



LOUNGE

THIRTY-THREE

DINNER 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.

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.

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.

SIRLOIN BEEF TIPS \$28
NORFOLK COUNTY SIRLOIN BEEF COOKED IN A BOURBON GARLIC CREAM SAUCE AND SERVED WITH A GARLIC STICK.

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.

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.

Mains

ALL MAINS ARE SERVED WITH OUR CHEF'S CHOICE OF ACCOMPANIMENT.

MEDITERRANEAN CHICKEN \$34
THIS TRIBUTE TO THE MEDITERRANEAN, SEASONED CHICKEN IN A WHITE WINE, LEMON, GARLIC, AND TOMATO SAUCE AND FINISHED OFF WITH FETA CHEESE AND GREEN ONION.

CHICKEN MARSALA \$34
PAN-SEARED CHICKEN IN MARSALA WINE AND CREAM SAUCE WITH PORTABELLA MUSHROOMS, GREEN ONION AND GARLIC.

SEARED ATLANTIC SALMON \$36
A LIGHTLY SEASONED SALMON IN A CREAMY DILL SAUCE WITH FRESH ROSEMARY AND LEMON RINGS.

MAHI MAHI \$38
ATLANTIC MAHI-MAHI FILLET PAN-SEARED IN WHITE WINE & BUTTER WITH FRESH LEMON RINGS AND PICO DE GALLO.

SHRIMP TORTELLINI \$34
CHEESE STUFFED TORTELLINI MIXED WITH TOMATO, SPINACH, BELL PEPPERS, AND PEI SHRIMP, ALL IN A CREAMY WHITE WINE SAUCE.

SEAFOOD PRIMAVERA \$34
A COMBINATION OF MUSSELS, SHRIMP, AND CRAB WITH BELL PEPPERS, ONION, GARLIC, PANCETTA, TOMATO, AND FARFALLA PASTA, ALL TOSSED IN A HERB TOMATO 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

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 \$24
GROUND BEEF WITH AN 80-YEAR-OLD RECIPE. TOPPED WITH LETTUCE, TOMATO, ONION, AND OUR HOUSE- MADE BBQ SAUCE.

VEG BURGER \$21
MARINATED PORTABELLA MUSHROOM GRILLED AND TOPPED WITH BELL PEPPERS, AVOCADO, LETTUCE, TOMATO, AND ONION, WITH A TANGY RANCH SAUCE.

BLACKENED CHICKEN BURGER \$24
GRILLED CHICKEN SEASONED IN OUR HOUSE-MADE BLACKENING SEASONING SPICE AND TOPPED WITH LETTUCE, TOMATO, ONION, BRIE CHEESE AND PESTO MAYO.

FISH TACO \$27
MAHI- MAHI LIGHTLY GRILLED AND TOPPED WITH LETTUCE, TOMATO, CHEESE, AND PICO DE GALLO, WITH A LIME YOGURT SAUCE, ALL IN (3) FLOUR TORTILLAS.

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



WINE LIST

BOTTLE WHITE HOUSE SELECTIONS	(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

BOTTLE RED HOUSE SELECTIONS	(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