

SOUP

SOUP OF THE DAY — 5

Created daily by our chefs

🍷 FRENCH ONION SOUP — 7

A rich beef broth blended with a variety of onions & a hint of sherry, topped with croutons & broiled Swiss cheese

🍷 BUTTERNUT SQUASH BISQUE — 7

Served with crème fraîche & toasted sunflower seeds

SALAD

ALL SALADS SERVED WITH GARLIC BRIOCHE

🍷 GARDEN GREENS — 12 half salad 10

A crisp arrangement of fresh greens, tomatoes, cucumbers, carrots & goat cheese. Served with choice of dressing

🍷 GREEK SALAD — 14 half salad 10

Kalamata olives, tomatoes, cucumbers, red & green peppers, onions and feta cheese, on romaine lettuce topped with our own Greek dressing

CAESAR SALAD — 14 half salad 10

Our traditional toss of fresh romaine lettuce, homemade croutons, bacon bits & parmesan cheese, mixed with our Chef's own dressing

🍷 COBB SALAD — 17

Chicken breast, fresh avocado, bacon, cherry tomatoes & cheddar cheese, on a bed of mixed greens. Served with house dressing

🍷 STRAWBERRY CHICKEN SALAD 17

Broiled chicken breast julienned over romaine lettuce and topped with sliced almonds, mushrooms, and fresh strawberries. Drizzled with our homemade poppy seed vinaigrette

APPETIZERS

COCONUT SHRIMP — 14

Butterflied, marinated & coated in a finely shredded coconut. Served with a zesty orange ginger sauce or sweet chili sauce

SHRIMP or SCALLOPS — 17

Grilled jumbo tiger shrimp or scallops in garlic & white wine sauce. Served with garlic brioche bread

BABY CALAMARI — 14

Tender breaded squid with shaved red onions & Tzatziki sauce

CRAB CAKES — 17

Three panko breaded crab cakes served with a creamy citrus reduction

YORKIES — 16

Mini Yorkshire puddings filled with diced prime rib & caramelized onion and melted Swiss cheese. Drizzled with horseradish aioli & red pepper with a side of au jus

MARGARITA FLAT BREAD 14

Roasted garlic spread, fresh Basil, Bocconcini cheese, cherry tomatoes and balsamic reduction

BLUE TIP MUSSELS — 17

Steamed to perfection, simmered in choice or creamy coconut curry or garlic white wine. Served with garlic brioche bread



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FOR YOUR COMFORT

CALIFORNIA WRAP — 16

A cheese tortilla filled with tomatoes, spinach, cucumber & avocado & cream cheese. Your choice of seasoned ground beef or grilled chicken breast strips. Your choice of cup of soup, house salad or fries

CLUBHOUSE SANDWICH — 16

This famous triple decker is generously filled with ham, turkey, bacon, cheese, mayo, lettuce & tomato. Served with your choice of soup, house salad or fries

SMOKED PHILLY CHEESE STEAK — 17

Thinly sliced tender home cooked roast beef, caramelized onions & red peppers & applewood smoked cheddar in a baguette with a side of au jus. Served with soup, house salad or fries

FILET MIGNON BACON BURGER — 18

5 oz. Filet Mignon ground with bacon into a patty, charbroiled & topped with MORE bacon, havarti, sautéed red onions, tomato, lettuce & basil aioli and served on a homemade sesame bun. Served with soup, house salad or fries

🍴 CHICKEN SOUVLAKI — 18

Two skewers of charbroiled Greek marinated chicken breast. Served on rice pilaf with sautéed mushrooms and Chef's choice of vegetables

LIVER & ONIONS — 16

This traditional favourite features tender beef liver, hand dredged in seasoned flour & pan fried. Served with sautéed onions, Chef's choice of vegetables and whipped potato

PARK TOWN CLASSIC STIR FRY — 18

Your choice of beef or chicken. Served on a bed of rice. Choice of Tokyo teriyaki, orange ginger, plum or sweet chili sauces

+ Veggie Stirfry available for \$17

+ Substitute shrimp \$2

BAKED LASAGNA — 20

Multiple layers of tender lasagna noodle with bolognese sauce, cottage cheese & baked with mozzarella. Served with garlic brioche toast

+ Vegetarian Lasagna available for \$19

🍴 STUFFED BELL PEPPER — 19

A roasted red pepper stuffed with rice pilaf and set on a pool of green, hot & spicy, Thai coconut curry sauce. Served with grilled Portabella, red onion and tomato. Stuffed with rice pilaf and black beans in a tomato sauce

KIDS MENU

**ALL KIDS' MEALS INCLUDE A SMALL POP, JUICE OR MILK
(AGES 10 & UNDER)**

ENGLISH STYLE FISH AND CHIPS — 12

BAKED MACARONI & CHEESE — 11

OLD FASHIONED SPAGHETTI & MEAT SAUCE — 11

GRILLED CHEESE & FRIES — 10

CHEESEBURGER & FRIES — 12



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STEAKS & ENTRÉES

ALL ENTRÉES & STEAKS ARE SERVED WITH YOUR CHOICE OF SOUP OR HOUSE SALAD TO START. ALL STEAKS ARE SERVED WITH CHEF'S CHOICE OF VEGETABLE, CHOICE OF WHIPPED OR BAKED POTATO, FRIES OR RICE PILAF.

UPGRADE TO RISOTTO OF THE DAY FOR \$3

UPGRADE TO GREEK OR CAESAR SALAD FOR \$3

NEW YORK STRIP LOIN — 38

10 oz. AAA dry aged NY strip loin grilled to perfection

RIBEYE STEAK

Grilled to your perfection, with choice of rub: espresso, Kosher salt & coarse ground pepper or Cajun

10 oz. — 40

12 oz. — 44

16 oz. — 52

FILET MIGNON — 34

A 7 oz. AAA tenderloin grilled the way you like it. Seasoned with kosher salt & coarse pepper & served on a demi glaze sauce

CHICKEN CORDON BLUE — 26

Prepared in house, this traditional favourite is stuffed with ham & Swiss cheese, lightly breaded & baked to a crispy finish. Topped with a creamy mushroom sauce

SCHNITZEL — 25

Breaded veal schnitzel fried & served with roasted garlic whipped potato, broccolini, tomato jam, caper emulsion & demi glaze

BABY BACK RIBS — 26

Full rack of baby back ribs glazed with your choice of BBQ, honey garlic or Greek sauces

PISTACHIO ENCRUSTED HALIBUT — 32

Pistachio encrusted halibut with fennel balsamic gastrique and risotto of the day

CHEF'S SOUS VIDE HALF ROASTED CHICKEN — 27

A half roasted chicken seasoned to perfection and prepared perfectly using the Sous Vide method

MEAL ENHANCEMENTS

SAUTÉED MUSHROOMS — 6

Sautéed in garlic butter & wine

STEAMED BROCCOLINI — 7

Steamed to perfection

SHRIMP or SCALLOPS — 12

Sautéed in garlic & white wine

STEAK SAUCE — 4

Choose from a peppercorn or demi glaze to enhance your steak experience

RISOTTO OF THE DAY — 6

Chef's daily creation



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