

Food + Drink

HOTEL RESTAURANTS

OLIO GRILLE

Join us for an exciting culinary journey around the Mediterranean.

At Olio, our inspired cuisine is created with seasonal, and local ingredients, and prepared with flair by our award-winning culinary team. Savor the foods of Italy, Spain, Greece, France, and Morocco in an atmosphere both vibrant and intimate.

Delicious tapas, specialty martinis and multiple televisions in the bar create a fun scene for evening cocktails.

OLIO RESTAURANT HOURS:

Monday to Friday

6:30 AM - 2:00 PM

5:00 PM - 10:00 PM

Saturday & Sunday

7:00 AM - 2:00 PM

5:00 PM - 10:00 PM

OLIO LOUNGE HOURS:

Daily

11:00 AM - 12 midnight

STARBUCKS COFFEE LOUNGE

Located inside of Olio Mediterranean Grill and Lounge, enjoy freshly brewed Starbucks coffee and Tazo® teas every day.

Monday to Friday

6:00 AM - 11:00 PM

Saturday & Sunday

6:30 AM - 11:00 PM

BREAKFAST

6:00 AM–11:00 AM

Dial In-Room Dining to place your order.

To order breakfast for the next morning, please place your order by 11:00 PM.

GOOD THINGS FROM OUR KITCHEN

Sheraton Signature Continental Breakfast | 12.5

Selection of juices, seasonal fruit, fresh daily bakery selection, butter and jams, fresh brewed coffee, assorted Tazo® teas or milk

Eggs Your Way | 19.5

Eggs cooked to your style along with bacon, sausage links or grilled ham, served with home fried potatoes, toast and jam, selection of juices, fresh brewed coffee, assorted Tazo® teas or milk

Berries Or Fresh Cut Fruit Of The Season | 10

Yoplait® regular or low-fat fruit yogurt

Kellogg's® Cereal or Crunchy Granola | 6.25

Seasonal berries and banana

Oatmeal | 6.25

Brown sugar, raisins and berries

Crispy Belgian Waffle or French Toast | 10.5

Fresh berries and maple syrup

Buttermilk Pancakes | 10.5

Maple syrup and sweet butter, dusted with powdered sugar

Olio Omelette | 19

Hand-whipped three-egg omelette. Choose three: Cured ham, sliced mushrooms, peppers, bacon, tomatoes, green onions, aged cheddar and Swiss cheese, served with home fried potatoes, toast and jam, selection of juices, fresh brewed coffee, assorted Tazo® teas or milk

Croissant Breakfast Sandwich | 12

Scrambled eggs and Canadian bacon on butter croissant with tomato and cheddar cheese served with home fried potatoes

Egg White And Spinach Omelette | 13

Aged white cheddar, multigrain toast, seasonal fruits & berries

Smoked Salmon | 12.5

Toasted whole wheat mini bagels, cream cheese and capers

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in Canadian dollars. Prices are subject to a 15% service charge and applicable government taxes. The entire service charge is distributed to employees.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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LITTLE EXTRAS

Bakery Basket Selection | 5.95

Your choice of daily baked Danish, muffin, croissant or toasted English muffin, multigrain, rye, wheat or white toast

Bagel with Philadelphia® Cream Cheese | 5.95

Smoked Bacon, Breakfast Sausage or Grilled Cured Ham | 5

Home Fried Potatoes | 4

Regular or Low-Fat Fruit Yogurt
or Low-Fat Cottage Cheese | 4

BEVERAGES

Fresh Brewed Starbucks® Coffee

Regular or decaffeinated

Sm pot (up to 3 cups) 5.95

Lg pot (up to 5 cups) 8.95

Cappuccino 4

Espresso 4

Latte 4

Selection Of Tazo® Teas | 4.25

Orange or Grapefruit Juice | 4.5

Apple, Cranberry or Tomato Juice | 3.5

2%, Skim, Soy or Chocolate Milk | 3.25

LUNCH / DINNER

11:00 AM–2:00 PM

5:00 PM–11:00 PM

Olío Lounge open 2:00 PM–5:00 PM

Dial In-Room Dining to place your order.

JUST TO START

Mini Crab Cakes | 15

Micro greens, lime and dill aioli

Today's Soup | 7

Daily selection from the Olío kitchen

Tuna Nicoise | 15

French beans, tomatoes, olives, fingerling potatoes, lemon-herb yogurt

Olío Speciality Soups | 8

Changes seasonally, please ask your server

Sesame Seared Tuna | 15

Rice noodle salad, soy dressing

Crispy Chicken Wings | 12

Jumbo chicken wings tossed in hot, bbq or honey garlic sauce,
celery and carrots, ranch dip

SIGNATURE SALADS

Caesar Salad | 9

Romaine lettuce, foccacia croutons, shredded Parmesan and our own creamy dressing

Seasonal Green Salad | 8

Vinaigrette dressing, ask your server about our seasonal selection

Large Caesar Salad | 18

Hand-tossed seasoned chicken breast or herb shrimp, romaine lettuce, shredded Parmesan and focaccia croutons

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SHERATON TRADITIONS

Parmesan Crusted Chicken | 27

Lemon tomato butter, seasonal vegetables

Grilled AAA Striploin Steak

Broccolini, onion rings, herb roasted potatoes, red wine jus

10 oz. | 32

5 oz. | 25

Rigatoni Alfredo or Bolognese | 17

Creamy garlic sauce or traditional meat sauce

Fish and Frites | 17

Atlantic haddock, sea salt & malt vinegar crust, red cabbage slaw, caper parsley mayo

Olio Catch Of The Day

Served simply with fingerling potatoes, seasonal vegetables and Olio butter.

Please ask your server.

Mediterranean Shrimp Linguine | 23

Tomatoes, black olives, zucchini, bell peppers, fresh basil, feta, lemon

AVAILABLE VEGETARIAN

Chicken Fingers | 15

With seasoned French fries and plum sauce

Eggs Your Way | 17.5

Eggs cooked to your style along with bacon, sausage links or grilled ham, served with home fried potatoes, toast and jam, selection of juices, fresh brewed coffee, assorted Tazo® teas or milk

Indian Butter Chicken | 19

Mild spice blend, basmati rice, garlic naan

Olio Thin Crust Individual 10" Pizza

Duck Leg Confit, crumbled blue cheese, green apple, walnuts, arugula | 18

Marinara, mozzarella, provolone, sundried tomato, artichokes, fresh basil | 15

SIGNATURE SANDWICHES

Chicken Focaccia Panini | 15

Camembert, pear chutney, greens, garlic mayo

The Olio Burger | 15

Lettuce, tomato, dill pickle

Choose two – aged cheddar, swiss, mushrooms, caramelized onions, bacon

Vegetarian patty available

Grilled Steak Sandwich | 19

Onion, mushroom, grainy mustard, wilted spinach

ALL SANDWICHES AND BURGERS COME WITH FRIES OR SALAD

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SIDES

Steamed Seasonal Vegetables	6
Onion Rings	5
French Fries	4
Au Jus	2
Garlic Cheese Bread	6

SWEET ENDINGS

- Molten White And Dark Chocolate Cake | 7
Vanilla bean ice cream and raspberry coulis
- Tiramisu | 7
Light mascarpone and coffee-soaked lady fingers, chocolate shavings
- Cheesecake | 8
Ask your server for today's selection
- Gelato Fresco® Ice Cream And Sorbet | 7
Ask your server for today's selections
- Fresh Berries Of The Season | 7

BEVERAGES

Coca-Cola® Soft Drinks | 2.75

Bottled Water

Sparkling or still

Small 4

Large 7.50

Fresh Brewed Starbucks® Coffee

Regular or decaffeinated

small pot (up to 3 cups) 5.95

large pot (up to 5 cups) 8.95

Cappuccino | 4

Latte | 4

Espresso | 4

Selection Of Tazo® Teas | 4.25

Orange Or Grapefruit Juice | 4.5

Apple, Cranberry Or Tomato Juice | 3.5

2%, Skim, Soy Or Chocolate Milk | 3.25

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KIDS

Dial In-Room Dining to place your order.

BRIGHT-EYED BREAKFAST

6:00 AM TO 11:00 AM

Pancakes | 5

Maple syrup and butter

French Toast | 5

Maple syrup and butter

One Egg Any Style | 6

With home fries and choice of bacon or sausage and toast

ALL KIDS' BREAKFAST ABOVE COME WITH CHOICE OF JUICE OR MILK

LUNCH AND DINNER

11:00 AM TO 11:00 PM

Soup And Sandwich | 7

Mug of today's soup and mini sandwich, either chicken or cheese

PB & J | 6

Creamy peanut butter and jam on whole wheat or white bread

Kids Burger | 8

All the trimmings and cheese if you like, served with fries

Chicken Breast Salad | 8

Grilled chicken breast, romaine lettuce with your favorite dressing

Just A Bowl Of Pasta | 8

Spaghetti with tomato or bolognese sauce

Kraft® Mac & Cheese | 8

An original

Chicken Fingers | 8

Two of our all-white chicken strips, potato fries and dipping sauce - bbq or plum

ALL ENTRÉES ABOVE COME WITH YOUR CHOICE OF CRISP
POTATO FRIES OR CARROTS AND CELERY, AND CHOICE OF
JUICE, MILK, CHOCOLATE MILK OR SOFT DRINK

AND NOW FOR DESSERT

Ice Cream | 3

Chocolate or vanilla

Chocolate Chip Cookies | 3

Fresh Fruit Cup | 4

BAR MENU

11:00 AM TO 11:00 PM
Dial In-Room Dining to place your order.

SPARKLING

Prosecco
Ruffino, Italy
6oz glass 12 | Bottle 48

Jackson Triggs
Proprietors Reserve
Cuve Close, Ontario
Bottle 44

WHITES

Jackson Triggs
Chardonnay, Ontario
6oz glass 9 | 9oz glass 12 | Bottle 34

Woodbridge By Robert Mondavi
White Zinfandel, California
6oz glass 12 | 9oz glass 15 | Bottle 43

Ruffino Lumina
Pinot Grigio, Italy
6oz glass 12 | 9oz glass 16 | Bottle 47

Inniskillin
Riesling, Ontario
6oz glass 9 | 9oz glass 12 | Bottle 34

Kim Crawford
Sauvignon Blanc, New Zealand
6oz glass 15 | 9oz glass 19 | Bottle 58

Chardonnay
Ravenswood, California
Bottle 55

Veuve Clicquot
Champagne, France
Bottle 150

REDS

Woodbridge By Robert Mondavi
Cabernet/Merlot, California
6oz glass 10 | 9oz glass 13 | Bottle 41

Jackson Triggs
Cab/Cab, Ontario
6oz glass 9 | 9oz glass 12 | Bottle 34

Deakin Estate
Shiraz, Australia
6oz glass 11 | 9oz glass 15 | Bottle 45

Hob Nob
Pinot Noir, France
6oz glass 12 | 9oz glass 16 | Bottle 48

Marcus James
Malbec, Argentina
6oz glass 11 | 9oz glass 13 | Bottle 45

Kim Crawford
Pinot Noir, New Zealand
6oz glass 15 | 9oz glass 20 | Bottle 58

Clos Du Bois
Cabernet Sauvignon, California
6oz glass 15 | 9oz glass 20 | Bottle 58

Ruffino Classico Riserva Ducale
Chianti, Italy
Bottle 80

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DOMESTIC BEER

Budweiser | 6.75
Bud Light | 6.75
Coors Light | 6.75
Molson Canadian | 6.75
Alexander Keith's | 7.25
Miller MGD | 7.25
Non-Alcoholic Beer | 5

CRAFT BEER

ONTARIO

Dead Elephant IPA | 9.25 pint
Steam Whistle Pilsner | 7
Muskoka Cream Ale | 7

IMPORTED BEER

Birra Moretti | 8
Dos Equis | 8
Heineken | 8
Stella | 8
Guinness Can | 8

VODKA

Smirnoff | 7
StolicYaya | 7.5
Grey Goose | 9

GIN

Beefeater | 7
Bombay Sapphire | 8
Hendricks | 8.5

RUM

Bacardi White | 7
Captain Morgan Dark | 7
Malibu | 7
Appleton Estate Reserve | 7
El Dorado 15 year | 9.5

RYE

Seagram's VO | 7
Canadian Club | 7
Crown Royal | 7.5
Forty Creek | 7.5

COGNACS

Hennessy V.S.O.P. | 15
Hennessy V.S. | 9.5
Remy Martin X.O. | 25
Remy Martin V.S.O.P. | 15

BOURBON

Jim Beam | 8
Maker's Mark | 8
Jack Daniel's | 7

SINGLE MALT

Glenfiddich | 10
Glenlivet | 10
Glenmorangie | 13
Oban | 11
Dalwhinnie | 11
Lagavulin | 14
Macallan Gold | 14

BLENDS

JoYnie Walker Red | 7.5
JoYnie Walker Black | 10

APERITIFS & LIQUORS

Kahlua | 7.5
Frangelico | 7
Baileys | 7
Amaretto | 7
Sambuca | 7
Chambord | 7
Grand Marnier | 7.5
Drambuie | 7.5

TEQUILA

Sauza Gold | 7
Patron Silver | 13.5
1800 Reposado | 8.5



Sheraton®