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



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

WARM HONEY BUTTER LOAF \$5

FRESH BAKED BREAD LOAF WITH HONEY BUTTER

LOUNGE WINGS \$19

LIGHTLY DUSTED CHICKEN WINGS TOSSED IN YOUR FAVORITE SAUCE

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



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

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

ndhelds

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

WING NIGHTS \$10 + HST per order

Join us every Monday evening from 5:30-8:30 in the event centre for our Wing Night Special.

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

Mains

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

8 OZ BEEF TENDERLOIN

\$52

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

[ADD 6 GRILLED GARLIC BUTTER SHRIMP SKEWER \$9]

10 OZ NEW YORK STRIPLOIN \$49

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

[ADD 6 GRILLED GARLIC BUTTER SHRIMP SKEWER \$9]

PEPPERBERRY VENISON

\$48

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

MUSHROOM CHICKEN SUPREME

\$34

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

HONEY GARLIC GLAZED SALMON

\$35

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

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

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]

VEGAN DELIGHTS

YOUR SERVER IS EXCITED TO TELL YOU ABOUT TODAYS VEGETARIAN AND VEGAN OPTIONS

"ASK ABOUT OUR KIDS MENU

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

IN HOUSE MADE - SWEET CREAMY CUSTARD BASE TOPPED WITH A LAYER OF CARAMELIZED SUGAR.

IN SEASON DELIGHTS \$14

YOUR SERVER IS EXCITED TO TELL YOU ABOUT OUR LOCAL DESSERT OPTION

CAPPUCCINO \$6

ESPRESSO \$6

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

*WE ARE NOT A SHELLFISH FREE ENVIRONMENT. WE HOPE YOU ENJOY SEAFOOD AS MUCH AS WE DO :1