



LOUNGE

THIRTY-THREE



THANK YOU *for visiting*

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. We would love to offer you a personal tour of our event centre and facility — just ask any member of our team and we'll be happy to show you around! 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

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, 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 • 2 jumbo garlic shrimp \$10]

WARM HONEY BUTTER LOAF \$7

A golden loaf, fresh from the oven, served with whipped 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]

SOUP OF THE DAY \$7

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 microgreens.


Pair with *Bella Terra cab merlot*. 

PORK BELLY BITES \$20

Crispy fried pieces of pork belly, served with side sauce.

Pair with *Peller Estates sauvignon blanc*. 

SPINACH DIP \$22

A bubbling skillet of creamy spinach, garlic, and herbs, crowned with a golden three-cheese crust. Served with house-made tortilla chips. 

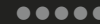
MAPLE WALNUT BAKED BRIE \$20

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

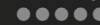
Pair with *Burning Kiln blend white*. 

LOUNGE WINGS \$19

Crispy hand-tossed wings finished your way. Choose classic naked or lightly dusted, then pick a house-made sauce or signature dry rub. Served with 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, Honey Chipotle. Extra dips \$2




BONELESS WINGS 6 WINGS \$18 10 WINGS \$22

All the flavour, none of the mess. Choose your sauce and enjoy.

MOZZARELLA STICKS \$14

Classic comfort done right — crispy outside, stretchy and melty inside, served with marinara for dipping.

CRISPY CAULIFLOWER FRITTERS \$15

Crispy battered cauliflower bites served with your favourite sauce for dipping. 

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.

FRIES [add gravy \$3] SM \$5 LG \$9

POUTINE SM \$9 LG \$14

SWEET POTATO FRIES SM \$6 LG \$10 with chipotle dip

ONION RINGS SM \$6 LG \$10

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.



From the Sea

CALAMARI

\$20

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

CRAB CAKES (2)

\$20

Lightly fried crab cakes with a crispy crust and tender, flavour-packed centre, served with our creamy buttermilk dill dip.

Pair with Inasphere off dry riesling.

PEI MUSSELS

\$24

PEI mussels steamed in white wine, tomatoes, green onions, sweet peppers, garlic, and butter, served in a rich marinara broth with garlic toast for soaking up every last drop.

SHRIMP COCKTAIL

\$25

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

Pair with Serenissima.

OYSTERS ON THE HALF SHELL WITH ACCOUTREMENTS OR ROCKEFELLER

6 FOR \$30

12 FOR \$55

Briny, fresh, and sourced directly from Raspberry Point.

Pair with Wayne Gretzky pinot.

PAN-SEARED SEA SCALLOPS

\$30

Digby scallops golden-seared and kissed with butter, served on a cauliflower puree, drizzled with butter and topped with fresh microgreens.



Vegetarian



Gluten-Free



Choice Cuts

All choice cuts come with your choice of crispy fries, rice, mashed potato, soup or a heritage salad. Upgrade to a caesar salad, greek salad, poutine, sweet potato fries with chipotle dip, or onion rings for \$3.

Pair any of our steaks with a Cameron's Ambear red ale

10 oz NEW YORK STRIPLOIN

\$47

14 oz RIB EYE

\$59

All our steaks are Canadian AAA beef and are accompanied by your choice of side and mixed vegetables.

Pair with Andeluna 1300.

STEAK FRITES

6 oz NEW YORK STRIPLOIN

\$35

10 oz NEW YORK STRIPLOIN

\$43

The bistro classic, done right.



ELEVATE YOUR PLATE WITH A DELICIOUS ENHANCEMENT:



2 Jumbo garlic shrimp\$10

Green peppercorn gravy\$6

Sautéed mushrooms\$6

Sautéed onions\$6



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.

Mains

FRIED BUTTERMILK CHICKEN

\$35

Marinated buttermilk chicken thighs, fried to a golden, crackling crisp and finished with our house-made spicy Alabama white BBQ sauce. Accompanied by your choice of side and mixed vegetables.

Pair with Sartarelli off dry riesling. 


CAJUN MUSHROOM CHICKEN BREAST



\$35

7 oz Cajun seasoned chicken breast served in a velvety Cajun-seasoned cream 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 by your choice of side. 

Pair with Cameron's Good Trip IPA  or Crowded House sauv blanc. 

FISH AND CHIPS

1 PC \$19

2 PC \$26

Golden Cameron's ale-battered cod, served with hand-cut fries, tangy slaw, and house-made tartar sauce.




Handhelds

All handhelds come with your choice of crispy fries, rice, mashed potato, soup or a heritage salad.

[Upgrade to a caesar salad, greek salad, poutine, sweet potato fries with chipotle dip 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 3 oz patties, lettuce, tomato, red onion, pickles and our house-made secret sauce. 

[add Bacon \$2.50 • add Cheese \$2.50]

Pair with our Cameron's First light lager. 

THE ANGRY FARMER BURGER

\$23

Two 3 oz patties, spicy pepper jack 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 3 oz patties, two slices of Canadian cheddar, overloaded with lettuce, tomato, onions, pickles and our famous house-made 33 sauce.

[add fried egg \$2.50 • guacamole \$2.50]

BEYOND BURGER

\$24

Our 6 oz beyond patty grilled to perfection and loaded up just like the classics — lettuce, tomato, pickles, onions, and our signature 33 sauce on a fresh bun. Plant-based never tasted this good. 

CRISPY CHICKEN SANDWICH

\$24

House-made prepared chicken topped with garlic aioli, lettuce and pickles served on a brioche bun. Served original or tossed in Nashville hot sauce.

CHICKEN FINGER PLATTER (5)

\$22

Sauced how you like and cooked to perfection. Accompanied by your choice of side.

Tacos

All handhelds come with your choice of crispy fries, rice, mashed potato, soup or a heritage salad.

[Upgrade to a caesar salad, greek salad, poutine, sweet potato fries with chipotle dip or onion rings for \$3]

BAJA FISH TACOS (3) \$24

Pan-seared cod with house-made spicy Baja lime aioli, pickled onions, savoury slaw & diced tomatoes.

[add shredded cheese \$1.00]

Pair with *Bella Terra sauvignon blanc*

SPICY SHRIMP TACOS (3) \$24

Breaded jalapeño shrimp with house-made spicy Baja lime aioli, pickled onions, savoury slaw & diced tomatoes.

[add shredded cheese \$1.00]

SIGNATURE TACOS \$24

Your choice of slow-braised barbacoa beef, smoky jerk chicken, or crispy pork belly. All options are served with shredded lettuce, house-made pico de gallo.

Pair with *Inasphere cab blend*.

Pastas

SEAFOOD MARINARA \$42

Tender linguine loaded with shrimp, bay scallops, and PEI mussels in a sweet and savoury marinara sauce and served with garlic toast. Pair with *Tombacco*.

GARDEN PRIMAVERA PENNE \$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 • 2 jumbo garlic shrimp \$10]

LOBSTER RAVIOLI \$40

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

LEMON PESTO PASTA \$30

Tender pasta tossed in a fresh pesto, lifted with fresh lemon zest and juice, and finished with shaved parmesan and a drizzle of extra virgin olive oil.

[add grilled chicken \$6 • 2 jumbo garlic shrimp \$10]

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 house-made 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

A dense, velvety 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

SPECIALS

EVERYDAY: CAMERON'S DRAUGHT \$7

MONDAY: WING NIGHT

TUESDAY: TACO NIGHT \$6 PER TACO

WEDNESDAY: ALL BURGERS \$5 OFF

THURSDAY: PASTA NIGHT! \$5 OFF PASTA

FRIDAY: FISH 'N' CHIPS \$15 1PC \$20 2PC

SATURDAY: SANGRIA \$10

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

