



# LOUNGE

THIRTY-THREE

## LUNCH MENU

### Starters

**PEI OYSTERS** SM \$3 EACH LG \$3.75 EACH

FRESH PEI OYSTERS SHUCKED AND SERVED IN A HALF SHELL, READY TO ENJOY. SERVED RAW OR STEAMED, YOUR CHOICE.

**STUFFED MUSHROOMS** \$18

PORTABELLA MUSHROOMS STUFFED WITH A MIX OF CRAB, LOBSTER, SHRIMP AND GREEN ONIONS IN TANGY CREAM CHEESE AND TOPPED WITH GARLIC BUTTER AND CHEESE.

**PEI MUSSELS** \$24

FRESH PEI MUSSELS STEAMED IN A WHITE WINE AND GARLIC AND ONION SAUCE.

**CALAMARI FRITTI** \$21

FRESH CALAMARI LIGHTLY BREADED AND COOKED TO A GOLDEN BROWN AND SERVED WITH A TANGY TZATZIKI DIPPING SAUCE.

**CHICKEN WINGS** \$19

LIGHTLY BREADED AND SEASONED WITH HERBS AND SPICES THEN TOSSED IN YOUR CHOICE OF ( 1 ) OF THE FOLLOWING BBQ, HONEY GARLIC, MILD, MEDIUM, HOT, SALT & PEPPER, LEMON PEPPER, WIDOW MAKER.

**BAKED OYSTERS ROCKEFELLER** \$25

6 FRESH PEI OYSTERS ON A HALF SHELL AND TOPPED WITH A RICH SAUCE OF GARLIC BUTTER, HERBS AND PARMESAN CHEESE.

**SCALLOPS** \$24

PAN SEARED SCALLOPS WITH GARLIC BUTTER, TOMATO, WITH A LIME SALSA.

### Salads

**HERITAGE SALAD** SM \$9.50 LG \$19

A FRESH MIX OF HERITAGE LETTUCE WITH TOMATO, CUCUMBER, BELL PEPPERS, WALNUTS, AND CRAISINS, TOPPED WITH FETA CHEESE. YOUR CHOICE OF BALSAMIC VINAIGRETTE OR SESAME GINGER DRESSING.

**CAESAR SALAD** SM \$10.50 LG \$22

CRISP ROMAINE HEARTS TOPPED WITH ROBUST CAESAR DRESSING, HERB-ROASTED CROUTONS & PANCETTA AND PARMESAN CHEESE.

### Handhelds

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF STEAKCUT FRIES OR A HERITAGE SALAD. UPGRADE TO A CAESAR SALAD FOR \$2.50

**CLASSIC BURGER** \$22

GROUND BEEF WITH AN 80-YEAR-OLD RECIPE. TOPPED WITH LETTUCE, TOMATO, ONION, AND OUR HOUSE- MADE BBQ SAUCE.

**VEG BURGER** \$19

MARINATED PORTABELLA MUSHROOM GRILLED AND TOPPED WITH BELL PEPPERS, AVOCADO, LETTUCE, TOMATO, AND ONION, WITH A TANGY RANCH SAUCE.

**BLACKENED CHICKEN BURGER** \$22

GRILLED CHICKEN SEASONED IN OUR HOUSE-MADE BLACKENING SEASONING SPICE AND TOPPED WITH LETTUCE, TOMATO, ONION, BRIE CHEESE AND PESTO MAYO.

**FISH TACO** \$22

MAHI- MAHI LIGHTLY GRILLED AND TOPPED WITH LETTUCE, TOMATO, CHEESE, AND PICO DE GALLO, WITH A LIME YOGURT SAUCE, ALL IN ( 3 ) FLOUR TORTILLAS.

**OPEN-FACED STEAK SANDWICH** \$26

LOCALLY SOURCED 6OZ NY STRIP TOPPED WITH SAUTEED MUSHROOM AND ONION MIX WITH OUR HOUSE-MADE BBQ SAUCE FOR DIPPING.

**GRILLED CHICKEN CAESAR WRAP** \$19

GRILLED CHICKEN MIXED WITH CRISP ROMAINE LETTUCE, ROBUST CAESAR DRESSING, AND PANCETTA ALL IN A GRILLED FLOUR TORTILLA.

**BLACKENED BUFFALO CHICKEN WRAP** \$19

BLACKENED CHICKEN GRILLED AND MIXED WITH CRISP ROMAINE LETTUCE, TOMATO, CHEESE, AVOCADO, AND BELL PEPPERS, ALL TOSSED IN A CREAMY BUFFALO SAUCE.

### STEAKS

ALL STEAKS ARE LOCAL TO NORFOLK COUNTY AND AGED TO PERFECTION, AND ARE SERVED WITH OUR CHEF'S CHOICE OF ACCOMPANIMENT.

10 OZ COFFEE CRUSTED \$49

10 OZ NY STRIP PEPPERCORN \$49

14 OZ RIBEYE \$56

24 OZ T-BONE \$69

\*Add Grilled Garlic Shrimp \$12,  
Lobster Tail \$20, Bourbon Mushrooms \$9

\*WE ARE NOT A SHELLFISH FREE ENVIRONMENT. WE HOPE YOU ENJOY SEAFOOD AS MUCH AS WE DO :)



# WINE LIST

<b><u>BOTTLE WHITE HOUSE SELECTIONS</u></b>	(6OZ/9OZ/BTL)
PELLER RESERVE SAUVIGNON 2021 (ONTARIO VQA)	\$ 9/12/36
TRIOUS CHARDONNAY 2020 (ONTARIO VQA)	\$ 9/12/36
BURNING KILN HARVEST PARTY WHITE 2020 (ONTARIO VQA)	\$ 11/16/46
WAYNE GRETZKY PINOT GRIGIO 2021 (ONTARIO VQA)	\$ 9/12/36
INASPHERE WINES 2020 OFF-DRY RIESLING (ONTARIO VQA)	\$ 11/16/46
PELLER RESERVE ROSE 2021 (ONTARIO VQA)	\$ 9/12/36
<b><u>BOTTLE RED HOUSE SELECTIONS</u></b>	(6OZ/9OZ/BTL)
PELLER ESTATES CABERNET MERLOT 2020 (ONTARIO VQA)	\$ 9/12/36
WAYNE GRETZKY MERLOT 2020 (ONTARIO VQA)	\$ 9/12/36
INASPHERE WINES 2020 CABERNET SAUVIGNON (ONTARIO VQA)	\$ 11/16/46
BURNING KILN HARVEST PARTY RED 2020 (ONTARIO VQA)	\$ 11/16/46

## By the Bottle

### WHITE

PELLER PRIVATE RESERVE RIESLING 2020 (ONTARIO VQA)	\$ 62
TRIOUS SHOWCASE 2019 WILD FERMENT SAUVIGNON BLANC (ONTARIO VQA)	\$ 76

### RED

CONUNDRUM CALIFORNIA RED 2020 (CALIFORNIA)	\$ 70
PELLER ESTATES PRIVATE RESERVE PINOT NOIR 2019 (ONTARIO VQA)	\$ 89
PELLER ESTATES SHOWCASE PRIVATE RESERVE LIMITED EDITION CABERNET SAUVIGNON 2019 (ONTARIO VQA)	\$ 116
ANDREW PELLER SIGNATURE SERIES CABERNET FRANC (LIMITED EDITION) 2019 (ONTARIO VQA)	\$ 130
WATERSTONE CABERNET SAUVIGNON 2018 (NAPA VALLEY)	\$ 170
KILN HANGER BY BURNING KILN 2018 (ONTARIO VQA)	\$ 167

# DESSERTS

BLACK FOREST BROWNIE  
\$12

NEW YORK STYLE CHEESECAKE  
\$10

# COCKTAILS

## Classics \$12

### CAESAR

LOUNGE 33'S TWIST ON A CANADIAN CLASSIC

### MARTINI

VODKA OR GIN

### TOM COLLINS

GIN, LIME, LEMON, AND SODA

### MOJITO

RUM, LEMON, LIME, MINT, AND SODA

### MANHATTAN

BULLEIT BOURBON, SWEET VERMOUTH, AND BITTERS

## LOUNGE 33 Selections \$14

### LOUNGE SANGRIA

RED OR WHITE - HOUSE RECIPE WITH LOCAL WINES

### SEABREEZE

VODKA, CRANBERRY, GRAPEFRUIT PUREE, AND RASPBERRY VODKA

### KENTUCKY REVOLUTION

BULLEIT BOURBON, LIME, AND SODA

### BLACKBERRY TEQUILA SPRITZ

TEQUILA, RED WINE, AND SODA

### BLUE HAWAIIAN

WHITE RUM, BLUE CURACAO, PINEAPPLE, AND COCONUT

### WHISKEY SOUR

BULLEIT BOURBON, LEMON, AND SODA, \*EGG WHITES

# BEERS

## Draft

## Bottles

HOMETOWN BREW HAZY SUSAN	\$8.50	ALEXANDER KEITH'S	\$6.50
WISHBONE BLACKBRIDGE STOUT	\$8.50	BUD LIGHT	\$6.50
STELLA	\$9.00	BUDWEISER	\$6.50
BUD LIGHT	\$8.00	BUSCH LIGHT	\$6.50
SHOCK TOP BELGIAN WHITE	\$9.00	MICHELOB	\$6.50
MILL STREET ORGANIC	\$8.00	CORONA	\$7.50
MICHELOB ULTRA	\$8.00		
ALEXANDER KEITH'S	\$9.00		

ALL PRICES SUBJECT TO HST