

# 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

Olío Signature Crab Cakes | 14

Rock crab, wilted spinach and spicy lemon yogurt

Today's Soup | 6

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

Hummus and Marinated Tomatoes | 8

With grilled pita bread

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

The Olío Kale Salad | 8

Winter kale, spinach, citrus dressing, spicy pecans, dried cranberries, green apple

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

Herb Grilled Boneless Chicken | 26

Fingerling potatoes, seasonal harvest vegetables and chicken jus

10oz AAA Striploin Steak | 34

Olio butter, potatoes or fries and seasonal vegetables

Grilled 6oz Flat Iron Steak | 25

Olio butter, potatoes or fries and seasonal vegetables

Rigatoni Alfredo or Bolognese | 17

Creamy garlic sauce or traditional meat sauce

Potato Chip Crusted Haddock | 18

With tartar sauce, lemon and french fries 18

Olio Catch Of The Day

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

Please ask your server.

Mushroom Linguine | 18

King oyster mushrooms, arugula, sun dried tomatoes, shallots, garlic

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 | 18

Mild spice blend, basmati rice, garlic naan

Olio 10" Thin Crust Flatbread

Shrimp, chorizo, spinach | 18

Mushrooms, caramelized onion, tomato sauce, basil | 15

SIGNATURE SANDWICHES

Confit Chicken on Baguette | 18

Balsamic, goat cheese, caramelized onion, watercress, garlic aioli

The Olio Burger | 15

Lettuce, tomato, dill pickle

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

Vegetarian patty available

Steak Sandwich | 19

Grilled striploin, caramelized onion, blue cheese sauce on garlic baguette

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  
Bottle 42

Jackson Triggs  
Proprietors Reserve  
Cuve Close, Ontario  
6oz glass 11 | Bottle 44

Codorniu Brut Clasico  
Sparkling, Spain  
Bottle 45

**WHITES**

Jackson Triggs  
Chardonnay, Ontario  
6oz glass 8 | 9oz glass 11 | Bottle 31

Woodbridge By Robert Mondavi  
White Zinfandel, California  
6oz glass 9 | 9oz glass 12 | Bottle 33

Ruffino Lumina  
Pinot Grigio, Italy  
6oz glass 11 | 9oz glass 16 | Bottle 44

Inniskillin  
Riesling, Ontario  
Bottle 35

Kim Crawford  
Sauvignon Blanc, New Zealand  
6oz glass 14 | 9oz glass 19 | Bottle 52

Chardonnay  
Ravenswood, California  
Bottle 53

**REDS**

Woodbridge By Robert Mondavi  
Cabernet/Merlot, California  
Bottle 36

Jackson Triggs  
Cab/Cab, Ontario  
6oz glass 8 | 9oz glass 11 | Bottle 31

McWilliam’s Hanwood  
Shiraz, Australia  
Bottle 50

Baron Philippe de Rothschild  
Pinot Noir, France  
Bottle 45

Marcus James  
Malbec, Argentina  
6oz glass 10 | 9oz glass 14 | Bottle 38

Kim Crawford  
Pinot Noir, New Zealand  
6oz glass 14 | 9oz glass 19 | Bottle 54

Clos Du Bois  
Cabernet Sauvignon, California  
6oz glass 15 | 9oz glass 20 | Bottle 55

Blackstone  
Syrah, California  
6oz glass 12 | 9oz glass 17 | Bottle 46

DOMESTIC BEER

Budweiser | 6.75  
Blue | 6.75  
Canadian | 6.75  
Coors Light | 6.75

DOMESTIC PREMIUM

Alexander Keith's | 7  
Blanche de Chambly | 7.25

CRAFT BEER

ONTARIO  
Railway City, Honey Bee'lixer | 7  
Dead Elephant IPA | 7  
Steam Whistle Pilsner | 7

IMPORTED BEER

Heineken | 8  
Stella Artois | 8  
Corona | 8  
Guinness | 8.50

VODKA

Smirnoff | 6.50  
Stolichnaya | 7  
Grey Goose | 8.50

GIN

Beefeater | 6.50  
Bombay Sapphire | 7.50  
Tanqueray No. 10 | 8.50

RUM

Bacardi White | 6.50  
Captain Morgan Dark | 6.50  
Malibu | 6.50  
Appleton Estate Reserve | 6.75  
El Dorado 15 year | 9.50

RYE

Seagram's VO | 6.50  
Canadian Club | 6.50  
Crown Royal | 7  
Canadian Club 100% Rye | 7  
Alberta Premium Dark Horse | 7

COGNACS

Hennessy V.S.O.P. | 14.5  
Hennessy V.S. | 9  
Remy Martin X.O. | 25  
Remy Martin V.S.O.P. | 14.5

BOURBON

Jim Beam | 7.5  
Maker's Mark | 7.5  
Jack Daniel's | 6.5

SINGLE MALT

Glenfiddich | 9.5  
Glenlivet | 10  
Glenmorangie | 10.5  
Oban | 12.5  
Dalwhinnie | 11  
Lagavulin | 13.5  
Macallan Gold | 13.5  
Bowmore 12 year | 13.5  
Auchentoshan 12 year | 13

BLENDS

Johnnie Walker Red | 6.75  
Johnnie Walker Black | 10  
Chivas | 8.5  
Dewar's | 7.5

APERITIFS & LIQUORS

Kahlua | 7  
Frangelico | 6.5  
Baileys | 6.5  
Amaretto | 6.5  
Sambuca | 6.5  
Chambord | 6  
Grand Marnier | 7  
Campari | 6  
Drambuie | 7

TEQUILA

Sauza Gold | 7  
Jose Cuervo Gold | 7.5  
Patron Silver | 13  
Hornitos Reposado | 7.5  
Hornitos Black Barrel | 8.5



**Sheraton®**