

## 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](http://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 :)

# Cocktails

## DARKBERRY MULE \$14

VODKA, FRESH LIME JUICE, BERRY PURE, GINGERBEER

## WARM YOU UP MARGARITA \$14

INFUSED TEQUILA, DRAMBUIE, AGAVE SYRUP, FRESH LIME JUICE, MANGO

## LOUNGE 33 CAESAR \$14

INFUSED VODKA, PICKLE JUICE, WORCESTERSHIRE, TOBACCO, CLAMATO

## FRENCH 75 \$16

EMPRESS GIN, FRESH LEMON JUICE, PROSECCO, SIMPLE SYRUP

## PALOMA \$14

TEQUILA, GRAPEFRUIT JUICE, FRESH LIME JUICE, SIMPLE SYRUP, SODA

## DIRTY D \$14

DIRTY SHIRLEY WITH A TROPICAL TWIST. WHITE RUM, MALIBU RUM, ORANGE JUICE, PINEAPPLE, GRENADINE, SODA

## PAPER PLANE \$16

APEROL, BOURBON, AMARO, FRESH LEMON JUICE

## OLD FASHION \$16

MAKERS MARK, SUGAR, BITTERS, ORANGE PEEL, BRANDIED CHERRIES

## LEMON DROP MARTINI \$14

VODKA, COINTREAU, FRESH LEMON JUICE, SIMPLE SYRUP

## LOUNGE 33 HOUSE SANGRIA \$16

A SPECIAL BLEND OF RED OR WHITE WINES, LIQUEURS, AND JUICES

# Wine

## HOUSE WINE SELECTIONS

[6OZ / 9OZ / BTL]

### HOUSE WHITES

WAYNE GRETZKY PINO GRIGIO [ONTARIO VQA]  
10 / 15 / 38

PELLER RESERVE SAUVIGNON [ONTARIO VQA]  
9 / 12 / 36

BURNING KILN HARVEST PARTY WHITE [ONTARIO VQA]  
11 / 16 / 46

### HOUSE RED

WAYNE GRETZKY MERLOT [ONTARIO VQA]  
10 / 15 / 38

BURNING KILN HARVEST PARTY RED [ONTARIO VQA]  
11 / 16 / 46

THREE THIEVES CABERNET SAUVIGNON  
[NAPA VALLEY, CALIFORNIA]  
11 / 16 / 46

ASK ABOUT WHAT OTHER FUN BOTTLES WE ARE  
POURING TODAY BY THE GLASS

# Beers

### DRAFT:

STELLA

GUINNESS

HOMETOWN

WISHBONE

### BOTTLE:

BUD LIGHT

CORONA

### TALL CANS:

BUDWEISER

CIDER