

STARTERS

HERITAGE GARDEN SALAD SM \$9 LG \$18

Fresh medley of greens topped with red peppers, tomato wedges, red onion, and 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 \$10].

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]

VENISON CROSTINI \$25

Herb-crusted pan-seared venison on a toasted crostini, topped with 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 house-made tortilla chips. 🌿 [add lobster to your spinach dip for \$6]

MAPLE WALNUT BAKED BRIE \$20

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

FRENCH ONION SOUP \$9

Rich beef broth with caramelized onions, topped with melted cheese and croutons.

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. Extra dips \$2]

NACHOS GRANDE \$18

House-made tortilla chips 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! 🌿

LOUNGE 33'S 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 6 WINGS \$18 10 WINGS \$22

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.

FROM THE SEA

OUR SEAFOOD STORY

To ensure the finest quality and sustainability, we source directly from Monticello Seafoods and Raspberry Point. Bypassing large distributors, our seafood arrives at your table within 24 hours of leaving the ocean — a difference you can truly taste.

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 \$25

Delicious Atlantic lobster in our house-made dressing. Served on a soft potato 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. 

SHRIMP COCKTAIL \$25

5 jumbo tiger shrimp served with our house-made seafood sauce.

OYSTERS ON THE HALF SHELL WITH ACCOUTREMENTS OR ROCKEFELLER 6 FOR \$30 12 FOR \$55

SEAFOOD STUFFED MUSHROOMS \$25

6 cremini mushroom caps stuffed with a creamy seafood filling baked with cheese to a bubbly golden brown.

PAN-SEARED SEA SCALLOPS \$30

5 jumbo digby scallops seared to perfection served on a cauliflower puree, drizzled with butter and topped with fresh microgreens.

FRUITS DE MER \$150

Description: fresh atlantic lobster, oysters, jumbo shrimp, and mussels served on ice with accoutrements.

CHOICE CUTS

All choice cuts 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.

10oz NEW YORK STRIPLOIN \$47

14oz RIB EYE \$59

All our steaks are Canada AAA beef and are accompanied with your choice of side and mixed vegetables. 

STEAK FRITES

6oz NEW YORK STRIPLOIN \$35

10oz NEW YORK STRIPLOIN \$43

Simple, classic, delicious.

7oz PROSCIUTTO-WRAPPED

VENISON LOIN \$60

Pan-seared, served with a dijon cream sauce, sauteed mushrooms, and your choice of starch and seasonal vegetables. Chef's recommendation, cooked medium or less.

50oz TOMAHAWK STEAK (SERVES 2) \$220

served with 4 sides, this item will require a 24-hour lead time please call ahead to order and allow our chef the appropriate preparation time.

Enhance your steak with one of our delicious toppers:

Green peppercorn gravy \$6

Jumbo Garlic shrimp \$10

Lobster in cream sauce \$15

Oscar: shrimp and scallops
in a béarnaise sauce \$15

Sautéed mushrooms \$6

Sautéed onions \$6

OUR STEAK STORY

We proudly serve only Canadian AAA beef, aged for a minimum of 30 days to enhance depth of flavour and tenderness. Each cut is then marinated for at least 8 hours, delivering a steak experience that is as rich as it is memorable

We kindly ask that you inform your server of any allergies or dietary restrictions



Vegetarian



Gluten-Free

PASTAS

LOUNGE LASAGNA ³³ \$30

House-made fresh - 3 layers of homemade meat lasagna covered with a 3 cheese blend served alongside garlic toast.

SEAFOOD MARINARA \$42

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 \$35

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 \$10]

LOBSTER RAVIOLI \$40

Delicate ravioli generously filled with tender lobster, served with your choice of marinara, alfredo, or saffron cream sauce. Paired with fresh garlic toast.

SPINACH AND CHEESE RAVIOLI \$35

A comforting classic—pillowy pasta stuffed with creamy spinach and cheese, finished with your choice of marinara, alfredo, or saffron cream sauce. Served with garlic toast. 🌿

BUTTERNUT SQUASH RAVIOLI \$35

Sweet roasted butternut squash folded into velvety pasta pockets, perfectly complemented by your choice of marinara, alfredo, or saffron cream sauce. Accompanied by garlic toast. 🌿

MAINS

ROASTED BUTTERMILK CHICKEN \$35

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

CAJUN MUSHROOM CHICKEN BREAST \$35

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

MAPLE HONEY GLAZED SALMON \$39

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

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

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

FALAFEL BOWL \$26

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

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 \$20

Two 4 oz patties, lettuce, tomato, red onion, pickles and our in-house 33 sauce. 🌿
[add Bacon \$2.50 • add Cheese \$2.50]

THE ANGRY FARMER BURGER \$23

Two 4 oz patties 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

Three 4 oz patties, two slices of Canadian cheddar, overloaded with lettuce, tomato, onions, pickles and our famous in-house 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 our in-house 33 sauce. 🌿

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.

CHICKEN FINGER PLATTER (5) \$22

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

TACOS

BAJA FISH TACOS (3) \$24

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

SPICY SHRIMP TACOS (3) \$24

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

TACOS \$24

Your choice of pork belly, jerk chicken or barbacoa beef. All options are served with shredded lettuce, house-made pico.

DESSERTS

STICKY TOFFEE PUDDING³³ \$16

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 \$16

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

NEW YORK CHEESECAKE \$14

Traditional New York-style cheesecake topped with your choice of cherry, 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

**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.

MONDAY • \$11

WING NIGHT

TUESDAY • \$6 per taco

TACO NIGHT

WEDNESDAY • \$5 off

ALL BURGERS

THURSDAY • \$15

CHICKEN SCHNITZEL DINNER

FRIDAY • \$15 1 pc • \$20 2pc

FISH 'N' CHIPS

SATURDAY • \$10

SANGRIA

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

SPECIALS

Check out all the
AMAZING
upcoming shows &



GET TICKETS TODAY!



Join our
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!