

Captain's Room



Finger Foods



Basket of Fresh Homebaked Bread \$5

With black olive tapenade, chili flake olive oil and butter

Freshly Baked Triple Layer Mexican or Irish Potato Nachos \$12

Perfect for sharing and loaded with onions, tomatoes, peppers and Tex-Mex cheese
(Add chicken or beef \$4; extra cheese \$1.45)

Pico de Gallo Chicken Quesadilla \$11

Fresh tomatoes, onion relish, jack cheese, grilled chicken and green peppers

Thai Vegetable Spring Rolls \$9

Six hand crafted spring rolls served with a sweet chili and ginger dipping sauce

One Pound P.E.I. Blue Point Mussels Market Price

Ask your server to explain Chef's choice today

Basket of Hand Cut Steak Fries, Crisp Onion Rings or Sweet Potato Fries \$6

Served with curry ketchup, smokey chipotle mayo or roasted garlic aioli

Fritto Misto of Calamari and Ocean Smelt \$12

With a sundried tomato- lemon aioli

Buffalo Style Chicken Wings (one pound) \$12

Dusted in seasoning, then lacquered with honey garlic, mild, medium or hot sauce.
Served with crisp crudite and blue cheese dip

Tender Chicken Strips and Hand Cut Potato Fries \$12

Five lightly dusted fillets served with plum dipping sauce

Asian Crab Cakes & Pot Stickers \$13

With a ginger-mirin yoghurt dipping sauce served on sweet Napa slaw

Pizza (Original, Thin Crust or Multigrain)



"As you like it" (house made tomato sauce and cheese) \$9

Add any of these delicious toppings (\$0.95 each): pepperoni, black or green olives, tomatoes, onions, ham, bacon, chicken, Italian sausage, peppers, hot peppers, mushrooms, pineapple, goat cheese, roasted garlic.

Mediterranean Date, Almond and Sausage Pizza \$12

Thin crust with caramelized onions, green basil pesto and tangy feta

Barbeque Chicken Pizza \$12

Topped with tender chicken strips tossed in BBQ sauce with sweet peppers, onions, mushrooms and mozzarella

Indian Butter Chicken and Eggplant Pizza ... \$12

Naan bread crust with sauteed spinach, butter chicken sauce, sweet peppers, asiago cheese and yoghurt drizzle

Monte del Rey Caesar Chicken Pizza \$12

With red onions, maple cured bacon, grilled chicken breast and Monterey jack cheese

Soup & Salads



Soup du Jour
(composed daily by the Chef) \$5

Coconut scented Sweet Potato Bisque..... \$6
With fresh ginger and a hint of Jamaican curry

Indonesian Fruit and Vegetable Gado Gado \$9
A classic Asian salad with bean sprouts, chayote, fresh pineapple, cucumber and boiled egg. Glazed with richly flavoured peanut dressing

Fire Roasted Mediterranean Salad \$11
Sweet peppers, zucchini, mushrooms, red onions and feta, roasted and tossed with tender greens and drizzled with a Greek vinaigrette

Sesame Noodle Shrimp Salad..... \$12
Colourful nutty flavoured chilled egg noodles with carrots, bell peppers, snow peas, water chestnuts, shrimp and Thai ginger vinaigrette

Warm Wild Mushroom Salad with Duck breast Satays \$13
A medley of field and forest mushrooms, served on a bed of artisan lettuce, roma tomatoes and cucumbers tossed in a sweet Vidalia-honey lime dressing.

Classic Caesar Salad \$8
Crisp romaine, home made croutons, smoked bacon, parmesan cheese and caesar dressing
(Add chicken to your salad \$ 4)

Warm Chicken Salad \$12
Crisp iceberg lettuce tossed with peppers, slivered almonds, tomatoes, mushrooms, parmesan cheese and an Italian dressing

Slegers Artisan Greens \$14
With spicy shrimp, tatsoi, mizuna, arugula and golden freese tossed in a ruby red grapefruit vinaigrette

Breakfast (All Day)

The Great Canadian Bagel Company-Bagel \$2
(Poppy Seed, Jalapeno Cheese, Multigrain, Spinach or Everything)

Your Choice of spread



Plain cream cheese \$1
Cream cheese & sundried tomato \$1.50
Cream cheese & vegetable \$1.50
Cream cheese & lox \$4
Cream cheese, honey and peanut butter \$1.50

Freshly Baked Muffin \$5
Assorted varieties, garnished with fruit

Fresh Fruit Plate \$10
A medley of seasonal fruits with cottage cheese or sorbet

All Day "Sunningdale" Breakfast \$7
Two farm fresh eggs any style, home fried potatoes, bacon, Black Forest ham or sausage, toast and preserves



Sandwiches



Sandwich Only (served on white, whole wheat, German rye or multigrain bread)\$6

Choose from: albacore tuna salad, sockeye salmon salad, egg salad, western sandwich, Black Forest ham & cheese, fresh roast turkey, BLT, and chicken salad.

Add To Your Sandwich:

Hand cut potato fries, yam fries, tossed salad, caesar salad or soup of the day. \$4



Specialty sandwiches

Served with hand cut potato fries, home made potato chips, soup of the day or greens. Substitute a side Caesar, onion rings, yam fries or Greek salad for \$1.65

Triple Decker Club.....\$11
Turkey breast, peameal bacon, lettuce, tomato, and mayo. Your choice of bread.

Southern Pulled Pork Kaiser.....\$13
With sweet onions and a brown sugar chili glaze

Home Made Beef Burger.....\$12
8oz Metzgers ground chuck sirloin, garnished with lettuce, tomato, red onions and spicy yoghurt buffalo sauce. Accompanied by old fashioned cucumber relish.
Add to your burger: cheese, bacon, sauteed mushrooms, fried onions or fried egg. \$.75

The Classic Grilled Reuben.....\$12.50
Shaved house-cured corned beef on dark German rye bread with Emmenthal cheese, wine sauerkraut, Russian dressing and kosher dill pickle



Jamaican jerk chicken – 6 oz breast\$12
House made on an Ace Bread with a mango tartar sauce and chayote-pineapple slaw

Silver Sterling Steak Sandwich – 8 oz\$16
Grilled to order, topped with sauteed mushrooms, peppers, onions and Pine River smoked mozzarella. Served open faced on toasted Baguette with jalapeno mayo.

Chicken Wrap.....\$12
Tender chicken strips tossed in caesar dressing or BBQ sauce, romaine lettuce, smoked bacon and asiago

Cajun Fish Po-boy.....\$12
French baguette filled with crisp fried haddock fillet, sliced tomato, chili-lime mayo and cajun sweet pepper slaw

Monte Cristo “St. Louis Style”.....\$12
Old classic with smoked ham, turkey and swiss cheese, hot from the griddle with house made cranberry orange relish

Ace Bread Mini Sliders (choice of three)\$13
Grilled portobello mushroom/Tuscan basil pesto
Black Angus sirloin burger/ bourbon BBQ sauce
Grilled chicken breast /sweet mango chutney
Lake Huron yellow perch/tartar sauce
Southern pulled pork/thousand island dressing

Entrées

Today's Pasta Feature Market Price
Your server can describe today's Chef's creation

Canadian Green Pepper Steak \$16
Cubed beef tenderloin tips, sauteed in a rich red wine gravy with sweet Spanish onions and cracked Malabar black pepper served on basmati rice pilaf

English Fish and Chips 1 piece \$11
..... 2 pieces \$15
Beer battered halibut fillet served with hand cut potato fries, cole slaw and tartar sauce

Roasted Garlic and Cheese Borsetti \$14
With sundried tomatoes, dry white wine and mascarpone (Add chicken \$4)

Sweet Indian Coconut Chicken Curry \$16
With mango, tamarind and ginger, served on steamed jasmine scented rice and grilled naan bread

Provimi Veal Liver \$15
Pan-fried with sauteed onions, double smoked bacon, potato puree and seasonal Vegetables

Grilled 10oz hand cut rib eye steak \$23
With haystack onions and chimichurri steak sauce, fresh vegetable bouquet and buttermilk mashed potatoes

Nonna Pat's Meat Lasagna \$16
Layered with ground veal, sausage and a blend of 3 cheeses served with garlic bread

Atlantic Lobster Ravioli \$16
With young leek, thermidor sauce, dry white wine and asiago

Georgian Bay Pickerel Fillet "Grenobloise" \$17
Panfried with a caper and lemon butter sauce, served with mini roast potatoes and a bouquet of fresh vegetables

Cottage Pie \$9
Seasoned chopped sirloin with tomatoes, mushrooms and green peas, baked in a rich gravy and topped with whipped potatoes.

The Noodle Bowl \$15
Fresh vegetable stir fry with chicken, shrimp, beef or vegetables only. Served on egg noodles, cashew nuts and mandarin oranges with your choice of Thai, zesty orange-ginger or sweet Indian tamarind sauce

Hungarian Beef Goulash \$15
Slow braised beef stew with aromatic herbs, sweet paprika and roma tomatoes, served with home made spaetzle, garden peas and carrot battons

Guinness Braised Beef Short Ribs \$19
Slow braised in a full bodied beer and rich beef jus, served with root vegetables and horseradish mashed potatoes

Grilled Ontario Lamb Chops \$18
With double smoked Metzger's speck, French beans "Provencale" and Dauphinois potatoes

Chipotle Pork and Pineapple Kebabs \$14
Served on Mexican black bean, couscous and sundried sour cherry salad

