

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 your 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 & topped with sliced almonds, mushrooms, fresh strawberries & drizzled with our homemade poppy seed dressing

APPETIZERS

COCONUT SHRIMP — 14

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

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

BONELESS DRY RIBS — 14

Crispy breaded boneless dry ribs sprinkled with salt & pepper



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SANDWICHES

ALL SANDWICHES & BURGERS ARE SERVED WITH YOUR CHOICE OF CUP 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

TRIPLE STACKER RUEBEN — 17

Three pieces of marble rye stacked with two layers of corned beef, sauerkraut, and Swiss cheese. Grilled to perfection, and served with sweet potato fries, and a side of hot honey mustard

STEAK SANDWICH — 20

6 oz AAA, dry aged Sterling NY steak grilled to your liking. Served on garlic brioche toast & topped with sautéed mushrooms

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.

CROISSANT — 13

Egg salad, tuna salad or chicken salad

BLACKBERRY BBQ PULLED PORK — 16

Slow cooked braised pork, pulled & smothered in a tangy blackberry BBQ sauce, piled onto a freshly made ciabatta bun, topped with sweet apple slaw

BURGERS

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

PARK TOWN BURGER — 17

Our signature burger is charbroiled & topped with cheese, sautéed mushrooms, crispy bacon, onion, lettuce, tomato & pickles on a homemade sesame bun

SWEET POTATO AND BLACK BEAN BURGER — 16

Our own house made veggie patty served on a homemade sesame bun with arugula, tomato, red onion, and dressed with roasted garlic aioli.

CHICKEN BURGER — 17

Your choice of regular or buffalo breaded chicken breast, topped with lettuce, tomato, mayo & Swiss cheese



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ENTRÉES

ENGLISH STYLE FISH & CHIPS — 17

Our classic deep fried beer battered fish served with coleslaw and deep fried potato chips

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

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

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

QUESADILLA — 15

Fresh tomatoes, peppers, green onion & shredded cheddar, grilled in a cheese tortilla. Served with sour cream and salsa and your choice of cup of soup, house salad or fries

+ Add Taco Beef or Chicken \$3

LATE RISER — 13

Two eggs any style, hash browns, toast & choice of bacon, sausage or ham

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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SIDE ORDER

FRENCH FRIES — 6

DEEP FRIED POTATO CHIPS — 6

GARLIC TOAST (2 PCS) — 6

CHEESE TOAST (2 PCS) — 7

GRAVY — 2

DINNER ROLL — 3

BEVERAGES

COFFEE

Regular or Decaffeinated

FRUIT JUICE: Apple, Grapefruit, Orange, Tomato, & Pineapple

MILK: White or Chocolate

TEA

Variety of flavours

COCA-COLA PRODUCTS

Coca-Cola, Diet Coke, Sprite, Canada Dry Ginger Ale, Barq's Rootbeer, Fanta



BUFFETS

TUESDAY - FRIDAY LUNCH

11:30 am - 1:30 pm

+ Adult 16.95 Senior 14.95

FRIDAY PRIME RIB

5:00 pm - 8:00 pm

+ Adult 26.95 Senior 22.95

SATURDAY ROAST BEEF

5:00 pm - 8:00 pm

+ Adult 22.95 Senior 20.95

SUNDAY TURKEY

4:30 pm - 8:00 pm

+ Adult 21.95 Senior 19.95

♦ **SUNDAY BRUNCH** — Includes Coffee, Juice and Tea

9:30 am - 2:00 pm

+ Adult 23.95 Senior 20.95



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