

# 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 \$7

Fresh baked bread loaf with honey butter. 🌿

## CHEESY GARLIC BREAD \$9

Our three cheese blend melted on our buttered and toasted garlic bread served with marinara sauce to dip. [add bacon \$2.50]

# HANDHELDS

*All handhelds come with your choice of crispy fries, rice, mashed potato, baked potato, soup or a heritage salad. Upgrade to a Caesar salad, Greek salad, poutine, sweet potato fries with chipotle dip, loaded baked potato or onion rings for \$3. Gluten-Free buns available for an additional \$1. Add a fried egg or guacamole to your burger for \$2.50.*

## CLASSIC 33 BURGER \$18

4oz smash patty, lettuce, tomato, red onion, pickles and our own in-house sweet and tangy 33 sauce. 🌿 [ add Bacon \$2.50 • add Cheese \$2.50 ]

## THE ANGRY FARMER BURGER \$21

4 oz signature 33 smash spicy pepperjack cheese, crispy jalapeños, red onion, lettuce, pickles, tomato, with Lounge 33's Carolina sweet + hot sauce. [ add Bacon \$2.50 • extra patty \$5 • fried egg \$2.50 • guacamole \$2.50 ]

## ULTIMATE BURGER \$27

2 x 4 oz signature 33 smash. 2 slices of Canadian cheddar, overloaded with lettuce, tomato, onions, pickles and our famous sweet and tangy 33 sauce. [ add fried egg \$2.50 • guacamole \$2.50 ]

## BEYOND BURGER \$24

6 oz plant-based burger patty with onions, lettuce, pickles, tomatoes and tangy 33 sauce. 🌿

# APPETIZERS

## VENISON CROSTINI \$25

Herb-crusted pan-seared venison on a toasted crostini, topped with a tomato, bacon and shallot jam, and finished with balsamic glaze and micro greens.

## PORK BELLY BITES \$20

Crispy fried pieces of pork belly. Served with our signature bbq sauce for dipping.

## SPINACH DIP \$22

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 - RINGS N' THINGS \$20

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

## LOBSTER ROLLS (3) \$25

Delicious atlantic lobster in our housemade dressing. Served on a soft pretzel bun.

## CRAB CAKES (2) \$20

Served with buttermilk dill dip.

## PEI MUSSELS \$24

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

## MAPLE WALNUT BAKED BRIE \$20

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

## CRISPY BUTTERMILK CHICKEN SANDWICH \$24

House prepared buttermilk chicken topped with garlic aioli, lettuce and pickles served on a brioche bun. Enjoy original or tossed in Nashville hot.

## BAJA FISH TACOS (3) \$24

Pan-seared cod with housemade baja lime aioli, pickled onions, savory slaw & diced tomatoes. [ add shredded cheese \$1.00 ] 🌿

## SPICY SHRIMP TACOS (3) \$24

Breaded jalapeño shrimp with housemade baja lime aioli, pickled onions, savoury slaw & diced tomatoes. [ add shredded cheese \$1.00 ]

## CHICKEN FINGER PLATTER (5) \$22

Sauced how you like and cooked to perfection. Served with your choice of side.

# THE CLASSICS

## LOUNGE WINGS


**\$19**

Lightly dusted chicken wings tossed in your favourite sauce or dry rub. Served with a side of ranch or blue cheese, celery and carrots.

[ Sauces: BBQ, Honey Garlic, Mild, Medium, Hot, Garlic Butter Parmesan. Dry Rubs: Dry Cajun, Salt and Pepper, Lemon Pepper, Dill Pickle, Kentucky Bourbon, Chipotle Mango, Key Lime Chile, Honey Chipotle, Bold and Buttery, Hot Honey. Extra dips \$2 ]

## NACHOS GRANDE

**\$18**

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

[add grilled chicken \$6 • add barbacoa beef \$6 • jerk chicken \$6]

## POTATO SKINS

**\$14**


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

## MOZZARELLA STICKS

**\$14**

## BATTERED CAULIFLOWER BITES

**\$15**

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

## DEEP-FRIED

### PICKLES

**6 SPEARS \$12**

**10 SPEARS \$15**

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

## SOUP OF THE DAY

**LG \$7**

## FRIES

**SM \$5**

**LG \$9**

[ add gravy \$3 ]

## POUTINE

**SM \$9**

**LG \$14**

## SWEET POTATO FRIES

**SM \$6**

**LG \$10**

with chipotle dip

## ONION RINGS

**SM \$6**

**LG \$10**

## BONELESS

### WINGS

**10 WINGS \$22**

**6 WINGS \$18**

## ULTIMATE SHARE PLATTER

**\$59**

Enjoy a shared platter including fries, onion rings, tortilla chips, mozzarella sticks, garlic bread, a pound of wings, carrots and celery. Ranch, Marinara, Salsa and Sour Cream for dipping.

# MAINS


*All mains come with your choice of crispy fries, rice, mashed potato, baked potato, soup or a heritage salad. Upgrade to a Caesar salad, Greek salad, poutine, sweet potato fries with chipotle dip, loaded baked potato or onion rings for \$3.*

## 10 OZ NEW YORK STRIPLOIN

**\$47**

## 14 OZ RIB EYE

**\$59**

All our steaks are Canada AAA beef and are accompanied with your choice of side and mixed vegetables. [ Add 6 grilled shrimp \$8 ] 

## ROASTED BUTTERMILK CHICKEN \$34


Our marinated chicken thighs are roasted to perfection and topped with our in house Alabama white BBQ sauce. Served with your choice of side and mixed vegetables.

## 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 \$37

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

## TACOS

**\$24**

Pork belly, jerk chicken and barbacoa beef. All options are served with shredded lettuce, house-made pico.

# PASTAS


## LOUNGE LASAGNA <sup>33</sup>

**\$29**

Housemade fresh - 3 layers of homemade meat lasagna covered with a 3 cheese blend served alongside garlic toast. \*Vegetarian option available.



## SEAFOOD MARINARA

**\$39**

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

**\$32**

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]

## LOBSTER RAVIOLI

**\$35**

Served in a rosé sauce with garlic toast.



Vegetarian



Gluten-Free

\*we invite you to notify your server

# AND MORE...

## STEAK FRITES

**6 oz New York Striploin** \$35

**10 oz New York Striploin** \$43

Simple, classic, delicious.

**FISH AND CHIPS** 1 PC \$19 2 PC \$26

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

**FALAFEL BOWL** \$24

Crispy falafel, fresh mixed greens, quinoa, roasted red pepper hummus and tzatziki sauce, served with a side of pita chips. 🌱

## DESSERTS

**STICKY TOFFEE PUDDING<sup>33</sup>** \$14

Chef Simon's secret family recipe is now available only at Lounge 33. The pudding will melt in your mouth and is paired with a toffee sauce you will not forget. Served with a scoop of vanilla ice cream and a cloud of whipped 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.

**NEW YORK CHEESECAKE** \$12

Traditional New York-style cheesecake topped with your choice of cherries, chocolate or caramel sauce.

**VANILLA ICE CREAM** \$6

The perfect finale for a delicious meal.

**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](http://www.lounge33.ca)

*\*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.*

## SPECIALS

**MONDAY • \$11**

**WING NIGHT**

**TUESDAY • \$6 per taco**

**TACO NIGHT**

**WEDNESDAY • \$15**

**SMASH BURGER**

**THURSDAY • \$15**

**SCHNITZEL DINNER**

**FRIDAY • \$15 1 pc • \$20 2pc**

**FISH 'N' CHIPS**

*\*Served all day. Price based on purchase of a beverage.*

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



**GET TICKETS TODAY!**



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mailing list  
**TODAY!**



**WHY JOIN?**

Be the first to know about BIG Events!  
FREE Ticket Giveaways!  
Special Event at Capitol+Lounge 33  
Customer Appreciation Days!