




SALADS & BREADS

HERITAGE GARDEN SALAD SM \$9 LG \$18

Fresh medley of greens topped with red peppers, tomato wedges, red onion & dried cranberries with balsamic dressing  

GREEK SALAD SM \$10 LG \$20


Medley of fresh greens, cucumber, red onion, and tossed in a Greek dressing, finished with kalamata olives and feta cheese. 

CAESAR SALAD SM \$10 LG \$20

Crisp romaine hearts with parmesan and fresh bacon bits then tossed in a creamy caesar dressing.

[add chicken \$6 • add 6 grilled garlic shrimp \$8].

WARM HONEY BUTTER LOAF \$5

Fresh baked bread loaf with honey butter. 

CHEESY GARLIC BREAD \$8


Our three cheese blend melted on our buttered and toasted garlic bread served with marinara sauce to dip. [add bacon \$2]

HANDHELDS

All handhelds come with your choice of crispy fries, rice, mashed potato, baked potato or a heritage salad. Upgrade to a Caesar salad, Greek salad, poutine, sweet potato fries, loaded baked potato or onion rings for \$2.50. Gluten-Free buns available for additional \$1.00

CLASSIC 33 BURGER \$17

100% ground chuck. 6oz Patty, lettuce, tomato, red onion, pickles and our own in-house sweet and tangy 33 sauce.

[add Bacon \$2.50 • add Cheese \$2.50  extra patty \$5]

THE ANGRY FARMER BURGER \$20

100% ground chuck. 6oz Patty, spicy pepperjack cheese, crispy jalapeños, red onion, lettuce, pickles, tomato, with Lounge 33's Carolina sweet + hot sauce.


[add Bacon \$2.50]

APPETIZERS

VENISON CROSTINI \$24

Herb-crusting pan-seared venison on a toasted crostini, 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 housemade tortilla chips. 

CALAMARI \$18

Lightly dusted and seasoned calamari mixed with crispy fried banana peppers and served with a buttermilk creamy dill dip.

PEI MUSSELS \$23

PEI mussels steamed in red wine, tomatoes, green onions, sweet peppers, garlic, and butter. Served in a marinara sauce with garlic toast. 

MAPLE WALNUT BAKED BRIE \$19

Oven-baked creamy brie topped with toasted walnut, maple and cinnamon sauce and served with crostini.


PEI OYSTERS 6 FOR \$24 12 FOR \$47 (\$2.50 between 2pm-4pm, 8pm-close)

Fresh PEI Oysters shucked and served in a half shell, and ready to enjoy.

ULTIMATE BURGER \$25

100% Ground Chuck. 2 X 6oz Patties. 2 slices of American cheddar, overloaded with deep-fried onion rings, bacon, pickles and our famous sweet and tangy 33 sauce.

BAJA FISH TACOS (3) \$23

Pan seared cod with house-made baja lime aioli, pickled onions, sesame Thai slaw & diced tomatoes. [add shredded cheese \$1.00] 

SPICY SHRIMP TACOS (3) \$23

Breaded jalapeño shrimp with house-made baja lime aioli, pickled onions, sesame Thai slaw & diced tomatoes. [add shredded cheese \$1.00]

THE CLASSICS


[\$10 after 8pm daily with purchase of a beverage]

LOUNGE WINGS \$19

Lightly dusted chicken wings tossed in your favourite sauce.

[BBQ, Honey Garlic, Mild, Medium, Hot, Dry Cajun, Salt and pepper, Garlic Butter Parmesan, Lemon Pepper, Dill Pickle, Kentucky Bourbon, Chipotle Mango, Key Lime Chile, Honey Chipotle]

NACHOS GRANDE \$17

House-made tortillas topped with salsa, mixed cheese, jalapeños, tomatoes, and green onions served with sour cream. 

[add grilled chicken \$6]


[add taco beef \$6]

DEEP-FRIED


PICKLES 6 SPEARS \$10 10 SPEARS \$14

Lounge 33 deep-fried pickle spears served with honey mustard and sweet Thai chili sauce.

BATTERED CAULIFLOWER BITES \$14

Served with blue cheese, carrots, celery and your choice of dipping sauce. Hot, medium or mild! 

POTATO SKINS \$12

Stuffed with cheese, bacon and chives served with sour cream. 

ONION RINGS \$8

Lounge 33 rings are deep-fried to perfection and served with delicious in-house baja lime aioli sauce for dipping

POUTINE \$10

Crispy fries smothered in savoury homemade gravy with melted cheese curds.

[add bacon \$2.50]


**We are not a shellfish or nut-free environment.
We hope you enjoy our dishes as much as we do :)
Any dietary restrictions, please let your server know.*

 Vegetarian  Gluten-Free

*also notify your server

MAINS

10 OZ NEW YORK STRIPLOIN \$45


All our steaks are hand cut in-house, from Canadian AAA beef and are accompanied with your choice of side. 

[Add 6 grilled garlic shrimp \$8].

CAJUN MUSHROOM CHICKEN BREAST \$34

7 oz Cajun seasoned chicken breast served in a rich and creamy mushroom sauce accompanied with your choice of side.

MAPLE HONEY GLAZED SALMON \$35

Oven-baked Atlantic salmon with a sweet and savoury maple honey glaze accompanied with your choice of side. 


FISH AND CHIPS 1 PC \$18 2 PC \$25

Hometown Brew beer battered cod served with fries, slaw and tartar sauce.



LOUNGE LASAGNA ³³ \$28

Housemade fresh - 3 layers of homemade meat lasagna covered with a 3 cheese blend served alongside a heritage salad and of course, garlic toast. *Vegetarian option available.

SEAFOOD MARINARA \$38



Tender linguine pasta tossed with onions, garlic, tomatoes, red bell peppers, shrimp, bay scallops, PEI mussels in a sweet and savoury marinara sauce and served with garlic toast. 

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 garlic toast.  

[add grilled chicken \$6 or 6 garlic shrimp \$8]

VEGAN DELIGHTS

Your server is excited to tell you about today's vegan option.  

DESSERTS

STICKY TOFFEE PUDDING³³ \$14

Chef Simons secret family recipe is now available only at Lounge 33. The pudding will melt in your mouth and is accompanied by toffee sauce you will not forget. Served with a scoop of vanilla ice cream and a cloud of whip cream to finish. Enjoy

CRÈME BRÛLÉE \$14

Enjoy two of our freshly made in-house creations. Sweet creamy custard topped with caramelized sugar and our secret espresso brule. Perfect for sharing and pairing with an after-dinner drink.

WAFFLES AND CREAM \$11

Crafted with a warm & toasted artisanal waffle, toppings include French vanilla ice cream, icing sugar, whipped cream and a raspberry caramel drizzle.

BLACK FOREST BROWNIE \$10

Vanilla ice cream layered on top of a triple chocolate brownie topped with whipped 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.

CAPPUCCINO / ESPRESSO \$6

LATTE \$8

COFFEE AND TEA \$3.50

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

Ask about our Whiskey Club today! 10% Whiskey all the time & much much more!

MONDAY • \$10

WING NIGHT

TUESDAY • \$13.50

BURGER NIGHT

WEDNESDAY • \$14

FISH 'N' CHIPS

THURSDAY • \$15

TACO NIGHT

**Starting at 4pm with purchase of a beverage*



BUY A *Holiday* GIFT CARD
THE PERFECT GIFT
**ask your server today*
LOUNGE 33, GIVE THE GIFT OF MEMORIES



Check out all the **AMAZING** upcoming shows & 

 **GET TICKETS TODAY!**