

Food + Drink

HOTEL RESTAURANTS

CHAGALL'S RESTAURANT

905 317 4501

6:30 AM to 2:00 PM, Monday–Friday

5:00 PM to 9:00 PM, Monday–Friday

7:00 AM to 2:00 PM, Saturday

5:00 PM to 9:00 PM, Saturday

7:00 AM to 2:00 PM, Sunday

INROOM DINING

Dial 2048 to place your order

6:30 AM to 11:00 PM, Monday–Friday

7:00 AM to 11:00 PM, Saturday–Sunday

BAR-LOFT LOUNGE

905 317 2054

11:00 AM to 12:00 AM, Monday–Saturday

11:00 AM to 11:00 PM, Sunday

Ice machines are available on all floors.

Snacks and soft drinks are available to be purchased at the hotel lobby.

BREAKFAST

6:00 AM–11:00 AM, Monday–Friday

7:00 AM–11:00 AM, Saturday–Sunday

Dial 2048 to place your order.

MAINS

Fresh Berry and Yogurt Parfait

With granola 7.50

Bowl of Oatmeal

Served with dried apricots and brown sugar on the side 8.50

Cereal Favorites

A selection of cereals or a bowl of granola 6.50

Strawberry Banana Smoothie

Blended with low fat yogurt & honey 6.50

EARLY FAVORITES

Belgian Waffle

Served with syrup, whipped cream & fruit compote 12.00

Golden Buttermilk Pancakes

Served with syrup & fresh fruit compote 12.00

POWER UP

Chef's Omelet

Three eggs filled with ham, sweet onions + Swiss cheese, with home fries potato 13.00

Spinach Omelet

Egg white or three large eggs, goat cheese, sun dried tomatoes, fresh fruit, side salad or home fries potato 14.00

Eggs Benedict

Two poached eggs, peameal bacon, English muffin, hollandaise sauce, home fries potato 14.00

Sheraton Classic Breakfast

Two eggs any style, home fries potato, toast + your choice of sausage, bacon or peameal bacon 13.00

Canadian Classic Big Breakfast

Three eggs any style, home fries potato, toast, sausage, bacon + two pancakes 15.00

Breakfast Sandwich

Four slices of bacon, large fried egg, cheddar cheese, lettuce, tomatoes, avocado mayo on 12 grain bread, toasted + served with side home fries potato or side salad 13.00 (Substitute egg for grilled chicken breast for 5.00)

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in Canadian dollars. For your convenience, a 15% service charge and a \$3.50 delivery charge will be added automatically.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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THE SIDE PLATE

Fruit Bowl

Seasonal cut fruit + berries 10.00

Fruit Cup

Fresh cut seasonal fruits + berries 7.00

Small House Salad

Organic mixed greens, roasted pears, cherry tomatoes, goat cheese with grapefruit citrus blush vinaigrette 8.00

A Cup Of Yogurt

Berries or plain, low fat or regular 5.50

Smoked Bacon, Farmer Sausage Or Canadian Peameal Bacon 5.00

Home Fries 4.00

Toasted Bagel

Low fat or regular Philadelphia® cream cheese 6.50

Smoked Salmon On A Toasted Bagel

Low fat or regular Philadelphia® cream cheese 13.50

The Bakery

Choice of a buttery croissant, danish, daily muffin, English muffin or toast (multi grain, whole wheat, white, rye)

(Gluten free options are multi grain bread and blueberry muffin) 4.00

BREAKFAST ON THE GO COMBO

Choice of breakfast beverage and one breakfast item below:

Buttery croissant, danish, daily muffin, English muffin or toast

(multi grain, whole wheat, white, rye) 6.50

BEVERAGES

Juice

Orange / Grapefruit / Apple / Cranberry / Tomato 4.00

Milk 3.00

Starbucks® Coffee

Starbucks® Coffee House Blend / Decaffeinated / 4.00

Espresso / Cappuccino / Latte 5.00

Hot Tea

Choose from our selection of Tazo® Teas 4.00

ALL-DAY

11:00 AM–11:00 PM

DIAL 2048 TO PLACE YOUR ORDER.

APPETIZERS

Soup Of The Day

Created daily with local + seasonal ingredients 7.00

French Onion Soup

Served with croutons, Swiss cheese + grated parmesan 8.00

Crispy Calamari

Tender calamari dredged in flour + fried golden brown, served with Asian dipping sauce 13.00

Chicken Wings (1 LB)

BBQ, Hot, Honey Garlic, Sweet Chili or Cajun dusted, served with carrot + celery sticks 14.00

Bruschetta

Plum tomato, avocado, mushroom, garlic, fresh basil, parmesan cheese, drizzled with balsamic reduction 9.00

Crispy Cauliflower (V)

Tempura battered + tossed in Thai sweet chili sauce 9.00

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SALADS

Famous Cobb Salad (GF)

Avocado, boiled egg, blue cheese, cucumber, tomato, bacon, field mix with white balsamic, lemon + basil vinaigrette 13.00

Sheraton Signature Salad (GF/V)

(Local products) Organic mixed greens, roasted pears, cherry tomatoes, candied pecans + goat cheese, with grapefruit citrus blush vinaigrette
Small- 8.00 Large -12.00

Caesar Salad

Romaine + oak leaf blend, creamy Caesar dressing, shaved parmesan, bacon, herbed croutons
Small- 8.00 Large -12.00

Caprese Salad (GF/V)

Fresh plum tomato, bocconcini cheese, fresh basil, frisee lettuce, with olive oil + balsamic reduction 13.00

Select a protein to finish off your salad 7.00

Grilled chicken breast (5 oz) / Garlic shrimp skewer (3 pcs) / Salmon (4 oz)

BURGERS + SANDWICHES

SERVED WITH CRISPY FRENCH FRIES. ADD 1.00 FOR SWEET FRIES OR SIDE SALAD

Sheraton Angus Burger

Half pound angus patty, lettuce, tomato, mayo, on a gourmet bun 15.00

Add Enhancers 1.50/EA

Cheddar / Swiss / Brie / Blue / Goat Cheese Bacon
Caramelized onions
Sautéed mushrooms

Bacon + Blue Angus Burger

Lettuce, tomato, bacon, blue cheese, BBQ sauce + frizzled onions 17.00

Turkey Burger

Turkey, lettuce, tomato, roasted pepper hummus, mayo, on a gourmet bun 15.00

California Clubhouse Panini

Roasted turkey, peameal bacon, Havarti cheese, roasted red pepper mayo + avocado spread on multigrain bread 14.00

Grilled Vegetable + Goat Cheese Wrap (V)

Roasted pepper hummus, grilled zucchini, roasted red peppers, onion, baby spinach + tomato 12.00

Grilled Chicken Avocado Club Wrap

Bacon, lettuce, cheddar cheese, tomato + avocado mayo 15.00

PASTA

Cracked Pepper Asiago Linguine (V)

Fresh cracked pepper linguine, green onions, roasted mushrooms, asiago cheese + radicchio in a roasted garlic cream sauce 16.00

Basil Infused Spaghetti (V)

Tomato basil sauce, niçoise olives, fresh basil, cherry tomatoes, tossed in cold pressed olive oil 15.00

Saffron Fettuccine Pesto (V)

Grilled asparagus, cherry tomatoes, tossed in an olive oil lemon pesto sauce (nut free) 15.00

Sweet Pea + Grilled Vegetable Risotto (GF/V)

Saffron infused arborio rice, summer sweet peas, zucchini, peppers, asparagus, topped with parmesan cheese 15.00

Select A Protein To Finish Off Your Pasta 7.00

Grilled chicken breast (5 oz) / Garlic shrimp skewer (3 pcs) / Salmon (4 oz)

CHEF PLATE

Steak + Frites

Grilled 6oz angus top sirloin, topped with frizzled onions, roasted king oyster mushrooms + confit with Ontario garlic.
Served with select heirloom vegetables + crispy fries 27.00

ENTRÉES

Fish + Chips

Beer battered cod fillet, tartar sauce, coleslaw, with french fries 15.00

Chicken Fingers + Fries

Tender pieces of chicken, served with plum sauce 14.00

Blackened Louisiana Salmon Fillet (GF)

Pan seared + served with chimichurri sauce, sautéed vegetables, jicama + fennel slaw, with herb infused wild rice pilaf 25.00

Piri Piri Chicken (GF)

Flat iron grilled chicken breast, fingerling potatoes, seasonal vegetables, grilled lemon + house made piri piri sauce 23.00

Grilled Angus Strip Loin Steak

11 oz. Canadian beef, garlic mashed potatoes or crispy fries, mushroom red wine jus, frizzled onions + market vegetables 34.00

Rib Eye Steak

14 oz. bone-in steak, mushroom red wine jus, garlic mashed or crispy fries, market vegetables + side salad 42.00

Additional Sides: 4.00

Seasonal vegetables
Sweet potato fries

Sautéed mushrooms
Crispy fries

Basmati rice
Gravy

DESSERTS

Chocolate Molten Cake

Rich chocolate cake served warm with fresh berries 8.00

Crème Brûlée (GF)

A house classic served with berries 8.00

Bourbon Laced Pecan Pie

Sweet roast pecans + caramel 8.00

Cheesecake

Topped with berry compote 8.00

Flourless Chocolate Torte (GF)

Dense + rich dark chocolate 8.00

Add a scoop of ice cream 1.50

Ice Cream (2 Scoops) (GF)

Vanilla or chocolate 5.00

Sorbet (2 Scoops) (GF)

Mango or raspberry 5.00

Fruit Bowl (GF)

Fresh cut seasonal fruit + berries 10.00

Cheese Plate Serves one / two

Chef's selection of cheeses + fruits 17.00/26.00

SPECIALTY COFFEE + HOT DRINKS

Sheraton Coffee

Amarretto, Cointreau, Baileys + whipped cream 8.00

African Dream

Amarula, Alizé Red Passion + whipped cream 8.00

B52 Coffee

Kahlua, Baileys, Grand Marnier + whipped cream 8.00

Mocha Nut Coffee

Frangelico, Creme de Cacao + whipped cream 8.00

Heavenly Coffee

Cognac, Grand Marnier + whipped cream 8.00

Coco Monkey

Kahlua, banana liqueur, hot chocolate + whipped cream 8.00

Nutty Chocolatier

Frangelico, Baileys, hot chocolate + whipped cream 8.00

Espresso Coffee

Espresso / Cappuccino / Latte 5.00

Starbucks® Coffee + Tazo® Tea

Starbucks® Coffee House Blend / Decaffeinated / Assortment of Tazo® Tea 4.00

ALL DAY KIDS MENU

11:00 AM–11:00 PM

ENTREES

Cup of Soup

Prepared daily and inspired by seasonally harvested products 5.00

That's Using your Noodle!

Our daily pasta with fresh parmesan cheese & tomato or cream sauce 7.00

Act like Caesar

Grilled chicken, romaine lettuce, creamy dressing, crisp bacon, shaved parmesan herbed croutons 8.00

SELECTIONS BELOW ARE SERVED WITH YOUR CHOICE OF CARROT AND CELERY STICKS, APPLE SLICES, CUCUMBER COINS, MASHED POTATO, FRENCH FRIES, HOUSE SALAD OR CAESAR SALAD

Goopy Grilled cheese

Hot, tasty and crammed with cheese 8.00

BBQ Grilled Chicken Breast

Topped with sweet BBQ sauce 8.00

Chicken Club Wrap

Crispy or Grilled Chicken with mayo, lettuce and tomatoes 7.50

2pc. Chicken Fingers

All-white meat chicken fingers served with plum sauce 8.00

Cheese Flat Bread

Plum tomato sauce & Mozzarella Cheese 8.00

Pan Seared Salmon

4 oz. Canadian Salmon Fillet seared and baked 8.00

ALL MEALS COME WITH YOUR CHOICE OF JUICE, MILK OR SOFT DRINK & SCOOP OF ICE CREAM

DESSERTS

Scoop of Ice Cream

Your choice of vanilla, chocolate 3.00

Yogurt Parfait

Fresh seasonal berries and Low-fat yogurt 7.50

Mini Fruit Cup

Fresh cut seasonal fruits 5.00

Strawberry Banana Smoothie

Blended with low-fat yogurt & honey 6.50

KIDS BREAKFAST MENU

6:00 AM–11:00 AM, MONDAY – FRIDAY

7:00 AM–11:00 AM, SATURDAY – SUNDAY

DIAL 2048 TO PLACE YOUR ORDER.

Cereal Favorites or Crunchy Granola

Served with 2%, skim or soy milk 4.00

Golden Buttermilk Pancakes

Served with syrup & fruit compote 7.00

All Scrambled Up

Two scrambled eggs with your choice of bacon or sausage & golden home fries 8.00

Bowl of Oatmeal

Topped with brown sugar & dried apricots 4.00

Cup of Yogurt

Plain or berry flavoured, low-fat or regular 3.00

Mini Fruit Cup

Fresh cut seasonal fruits 5.00

BEVERAGES

Juice

Orange, apple, cranberry, grapefruit or tomato 2.00

Milk

2%, skim, soy or chocolate 2.00

Soft drinks 2.00

Shirley Temple

Sprite, orange juice & grenadine 4.00

Munchkin Mocktail

Orange Juice, Apple juice, pineapple juice & grenadine 4.00

WINE + BEER

11:00 AM–11:00 PM

DIAL 2048 TO PLACE YOUR ORDER.

WHITE WINES

Peller Estates Chardonnay (House Wine)

Canada 6oz. 8.00 9oz. 11.00 bottle 34.00

Hogue Pinot Grigio

Columbia Valley 6oz. 10.00 9oz. 13.00 bottle 40.00

A subtle and sharp lemon quality, as well as apples and flowers.

Toasted Head Chardonnay

California 6oz. 13.00 9oz. 18.00 bottle 54.00

Pineapple, peaches and apricots followed by a smokey butterscotch taste.

Jackson Triggs Pinot Grigio

Canada 6oz. 9.50 9oz. 11.50 bottle 36.00

This Pinot Grigio is bursting with aromas of lime, apple, and pear balanced with soft floral notes.

Collavini Pinot Grigio

Italy 6oz. 11.00 9oz. 15.00 bottle 44.00

Pale straw colour; citrus, light mineral and melon aromas with herbal notes; light-bodied with citrus, green apple flavours with good acidity.

Wayne Gretzky Estates Chardonnay

Canada 6oz. 10.00 9oz. 14.00 bottle 42.00

Smooth, creamy and nicely balanced with a slightly resinous veneer impeding the baked apple pie fruit. Good length, dry and lemony on the finish.

Trius Riesling

Canada 6oz. 11.00 9oz. 15.00 bottle 44.00

An elegant Riesling blended from Niagara Peninsula with a fresh, clean aroma of peach and tropical fruit complemented by flavours of pink grapefruit.

E&J Gallo Family

White Zinfandel, California 6oz. 9.00 9oz. 12.00 bottle 34.00

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RED WINES

Peller Estates Cabernet Merlot (House Wine)

Canada 6oz. 8.00 9oz. 11.00 bottle 34.00

J Lohr Seven Oaks Cabernet Sauvignon

California 6oz. 16.00 9oz. 22.00 bottle 64.00

Plum, blueberry, cherry, roasted hazelnut, vanilla and coconut.

Masi Amarone Costasera

Italy bottle 108.00

Smooth tannins with oak hints followed by a cherry and spicy chocolate finish.

Wee Angus

Australia 6oz. 13.00 9oz. 18.00 bottle 55.00

Ripe black fruits with a subtle touch of Vanillin Oak and a powerful finish combine to create a crowd pleaser

Wayne Gretzky Estates Cabernet Merlot

Canada 6oz. 11.00 9oz. 15.00 bottle 44.00

Medium density ruby/garnet colour. Low to medium intensity nose of blackberry, leather, dried oregano, black plum, and a hint of vanilla.

Penfolds Shiraz Cabernet

Australia 6oz. 12.50 9oz. 17.00 bottle 50.00

The generosity of Shiraz is combined with the wonderful structure of Cabernet Sauvignon in this full bodied wine.

Wolf Blass Yellow Label Cabernet Sauvignon

Australia 6oz. 12.00 9oz. 16.00 bottle 48.00

A full flavoured Cabernet Sauvignon, blackcurrant flavours, subtle oak and fine tannins deliver a superbly balanced palate.

SPARKLING WINES

Henkell Trocken Piccolo

Germany 13.00

Henkell Trocken

Germany 45.00

VIVA Spumante Sparkling Wine

Canada 29.00

Dom Perignon

France 350.00

Codorniu

Aseleccion Raventos Rose 44.00

Girls Night Out Sangria

Canada 6oz. 8.00 bottle 30.00

SHERATON SELECTS LOCAL CRAFT BEER

Conductor's Ale

Junction Craft brewery, Established in Toronto west Junction, 5.3%ABV, 32 IBU 9.50

This light amber colored ale is a nicely balanced, inspired by the traditional railway station beers, which preaches that life is more about the journey than the destination.

Rhyme & Reason

Collective Arts Brewing (Gold Medal, Best Pale Ale in Canada), 5.7% ABV, 55 IBU 8.00

Extra Pale Ale the flavour and aroma of Citra, Centennial, Chinook and Simcoe hops prevail without excessive bitterness for maximum drinkability. Malt Sweetness in the background complements the hops for a crisp finish.

Engineer's IPA

Junction Craft brewery , 6.2% ABV, 60 IBU 9.50

This IPA showcases their west coast hops and is an ale that has been built to stand the test of time, whether exploring by rail or by sea.

Saint Of Circumstance

Collective Arts Brewing, 4.7% ABV, 19 IBU 8.00

This easy drinking blonde ale was created using wheat for its lemony flavour, notes and body, then adding Citra, Centennial and Amarillo hops to the brew. Taken to a whole new level by adding the zest of seasonal citrus, the result is a remarkably refreshing, citrus blonde ale.

Pickup Truck

Pilsner, 4.8% ALC. 7.50

Thornbury pickup truck Village Craft Beer, Czech-style 2016 world's best pilsner, wins gold for Czech-style pale lager

Steam Whistle

Steam Whistle brewery 5.0% ABV, 33.3 IBU 7.00

Steam Whistle pilsner offers the style and flavor of the great Pilsners of Europe, yet brewed locally. When pouring this refreshing lager, expect soft, rising foam and a smooth drinking experience, five time gold winner at the Ontario brewing awards.

Naughty Neighbour

American pale ale 9% ABV, 70IBUs 7.50

Sometimes our neighbours are too enticing to resist! Award winning American pale ale, the huge citrus and pine aroma greets the nose and continues on the palate, leaving a remarkably easy drinking beer with crisp, dry finish.

DOMESTIC AND IMPORTED BEERS

Draft Domestic 8.00

Coors Light

Molson Canadian

Draft Premium 8.65

Rickard's Red

Draft Imported 8.95

Heineken

Draft Local Craft 6.75

Cause & Effect Blonde Ale

Domestic Bottle 6.25

Budweiser

Bud Light

Coors Light

Molson Canadian

Molson Canadian 67

Imported Bottle 7.45

Corona

Corona Light

Heineken

Stella Artois

Premium Bottle 6.65

Miller Genuine Draft

Mill Street Organic Lager

Sleeman Cream Ale

Rickard's White

Sleeman India Pale Ale

Michelob Ultra Plus

Tallboys 7.50

Guinness Draught Tall Boy

Pick Up Truck

Kilkeny

Rickard's Dark

Naughty Neighbour

Belgian Moon

Creemore Spring Premium Larger



Sheraton®