



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

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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 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]

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. 🌿

SOUP OF THE DAY \$7

Crafted daily by our in-house cook Trish, our soups are made with the freshest local ingredients sourced from our farmers and friends whenever possible. Trish's passion for quality shows in every bowl—her soups are a guest favourite and reason to visit us as often as possible.

Made by Trish.

MAPLE WALNUT BAKED BRIE \$20

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

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.

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Sauces: BBQ, Honey Garlic, Mild, Medium, Hot, Garlic Butter, Parmesan, Golden Leaf (Honey Mustard + Hot Sauce). Dry Rubs: Dry Cajun, Salt and Pepper, Lemon Pepper, Dill Pickle. Extra dips \$2

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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. 🌿

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

Seafood Starters

CALAMARI \$20

Lightly dusted and seasoned calamari mixed with crispy fried banana peppers, 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.

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. 🥗

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.

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. 🍴

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ELEVATE YOUR PLATE WITH A DELICIOUS ENHANCEMENT:

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Garlic shrimp\$10

Green peppercorn gravy \$6

Sautéed mushrooms \$6

Sautéed onions \$6

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.

MAPLE HONEY GLAZED SALMON

\$39

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

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.

LASAGNA

\$24

Fresh Italian pasta layered with rich tomato sauce and a blend of cheeses, baked golden and bubbling.

Made by Trish.

BRAISED BEEF

\$25

Seared, then slow-braised for hours in red wine and demi-glaze until it falls apart at the touch of a fork. Served with mashed potatoes and seasonal vegetables.



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

\$22

Two 3 oz patties, lettuce, tomato, red onion, pickles and our house-made secret sauce. 🍴

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

THE ANGRY FARMER BURGER

\$25

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, crispy onion rings, 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.

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. 🌿

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 • 4 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. 🌿

AFTER DINNER

SPECIALTY COFFEES

\$16

Irish or Spanish or B52

DIGESTIF

\$7

Lemoncello or Sambuca

Desserts

STICKY TOFFEE PUDDING³³

\$16

Inspired from abroad, this pudding will melt in your mouth, paired with a toffee sauce you won't forget. Served with a scoop of vanilla ice cream and a cloud of whipped cream to finish. Enjoy!

CRÈME BRÛLÉE

\$16

Enjoy our freshly made house-made creation. Sweet, creamy custard topped with caramelized sugar. 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.

SUNCREST APPLE CRUMBLE

\$12

Apples from Suncrest Orchards, baked warm under an oat crumble. While supplies last.

GLUTEN FREE BERRY CHEESECAKE 🌿

\$14

VANILLA ICE CREAM

\$6

The perfect finale for a delicious meal.

CAPPUCCINO / ESPRESSO

\$6

LATTE

\$8

COFFEE AND TEA

\$3.50

GOING SMALL to go Big

Five years in, we've got the basics down. Now we're raising the bar. This menu is our bridge: a clean, focused menu that clears the shelves so we can make room for the dishes we're excited to put on the table next. Our commitment to you is simple: we'll keep getting better at the food and the service, keep trying new things, and keep showing what this building can do with food.

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



The BUILDING

est. 1933

In 1933 Robert Hambleton built the Capitol Theatre on this corner. The Community Hall that stood here had burned that spring; he had a theatre open on the same ground before the year was out - a beautiful brick building, a marquee over Main Street, and a proper room for an audience.

For close to forty years it was where Delhi went. Pictures on a Saturday night, the marquee lit, half the town walking past it on the way to somewhere else.

Then television arrived, and in the late sixties the Capitol went dark.

It did not stay empty. The Golden Leaf Restaurant took the building and ran it here until the late nineties — a large tobacco leaf on the sign out front, tavern in the back. Around here, golden leaf means one thing: the cured tobacco that built this town.

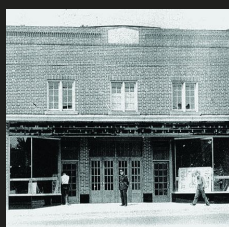
In 2008 the marquee came back on. Warner and his wife Monique Maerten alongside their son Jeff and his



Main Street, Delhi. The doors opened onto a hallway that ran back to the theatre, with shops on either side of it — a flower shop, a shoe repair, and Hall's I.D.A.

wife Geri, reopened it as the Backstage Capitol and put live performance back in a room built for it.

We are the next ones through the door. The number on ours is the year the building went up — and we have big things in store for this town.



1933
The Capitol Theatre
opens



1970's-90's
The Golden Leaf



2008
Backstage Capitol



Today
Capitol + Lounge 33



LIVE MUSIC - THURSDAYS Felicia McMinn 5:45-7:45 PM, every Thursday.

The first-ever winner of Norfolk Has Talent, and hundreds of shows across Canada, the States and Costa Rica. With a band or without one, she is a showman either way. There has been music in this building since 1933. We are not planning to stop.

