

The

== PUB ==

DAILY SPECIALS

Mondays

Penne Bolognese

Penne Rigate with the Chef's tasty meat sauce

Served with herb garlic baguette

\$9.95

Tuesdays

Veal Parmigiano

Tender Veal Cutlet with sautéed mushrooms, marinara and mozzarella

Served with penne rigate in a light tomato basil sauce

\$12.95

Wednesdays

Chicken and Rib Combo

Baby Back Ribs 1/2 Rack and Chicken Wings (5pc)

Served with fries and house slaw

\$12.95

Thursdays

Chicken Tikka Masala

On basmati rice with market vegetables

\$12.95

Fridays

Atlantic Salmon Poached in Aromatic Water

On Organic Greens with citrus segments and rustic poppy seed dressing

\$12.95

Lobster-Crab Grilled Cheese

Melted cheddar cheese and lobster-crab meat, on grilled Texas Toast

Served with fries and a zesty orange dip

\$9.95

THE Burger

8oz beef burger on a sesame bun

Served with fries and house slaw

\$8.95 *with cheddar* \$9.45 *with cheddar and bacon* \$9.95

Buffalo Chicken Crunch

Breaded chicken breast with sliced ham, swiss cheese, chipotle mayonnaise, tomato and lettuce on a sesame bun.

Served with fries and house slaw

\$9.95

Fish and Chips

Beer battered haddock with tartar sauce

Served with fresh dill chips and house slaw

\$9.95

Tuna Melt Sandwich

Albacore tuna and jalapeño havarti on a toasted English muffin

Served with dill chips and house slaw.

\$9.95

Grilled Vegetable Wrap

Spinach, fire roasted tomato cream cheese, and grilled vegetables

Served with beet chips and frissée

\$10.95

Smoked Pastrami Quesadilla

Pastrami, swiss cheese, green onions, and sauerkraut

Served with fries and house slaw

\$10.95

Grilled Shrimp Skewers

Marinated shrimp skewers on lemon scented basmati rice

With sultanas, chic peas, and scallions

\$13.95

Prime Rib Sandwich

Grilled prime rib steak sandwich

On a toasted garlic butter baguette with ultra thick onion rings and au jus dipping sauce

\$15.95

Desserts

Warm Apple Blossom

With Madagascar vanilla ice cream and silky caramel

\$6.95

Molten Chocolate Eruption

Raspberry anise compote and crème Chantilly

\$6.95

BEVERAGES

Coffee, Hot Chocolate, Tea \$2.45

Pepsi, Diet Pepsi, 7-up, Ginger ale, Iced Tea, Club Soda, Tonic Water \$2.95

Spring Water \$2.95

Apple Juice, Cranberry Juice, Orange Juice, Clamato Juice \$2.95

Bottled Beer

Domestic: Molson Canadian, Coors Light, Labatt Blue, Blue Light, Labatt 50, Carlsberg, Carlsberg Light, MGD, Moosehead

\$4.25

Import: Heineken, Corona, Stella,

\$5.25

Drafts

| | | | | | |
|----------|--------|---------|----------|--------|---------|
| Domestic | ½ Pint | \$3.55 | Imported | ½ Pint | \$3.95 |
| | Pint | \$5.55 | | Pint | \$5.95 |
| | Jug | \$15.95 | | Jug | \$16.95 |

Draft Selection

Molson Canadian, Molson Export, Coors Light, Ricards Red, Ricards White, Fosters, Heineken, Creemore, Stella, Keith's, Guinness, Kilkenny

Coolers

Mikes Hard Lemonade \$5.25

Mikes Hard Berry \$5.25

Smirnoff Ice \$5.25



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