

LUNCH

Available from 11:30am to 2pm

APPETIZERS

Soup of the Day 9

Made fresh daily. Please ask your server for details.

French Onion Soup 12

French baguette with Gruyère cheese

Teller's Salad 9

Mesclun mix, grape tomatoes, cucumbers,
served with balsamic vinaigrette

GF / VEG / DF

Caesar Salad Full 13 / Half 8

Baby red & green romaine salad; with home made croutons and
hand-cut bacon bits

King Cobb Salad 17

Egg, avocado, tomato, chicken, scallions, bacon, Blue cheese
on a bed of rocket & romaine, served with red wine & Dijon dressing

Shaved Beef Salad 16

Marinated sirloin, seared & served with baby pea shoot, Napa
cabbage slaw, Edamame, toasted cashews, crispy taro
and green papaya dressing

Salmon Spinach Salad 16

Atlantic salmon on bed of spinach with Goat cheese, blistered
grapes, roasted pecans, with a Sherry vinaigrette

GF

Build Your Own Pizza 17

Your choice of four toppings:

Bruschetta | bacon | peppers | mushrooms

Parmigiano Reggiano | pepperoni | prosciutto | onions

Goat cheese | pineapple | sausage | shrimp | pesto chicken

GF: Gluten Free | **VEG:** Vegetarian | **DF:** Dairy Free

Please alert your server to any food allergies. A 15% gratuity will be added to tables of six or more.

SANDWICHES

Reuben Sandwich 15

Buttered rye bread with sauerkraut,
Gruyère cheese and Montréal smoked meat

Bistro Burger 19

6 oz. Alberta sirloin beef patty topped with your choice of two:
swiss | cheddar | roasted peppers | avocado | bacon
sautéed mushrooms | caramelized onions

Salmon Burger 21

Salmon paillard topped with grilled pineapple, arugula, tomato
salad,
jalapeño, lemon sour cream and pineapple BBQ drizzle

TOWER Club Sandwich 16

Grilled chicken with Canadian back bacon,
lettuce, oven-roasted tomatoes, on a Ciabatta bun

DF

CHEF'S CHOICE

Butter Chicken 16

Creamy curry-spiced tender chicken bites with basmati rice and
naan; served with cucumber raita

GF

Three Mushroom Pasta 16

With a trio of mushrooms & fresh basil and
your choice of Arrabbiata or cream sauce

VEG

Tandoori Atlantic Salmon 23

Served with Basmati rice, butter sautéed greens & spinach,
house-made lemon-apple-raisin chutney and cucumber raita

Spinach & Cheddar Omelet 12

Four egg omelet served with choice of fries or salad

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Meal Enhancements

Shaved Ginger Beef / Grilled Garlic Chicken / Grilled Salmon 8 | Chilli Ginger Marinated & Seared Tempeh 4 |
Pesto Tiger Shrimp 3 each

LUNCH BOX

The Chairman's Fish & Chips 17

Tempura crusted Haddock with house-made tartar sauce;
served with soup or salad

OR

Greek Chicken Wrap with Fries 17

Grilled chicken with roasted peppers, onions, tomato, cucumber, olives & Feta;
served with soup or salad

DESSERTS

New York Style Cheesecake 13

With passion fruit and mango coulis

Mix of Driscoll's Freshest Berries 9

With Grand Marnier & topped with fresh cream

GF

Chocolate Pots de Crème 9

Creamy Parisian chocolate pudding

GF

Crème Brûlée 9

With fresh berries and honey roasted pecans

Warm Apple Crumble Tart with French Vanilla Ice Cream 13

Fresh apples, crunchy crumble and golden caramel drizzle

Cheese Display 16

Assortment of domestic and international cheeses

Ice Cream 8

Chocolate, Strawberry or Vanilla; with candied pecans and caramel drizzle

GF

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