

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

For 24-hour snacking, vending machines are available on every other floor. Ice machines are available on all floors.

Soda machines are located on every guest floor.

BREAKFAST

6:00 AM–11:00 AM, Monday–Friday

7:00 AM–11:00 AM, Saturday–Sunday

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LIGHT START

Fresh Berry and Yogurt Parfait

With granola 7.50

Bowl of Oatmeal

Made with milk, vanilla, Cinnamon and Nutmeg , 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 6.00

EARLY FAVORITES

Belgian Waffle

Served with syrup, whipped cream & fruit compote 11.00

Golden Buttermilk Pancakes

Served with syrup & fresh fruit compote 12.00

POWER UP

Chef's Omelet

Three eggs, ham, sweet onions and aged Swiss cheese & served with home fries 12.00

Spinach Omelet

Egg whites or three large eggs, feta cheese, sun dried tomatoes & served with a fresh fruit salad or home fries 13.00

Eggs Benedict

Two poached eggs, peameal bacon on an English muffin with hollandaise sauce & served with home fries 14.00

Sheraton Classic Breakfast

Two eggs any style, home fries potato, toast and your choice of sausage, bacon or peameal bacon 12.00

Steak and Eggs

8oz striploin steak grilled to your taste with two eggs any style, home fries & toast 23.00

BLT

4 Slices of bacon, lettuce, tomato, served on toast with home fries or fresh fruit salad 12.00

(Substitute bacon with 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

Bowl of Berries & Fruit Cup

A bright mix of seasonal berries and fruits 7.50

Small House Salad

Organic mixed greens, roasted pears, cherry tomatoes, carrot zest and goat cheese with balsamic raspberry vinaigrette 7.00

Cup of Yogurt

Plain or Berry flavoured, low fat or regular 5.50

Smoked bacon, farmers sausage or Canadian peameal bacon 4.50

Home Fried Potato 4.00

Toasted Bagel

Low fat or regular Philadelphia® cream cheese 5.50

Smoked Salmon on a Toasted Bagel

Low fat or regular Philadelphia® cream cheese 9.50

The Bakery

Choice of a buttery Croissant, Muffin, English muffin or Toast (Multi grain, light Rye, whole wheat or white bread)

Gluten free options: multi grain bread and blueberry muffin 3.50

DRINKS

Juice

Orange, grapefruit, apple, cranberry, tomato 4.00

Starbucks® Coffee

House blend, decaffeinated espresso, cappuccino or latte 4.00

Milk

Nonfat, 2%, soy or chocolate 3.00

Hot Tea

Choose from our selection of Tazo® Tea 4.00

ALL-DAY

11:00 AM–11:00 PM

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SMALL PLATES

Soup of the Day

Created daily with local, seasonal products 7.00

French Onion Soup

Served with croutons, Swiss cheese & grated parmesan 8.00

Crispy Calamari

Tender calamari dredged in flour and fried golden brown, served with Cajun aioli 12.00

Chicken Wings- (1 LB)

BBQ, Mild, Hot, Honey Garlic or Cajun dusted, served with Carrot and Celery Sticks 13.00

Bruschetta

Diced tomatoes, red onion, chopped garlic, fresh basil & olive oil, parmesan cheese, drizzled with balsamic reduction 9.00

Coconut Shrimp

Large coconut coated shrimp, served with piña colada dipping sauce 11.00

Shrimp Cocktail

Large shrimp served with seafood sauce and lemon 13.00

Crab Cakes

Crab meat, onions, peppers, mayo, parsley and panko bread crumbs drizzled with chipotle dill aioli 9.00

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SALADS

Famous Cobb Salad

Avocado, boiled egg, blue cheese, cucumber, tomato, bacon & field greens topped with house dressing 11.00

Sheraton Signature Salad

(Local Products) Organic mixed greens, roasted pears, cherry tomatoes, candied pecans, carrot zest & goat cheese with balsamic raspberry vinaigrette
Small- 7.00 Large -11.00

Caesar Salad

Romaine Hearts, creamy Caesar dressing, shaved parmesan, bacon & herbed croutons
Small- 7.00 Large -11.00

Rocket Spinach Salad

Baby spinach, arugula leaves, Mandarin orange segments, red onion, walnuts & crumbled goat cheese
(Balsamic, Ranch, Blue cheese, or House Dressing) 11.00

Greek Salad

Romaine and iceberg lettuce, cucumber, tomato, red onion, pepper, Kalamata olives, feta cheese & oregano tossed with red wine vinaigrette 11.00

Select a protein to finish off your salad 6.00

Grilled Chicken Breast 4 oz.

Garlic Shrimp Skewer, 3 pcs.

Salmon 4 oz.

BURGERS AND SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES, SWEET POTATO FRIES,
QUINOA SALAD OR SIDE SALAD

Sheraton Prime Burger

Half pound Prime Rib patty, bacon, cheddar cheese, lettuce, tomato & chipotle jalapeno sauce, on a gourmet egg bun 14.00

Turkey Burger

Turkey breast, Nann bread, cheddar cheese, lettuce, roasted pepper, humus spread & cranberry mayo 14.00

California Clubhouse Panini

Roasted turkey, peameal bacon, Havarti cheese, roasted red pepper mayo, and Avocado on multigrain bread 13.00

Steak Hoagie

6oz. Strip Loin with sautéed mushrooms, onion, and Monterey Jack cheese 14.00

Grilled Vegetable & Goat Cheese Wrap

Grilled zucchini, roasted red peppers, onion, baby spinach and tomato 12.00

Steeltown Cheese Steak Wrap

Shaved beef, caramelized onions, sweet peppers, BBQ sauce & Swiss cheese 14.00

Grilled Chicken Sandwich

Goat cheese, pesto mayo, roasted red pepper & caramelized onion
on a ciabatta bun 12.00

ENTREES

Asiago Linguine

Green onion, sundried tomato, olive, asiago cheese in a garlic cream sauce 16.00

Penne Primavera

Marinara sauce, garden fresh vegetables, shaved parmesan cheese, topped with kale flakes 14.00

(Gluten free pasta option available as well)

Linguine Pesto

Tossed in an olive oil lemon pesto sauce (nut free) 14.00

Select a protein to finish off your Pasta 6.00

Grilled chicken breast 4 oz. Garlic shrimp skewer, 3 pcs. Salmon 4 oz.

Fish & Chips

2 pc beer battered haddock, tartar sauce and your choice of regular or sweet potato fries 14.00

Fish Tacos

2 pc panko crusted basa fillets, salsa, avocado, shredded cheese & coleslaw 13.00

Chicken Fingers & Fries

Tender pieces of chicken, served with plum sauce 13.00

Scallop and Shrimp Risotto

Arborio rice cooked in white wine, garlic, lobster stock & finished with parmesan cheese. Served with market vegetables 26.00

Salmon Fillet

Pan seared with steamed vegetables, rice pilaf, and sauce vierge 21.00

Vegetarian Pad Thai

Over rice noodles, spiked Thai sauce 15.00

(Add chicken or shrimp for 6.00)

Chicken Supreme

Oven roasted, fingerling potatoes, seasonal vegetables, Marsala cranberry sauce 21.00

Grilled Certified Angus Strip Loin Steak

8 oz. / 12 oz. AAA Canadian beef, green peppercorn sauce, red skin garlic mashed potatoes or baked potato & market vegetables 25.00/29.00

Grilled Certified Angus Tenderloin

8 oz. AAA Canadian beef, mushroom red wine jus, garlic mashed or baked potato & market vegetables 29.00

Rib Eye Steak

14 oz. AAA Canadian beef, mushroom red wine jus, shallots & topped with gorgonzola butter. Served with garlic mashed or fingerling potato & market vegetables 34.00

ADDITIONAL SIDES

Seasonal vegetables 5.00

Rice pilaf 4.00

Gravy 3.00

Sautéed mushrooms 4.00

Sweet potato fries 5.00

Crispy fries 5.00

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DESSERTS

Molten Chocolate Cake

Rich chocolate cake with fresh berries 8.00
(Gluten free option available)

Crème Brûlée

A house classic, served with berries 8.00

Lemon Tart Brûlée

Lemon curd in a classic crust 8.00

Maple Apple Crumble

Serve warm & garnished with seasonal berries 8.00
à la mode 1.50

Cheese Cake

Topped with berry compote 8.00

Ice Cream (2 Scoops)

Vanilla, Chocolate or Strawberry 4.00

Sorbet (2 scoops)

Lemon or Raspberry 4.00

Fruit Bowl

Seasonal fruit and berries 9.00

Cheese Plate Serves one / two

Chef's selection of cheeses & dried fruit 16.00/25.00

SPECIALTY COFFEE/HOT DRINKS

Starbucks® Coffee & Tazo® Tea

Starbucks® Coffee House Blend or Decaffeinated 4.00

Espresso 4.00

Cappuccino 4.00

Latte 4.00

Sheraton Coffee

Amaretto, Cointreau, Baileys, whipped cream 6.00

African Dream

Amarula, Alizé Red Passion, whipped cream 6.00

B52 Coffee

Kahlua, Baileys, Grand Marnier, whipped cream 6.00

Mocha Nut Coffee

Frangelico, Creme de Cacao, whipped cream 6.00

Heavenly Coffee

Cognac, Grand Marnier, whipped cream 6.00

Coco Monkey

Kahlua, banana liqueur, hot chocolate, whipped cream 6.00

Nutty Chocolatier

Frangelico, Baileys, hot chocolate, whipped cream 6.00

Please contact In-Room Dining for a complete range of popular imported and domestic beers and our seasonal variety of wines by the glass and the bottle. We also feature a premium collection of spirits and liqueurs.

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ALL DAY KIDS MENU

11:00 AM–11:00 PM

ENTREES

Cup of Soup

Prepared daily and inspired by seasonally harvested products 4.00

That's Using your Noodle!

Our daily pasta with fresh parmesan cheese & tomato sauce 6.00

Act like Caesar

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

SELECTIONS BELOW ARE SERVED WITH YOUR CHOICE OF CARROT AND CELERY STICKS, APPLE SLICES OR FRENCH FRIES

Goopy Grilled cheese

Hot, tasty and crammed with cheese 8.00

Burger Buddy

Plain or with cheddar cheese & bacon 8.00

You'll gobble, gobble it up!

Sliced turkey mini-wiches with cheddar cheese, lettuce and tomatoes 7.00

Chicken Fingers

All-white meat chicken fingers served with plum sauce 8.00

ALL MEALS COME WITH YOUR CHOICE OF JUICE, MILK OR SOFT DRINK.

DESSERTS

Scoop of Ice Cream

Your choice of vanilla, chocolate or strawberry 3.00

Yogurt Parfait

Fresh seasonal berries and Low-fat yogurt 7.50

Fresh Fruit Cup

Seasonal fruit and berries 6.00

Strawberry Banana Smoothie

Blended with low-fat yogurt & honey 6.00

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KIDS

6:00 AM–11:00 AM, Monday – Friday

7:00AM–11:00 AM, Saturday – Sunday

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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, ham 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

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

Apple juice, pineapple juice & grenadine 4.00

WINE + BEER

11:00 AM–11:00 PM

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WHITE WINES

Peller Estates Chardonnay (House Wine)

Canada 6 oz 8.00 9 oz. 11.00 bottle 32.00

Hogue Pinot Grigio

Columbia Valley 6 oz 9.50 9 oz. 12.00 bottle 42.00

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

Woodbridge by Robert Mondavi Sauvignon Blanc

California 6 oz 9.00 9 oz. 11.00 bottle 34.00

Light lemon colour; dry and medium bodied; fresh, melon, citrus, vanilla aromas and flavours.

Toasted Head Chardonnay

California 6 oz 12.00 9 oz. 15.00 bottle 54.00

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

Jackson Triggs Pinot Grigio

Canada 6 oz 9.50 9 oz. 12.00 bottle 38.00

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

Collavini Pinot Grigio

Italy 6 oz 10.50 9 oz. 13.00 bottle 42.00

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 6 oz 9.00 9 oz. 12.00 bottle 36.00

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 6 oz 9.00 9 oz. 12.00 bottle 38.00

An elegant Riesling blended from the 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 6 oz 9.50 9 oz. 12.00 bottle 38.00

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RED WINES

Peller State Cabernet Merlot (House Wine)

Canada 6 oz 8.00 9 oz. 11.00 bottle 32.00

J Lohr Seven Oaks Cabernet Sauvignon

California 6 oz 12.50 9 oz. 14.50 bottle 58.00

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

Masi Amarone Costasera

Italy 6 oz 17.00 9 oz. 22.00 bottle 94.00

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

Malbec Mendoza

Colores Del Sol, Argentina 6 oz 9.00 9 oz. 12.00 bottle 36.00

Argentina's famous Mendoza region creating a vivid Malbec brimming with robust flavours of ripe red cherry, juicy blackberry, delicate rose petals, sweet oak and mocha, with a hints of cinnamon and tobacco.

Beringer, Founders' State Cabernet Merlot

California 6 oz 9.50 9 oz. 12.50 bottle 36.00

Ruby red colour; forward cassis, cherry and spice in the nose that follows through to the palate; dry.

Wayne Gretzky Estates Cabernet Merlot

Canada 6 oz 11.00 9 oz. 15.00 bottle 45.00

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

Rose Wood, Select Series Merlot

Niagara 6 oz 12.00 9 oz. 15.00 bottle 56.00

Rich and bold showing lively notes of plum, clove and chocolate with juicy tanning finish.

Penfolds Shiraz Cabernet

Australia 6 oz 9.50 9 oz. 12.00 bottle 38.00

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 6 oz 12.00 9 oz. 14.00 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

Two Oceans Sparkling

South Africa 32.00

Henkell Trocken

Germany 45.00

Dom Perignon

France 300.00

Codorniu

Aseleccion Raventos Rose 36.00

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.

Hawaiian Style Pale Ale

Spearhead brewery , 6.0% ABV, 60 IBU 9.00
Aloha from Toronto! This beer is brewed with a taste of tropics with pineapple, it is naturally carbonated, it has a fresh citrusy character and a refreshing dry finish.

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.

DOMESTIC AND IMPORTED BEERS

Draft 7.00

Coors Light
Molson Canadian

Draft 7.25

Rickard's Red

Draft 7.65

Heineken

Domestic Bottle 5.95

Budweiser
Bud Light
Coors Light
Molson Canadian
Molson Canadian 67
Molson Export

Imported Bottle 6.45

Corona
Corona Light
Heineken
Stella Artois

Premium Bottle 6.25

Miller Genuine Draft
Rickard's Red
Rickard's White
Rickard's Dark
Mill Street Organic Lager
Sleeman Cream Ale
Sleeman Honey Brown Lager
Sleeman Dark
Sleeman India Pale Ale

Tallboys 7.00

Guinness Draught Tall Boy
Kilkeny
Rickard's Dark



Sheraton®