi rice, sesame vinaigrette	22
ROASTED CAPE D'OR SALMON <i>gf</i> Charred scallion chimichhurri, fingerling potatoes, seasonal vegetables	40
KINGSLEY'S JERK Jerk glazed chicken thighs, frites, urban salad, caramelized pineapple aioli	32
BAKED 5 CHEESE MAC 5 cheese blend, herbed bread crumb	22
THE GREATWAY BREAKFAST Sec 2 eggs your way, choice of crispy bacon or sausage, breakfast potatoes, grilled asparagus & grilled tomato, choice of toast, choice of coffee or tea, fresh juice	29
SIDES	
SWEET FRIES, AIOLI	12
FRIES	9
WILD + TAME MUSHROOMS <i>gf</i> 🕖	12
SAUTÉED BROCCOLINI, CHILI GARLIC OIL gf 🕖	10
SEASONAL VEGGIES <i>gf</i> 🕖	10
MINI MAC + CHEESE	12
URBAN SALAD <i>gf</i> 🕖	12
KALE CAESAR SALAD gf ♥	12
DESSERT	
CHOCOLATE CARAMEL TART White chocolate ganache, sour cherry compote	13

CLASSIC CHEESECAKE

Passionfruit sauce, whipped cream, freeze dried raspberry	
WILD ROSE PETAL PANNA COTTA Wild rose petals, buttermilk panna cotta, rose petal berry compote	13
CHEF'S DAILY SELECTION OF ICE CREAM By the scoop	9
FRESH FRUIT AND BERRY BOWL 🝠 🍆	15

√ Vegan (V) Vegetarian **gf** Gluten Friendly

🖕 Available until 1am

13

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. ©2022 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

🗸 Vegan 🛛 Vegetarian 🛛 🥑 Gluten Friendly 🛛 🕒 Available until 1am

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. ©2022 Marriott International Inc. All rights reserved.

Kids All Day Dining

11:00 AM-11:00 PM

UNDER 12 YEARS

RICE & BROCOLLINI Choice of chicken or salmon, steamed brocollini, sticky rice	10
PENNE Choice of sauce tomato, bolognese or butter & parmesan	12
MOM'S LUNCHBOX Ham & cheese, crackers, sliced fruit, crudité	16
KIDS SMASH CHEESE BURGER Cheese, potato bun. Choice of fries or crudité	16
CHICKEN FINGERS Plum sauce. Choice of fries or crudité	14
GRILLED CHEESE Choice of fries or crudité	11
CHEF'S DAILY SELECTION OF ICE CREAM By the scoop	8
FRESH FRUIT AND BERRY BOWL	8

©2022 Marriott International Inc. All rights reserved.

V Vegan 🕖 Vegetarian 🛛 🥑 Gluten Friendly 🕓 Available until 1am

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.

Wine 11:00 AM-1:00 AM

TOM GORE

INNISKILIN

Chardonnay California, USA OYSTER BAY

Sauvignon Blanc Marlborough, New Zealand

Late Autumn Riesling VQA Niagara Peninsula, Canada

WINE FLIGHT Can't settle for just one varietal? Choose 3 different wines of 3oz			26
RED WINE	6oz	9oz	BOTTLE
RODNEY STRONG Cabernet Sauvignon California, USA	27	30	87
TOM GORE Cabernet Sauvignon California, USA	22	24	71
JOSH CELLARS Merlot California, USA	20	22	62
OYSTER BAY Pinot Noir Marlborough, New Zealand	21	23	64
MEIOMI Pinot Noir California, USA	23	25	71
RUFFINO AZIANO CHIANTI CLASSICO Sangiovese Tuscany, Italy	20	22	64
BAROSSA VALLEY ESTATE Shiraz Barossa Valley, Australia	22	24	70
WHITE WINE	6oz	9oz	BOTTLE
GIORGIO & GIANNI Pinot Grigio Provincia Di Pavia, Italy	16	18	51
SANTA MARGHERITA Pinot Grigio Alto Adige-Trentino, Italy	21	24	69
WOODBRIDGE BY ROBERT MONDAVI Chardonnay California, USA	17	21	58

22 24

17

21 25

15

70

69

49

ROSÉ ALL DAY	6oz	9oz	BOTTLE
SAINTLY	19	21	61
Rosé			
VQA Niagara Peninsula, Canada			
MAISON VENTENAC 'AURE'	21	23	62
Rosé			
Languedoc, France			
LA MARCA			64
Prosecco Rosé			
Veneto, Italy			

ICE WINE & BUBBLY	6oz ½BOT	TLE BOTTLE
INNISKILLIN Vidal Ice Wine		28
VQA Niagara Peninsula, Canada		
LA MARCA	17	59
Prosecco		
Veneto, Italy		
VEUVE CLICQUOT		105
195		
Champagne		
Champagne, France		

Beer 11:00 AM-1:00 AM

BEERS ON TAP

For draft beer ask your order taker.

CANNED CRAFT TALL BOYS

COWBELL BREWING CO BLYTH ONTARIO HAZY DAYS JUICY IPA ABSENT LANDLORD	14 13
RAILWAY CITY BREWING ST THOMAS ONTARIO GATEWAY TRAVELLER BELGIUM WIT ROTATING SEASONAL CAN	12
COLLECTIVE ARTS BREWING HAMILTON ONATRIO AUDIO VISUAL LAGER RANSACK THE UNIVERSE	12 13
BOTTLED BEERS HEINEKEN CORONA BUDWEISER CANADIAN	10 11 9 9

6

NON-ALCOHOLIC BEERS

BUDWEISER ZERO

Liquor

11:00 AM-1:00 AM

375ML BOTTLES

GREY GOOSE VODKA	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

FROM THE CELLAR BY THE BOTTLE

THE PRISONER Cabernet Sauvignon Napa Valley, USA	110
2016 E&E BLACK PEPPER Shiraz Barossa Valley, Austrailia	195
MASI COSTASERA AMARONE CLASSIC Amarone Classico Veneto, Italy	139
2018 CHATEAU GOUDICHAUD Merlot-Cabernet Sauvignon Bordeau, France	135
2018 FARELLA FAMILY VINEYARDS Cabernet Sauvignon Napa Valley, USA	295
2016 VINCENT GIRARDIN Chardonnay "Meursault 1er" Burgundy, France	275
2019 FERRERO PEPITA Super Tuscan, Cab Sauv, Merlot, Alicante, Montepulciano Tuscany, Italy	98
DOM PERIGNON Champagne Champagne, France	495

