

THANK YOU FOR JOINING US AT LOUNGE 33.

With almost 100 years of history we are excited to revitalize this building offering a unique dining experience and an event centre for the community to enjoy.

Be sure to visit us online to find out about the touring bands, concerts and special events we host monthly in the theatre. Thank you for dining with us and we hope to see you soon!

www.lounge33.ca

Salads AND BREADS

HERITAGE SALAD

SM \$9 LG \$18

FRESH MEDLEY OF GREENS TOPPED WITH RED PEPPERS, TOMATO WEDGES, RED ONION, DRIED CRANBERRIES, WALNUTS, AND FETA CHEESE

CAESAR SALAD

SM \$10 LG \$20

CRISP ROMAINE HEARTS, PARMESAN AND PANCETTA AND TOSSED IN A CREAMY CAESAR DRESSING

GREEK SALAD

SM \$10 LG \$20

MEDLEY OF FRESH GREENS, CUCUMBER, RED ONION, TOMATOES AND TOSSED IN A GREEK DRESSING AND FINISHED WITH KALAMATA OLIVES AND FETA CHEESE

WARM HONEY BUTTER LOAF \$5

FRESH BAKED BREAD LOAF WITH HONEY BUTTER

PARMESAN AND GARLIC BREAD STICKS \$9

FRESH TOASTED BREAD BUTTERED AND TOPPED WITH PARMESAN AND GARLIC

Appetizers

PEI OYSTERS

* MKT PR.

FRESH PEI OYSTERS SHUCKED AND SERVED IN A HALF SHELL, AND READY TO ENJOY

BAKED OYSTERS ROCKEFELLER \$23

6 FRESH OYSTERS ON A HALF SHELL AND TOPPED WITH A RICH BUTTERY SAUCE AND FRESH HERBS, AND TOPPED WITH A PARMESAN BREAD CRUMB

VENISON CROSTINI

\$24

HERB CRUSTED PAN SEARED VENISON ON A TOASTED CROSTINI AND TOPPED WITH A TOMATO, BACON AND SHALLOT JAM AND FINISHED WITH BALSAMIC GLAZE AND MICRO GREENS

STUFFED MUSHROOMS

\$18

PORTABELLA MUSHROOMS STUFFED WITH A MIX OF CRAB AND SHRIMP, GREEN ONIONS IN TANGY CREAM CHEESE AND TOPPED WITH A 3-CHEESE BLEND AND SERVED WITH BREAD STICKS

SPINACH DIP

\$19

A CREAMY MIX OF SPINACH, RED ONION, GARLIC, CREAM CHEESE AND A MIX OF HERBS, TOPPED WITH A 3-CHEESE BLEND AND SERVED WITH NAAN BREAD AND TORTILLA CHIPS

FIRECRACKER CALAMARI

\$18

LIGHTLY CAJUN BREADED CALAMARI FRIED UNTIL TENDER AND SERVED WITH IN HOUSE MADE TZATZIKI SAUCE

PEI MUSSELS

\$23

PEI MUSSELS STEAMED IN RED WINE, TOMATOES, GREEN ONIONS, GARLIC, AND BUTTER. SERVED WITH BREAD STICKS

MAPLE WALNUT BAKED BRIE \$19

OVEN BAKED CREAMY BRIE TOPPED WITH TOASTED WALNUT, MAPLE AND CINNAMON SAUCE AND SERVED WITH CROSTINI

Mains

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

STEAKS

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

8 OZ BEEF TENDERLOIN \$48

10 OZ NEW YORK STRIPLOIN \$49

12 OZ RIBEYE \$54

Enhance your steak with:

OSCAR SAUCE - Shrimp and Crab in a creamy hollandaise sauce [add \$12]

PEPPERCORN SAUCE [add \$6]

Caramelized onions, mushrooms and topped with cowboy butter [add \$10]

6 grilled garlic butter shrimp skewer [add \$15]

PEPPERBERRY VENISON \$48

PAN SEARED VENISON CHOPS SEASONED WITH AUSTRALIAN PEPPERBERRY AND FINISHED WITH A CAJUN INFUSED BUTTER

TUSCAN CHICKEN \$34

GRILLED CHICKEN BREAST IN A CREAMY SPINACH, GARLIC AND SUN-DRIED TOMATO SAUCE AND FINISHED WITH PARMESAN

MUSHROOM ASIAGO CHICKEN SUPREME \$34

6 OZ MARINATED CHICKEN BREAST IN A RICH AND CREAMY MUSHROOM, LEEKS, WHITE WINE, GARLIC, AND ASIAGO CHEESE SAUCE

HONEY GARLIC GLAZED SALMON \$35

OVEN BAKED ATLANTIC SALMON WITH A SWEET AND SAVORY HONEY GARLIC GLAZE

MAHI- MAHI AL MOJO \$38

THE SWEET AND MILD TASTE OF THE MAHI MAHI WITH A TOUCH OF CUBAN FLARE COOKED IN A MIX OF CITRUS JUICES, ONION, GARLIC, AND FRESH HERBS AND FINISHED WITH A FRESH SALSA

SEAFOOD ALA MARINARA \$38

TENDER LINGUINE PASTA TOSSED WITH ONIONS, GARLIC, TOMATOES, RED BELL PEPPERS, SHRIMP, BAY SCALLOPS, PEI MUSSELS IN A SWEET AND SAVORY MARINARA SAUCE AND SERVED WITH A BREAD STICK

FETTUCCINI ALFREDO \$26

TENDER FETTUCCINI PASTA TOSSED IN A LUSCIOUS CREAMY ALFREDO SAUCE AND TOPPED WITH FRESH PARMESAN CHEESE AND SERVED WITH A BREAD STICK

[ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8]

PASTA PRIMAVERA \$26

A VARIETY OF FRESH VEGETABLES AND TENDER PENNE TOSSED IN A LIGHT GARLIC, LEMON PARMESAN WHITE WINE CREAM SAUCE AND SERVED WITH A BREAD STICK AND PARMESAN

[ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8]

CREAMY PESTO PENNE \$26

PENNE PASTA, SPINACH AND ONION TOSSED IN A RICH CREAMY PESTO SAUCE

[ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8]

LOUNGE WINGS \$19

LIGHTLY DUSTED CHICKEN WINGS
TOSSED IN YOUR FAVORITE SAUCE

[Beer BBQ, Honey Garlic, Mild, Medium, Hot, Dry Cajun,
Salt and pepper, Garlic Butter Parmesan]

Handhelds

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

FISH TACO \$27

MAHI-MAHI LIGHTLY GRILLED AND TOPPED WITH
LETTUCE, CHEESE AND PICO DE GALLO AND FINISHED
WITH A REFRESHING LEMON DILL SAUCE. ALL IN (3)
FLOUR TORTILLAS

GRILLED CHICKEN PESTO BURGER \$24

GRILLED MARINATED CHICKEN BREAST ON A BRIOCHE
BUN AND TOPPED WITH LETTUCE, TOMATO, ROASTED
RED PEPPER, BRIE, AND A CREAMY PESTO AIOLI

CLASSIC 33 BURGER \$24

IN HOUSE MADE GROUND BEEF BURGER TOPPED WITH
LETTUCE, TOMATO, RED ONION AND OUR OWN IN
HOUSE MADE SWEET AND TANGY 33 SAUCE

VEGAN BURGER \$21

MARINATED PORTABELLA MUSHROOM GRILLED AND
TOPPED WITH BELL PEPPERS, AVOCADO, LETTUCE,
TOMATO, AND ONION, WITH BALSAMIC DRESSING

Desserts

BLACK FOREST BROWNIE \$10

VANILLA ICE CREAM LAYERED ON TOP OF A TRIPLE
CHOCOLATE BROWNIE TOPPED WITH WHIP CREAM, A
CHERRY AND FINISHED WITH A DRIZZLE OF MINT

[ADD WAYNE GRETZKY CREME LIQUEUR \$5]

NEW YORK CHEESECAKE \$12

TRADITIONAL NEW YORK STYLE CHEESECAKE TOPPED
WITH YOUR CHOICE OF CHERRIES, CHOCOLATE OR
CARAMEL SAUCE

CRÈME BRULEE \$15

A CREAMY SWEET CUSTARD BASE TOPPED WITH A LAYER
OF CARAMELIZED SUGAR

CAPPUCCINO \$6

ESPRESSO \$6

WE WOULD LOVE TO TELL YOU ABOUT OUR AFTER
DINNER DRINK SELECTIONS. ASK TODAY!

WING NIGHTS

Join us Sunday and Monday evenings from 5:30-
8:30 in the event centre for our Wing Night Special.

\$10 + HST per order

*Drink Specials brought to you by Hometown Brew
Co. and Pure Spirits Distillery.*

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