



IN-ROOM DINING 5:00 PM - 10:30 PM

# DINNER MENU

## SMALL PLATES & SHAREABLES

<b>KING STREET WINGS</b> 20 Louisiana Hot, Smokey BBQ or Salt & Pepper	<b>AVOCADO &amp; SHRIMP TOAST</b> 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	<b>VG DAILY FOCACCIA</b> 6 Homemade Focaccia, Parmigiano Reggiano
<b>KOREAN FRIED CHICKEN TACOS</b> 19 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions	<b>CALAMARI</b> 17 Smoked Chipotle Aioli, Lemon	<b>VG OLIVES</b> 10 <b>GF</b> Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
<b>OXTAIL</b> 19 Pesto Gnocchi, Plantain Chips	<b>THAI CURRY MUSSELS</b> 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia	<b>VG TRUFFLE FRIES</b> 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil
<b>CEVAPI</b> 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries	<b>GF OCTOPUS</b> 20 Fall Greens, Sliced Herb Fingerlings, Pesto	<b>VG KETTLE CHIPS</b> 9 Bleu Cheese Sauce
<b>GF FALL SQUASH SOUP</b> 12 Pistachio Gremolata, EVOO	<b>FEATURE CHARCUTERIE &amp; CHEESE BOARD</b> 32 Artisanal Cured Meats & Cheeses, Organic Hockley Honey, House-made Preserve, Toasted Sour Dough	
<b>FRENCH ONION SOUP</b> 13 Gruyère, Crispy Fried Onions		

## SALADS

<b>KALE CAESAR</b> 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan
<b>GF ONE KING COBB SALAD</b> 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Fall Greens, Dijon Mustard Vinaigrette
<b>VG BURRATA &amp; GRILLED SOUR DOUGH</b> 27 Mixed Greens, Cherry Heirloom Tomato, Frozen Strawberry Zest, Figs, Pesto, Grilled Sour Dough, Fleur de Sel, EVOO

### ENHANCE YOUR SALAD

Chicken Breast	10
Striploin 4 oz   8 oz	12   22
Grilled Shrimp	4 per pc
Coho Salmon 6-8 oz [Springhills Fish]	28
Smoked Duck Breast [served cold]	16
Plant-Based Protein 4 oz	9
Burrata	14

## HANDHELDS

All handhelds are served with house-cut fries, sweet fries or salad.

<b>CRISPY CHICKEN SANDWICH</b> 20 Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun	<b>VG PLANT-BASED VEGGIE BURGER</b> 19 Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
<b>THE TOWER CLUB</b> 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun	<b>THE ONE BURGER</b> 22 8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun <b>ADD</b> Bacon 3.5   Mushrooms 3   Fried Egg 3

## ARTISANAL PIZZA

<b>PEPPERONI</b> 19 Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce	<b>VG MUSHROOM</b> 19 Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
<b>BBQ CHICKEN</b> 20 Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch	<b>SPICY SOPPRESSATA</b> 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO

## LARGE PLATES

<b>BUTTER CHICKEN</b> 25 Basmati Rice, Grilled Naan Bread, Plain Raita	<b>DUCK CONFIT</b> 39 KING COLE DUCKS Belgian Endives, Beet Puree, Fall Vegetables, Duck Jus	<b>STEAK FRITES</b> 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi
<b>SPAGHETTI</b> 23 Nduja, Tomato Sugo, Basil, Parmigiano Reggiano	<b>COHO SALMON</b> 39 SPRINGHILLS FISH OCEANWISE   6-8 oz Fall Squash Risotto, Fall Vegetables, Caperberry Cream Sauce	<b>RIB EYE</b> 49 10 oz USD Prime, Herb Fingerlings, Yorkshire Pudding, Fall Vegetables, Green Peppercorn Au Jus

**DF** Dairy Free **GF** Gluten Free **VG** Vegetarian

Please alert your server of any food allergies. Applicable sales tax, 15% service charge, and a \$5 delivery charge are applied to each order. 10-2023



# LATE NIGHT MENU

IN ROOM DINING  
10:30 PM - 6:00 AM

## SHAREABLES

### KING STREET WINGS • 20

Louisiana Hot, Smokey BBQ or Salt & Pepper

### CEVAPI • 24

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

### CALAMARI • 17

Smoked Chipotle Aioli, Lemon

### FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

### OLIVES • 10

GF VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

### KETTLE CHIPS • 9

VG

Bleu Cheese Sauce

### SWEET POTATO FRIES • 9

VG

Chipotle Aioli

### TRUFFLE FRIES • 11

VG

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

## ARTISANAL PIZZA

### PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

### MUSHROOM • 19

VG

Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli

### SPICY SOPPRESSATA • 20

Spicy Soppresata, Guindillo Chillies, Mozzarella, Honey & Chili Oil Drizzle, EVOO

### BBQ CHICKEN • 20

Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

## LARGE PLATES

### KALE CAESAR • 18

Baby Kale, Bacon, House-made Croutons, Shaved Parmesan

### THE ONE BURGER • 22

8 oz Ground Chuck, Braised Beef, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun

**ADD** Bacon 3.5 | Fried Egg 3  
Mushrooms 3

### THE TOWER CLUB • 20

Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun

### CRISPY CHICKEN SANDWICH • 20

Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

### SPAGHETTI • 23

Nduja, Tomato Sugo, Basil, Parmigiano Reggiano

All handhelds are served with house cut fries, sweet fries or salad.

## DESSERTS

### CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

### MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

### CAPPUCCINO

### CRÈME BRÛLÉE • 12

GF

Burnt Sugar, Edible Flowers

### APPLE CRUMBLE • 13

Fall Apples, Cinnamon & Nutmeg Scented, Vanilla Gelato

### GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato  
Belgian Chocolate Gelato  
Blueberry Sorbet  
Strawberry Sorbet

DF Dairy Free GF Gluten Free VG Vegetarian

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# White Wine by the Glass

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	6 OZ	9 OZ	BOTTLE
<b>VIDAL RIESLING VQA</b> One King West House Wine Reif Estate Winery, Canada	12	15	48
<b>CHARDONNAY</b> Canyon Road California, USA	13	16	51
<b>PINOT GRIGIO DELLE VENEZIE IGT</b> Fratelli Bolla S.P.A Veneto, Italy	15	20	58
<b>SAUVIGNON BLANC</b> Les Jamelles Pays d'Oc, France	16	20	62
<b>PINOT GRIGIO</b> La Fiera Veneto, Italy	16	20	64
<b>CHARDONNAY</b> Camelot California, USA	16	20	65
<b>SAUVIGNON BLANC</b> Villa Maria Estates Marlborough, New Zealand	17	24	70
<b>CHARDONNAY</b> J.Lohr Cypress Vineyards California, USA	18	25	76

# Red Wine by the Glass

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	6 OZ	9 OZ	BOTTLE
<b>GAMAY CABERNET VQA</b> One King West House Wine Reif Estate Winery, Canada	12	15	48
<b>CABERNET SAUVIGNON</b> Canyon Road California, USA	13	16	51
<b>MERLOT</b> Barefoot California, USA	13	16	51
<b>MALBEC RESERVE</b> Trapiche Argentina	14	18	52
<b>CHIANTI DOCG</b> Ruffino Tuscany, Italy	14	19	60
<b>MONTEPULCIANO D'ABRUZZO</b> La Fiera Abruzzo, Italy	14	19	61
<b>PINOT NOIR</b> Mirassou Vineyards California, USA	15	20	62
<b>CABERNET SAUVIGNON</b> Les Jamelles Pays d'Oc, France	15	20	62
<b>CABERNET SAUVIGNON</b> J.Lohr Cypress Vineyards California, USA	20	27	76

# White Wine by the Bottle

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<b>SOGNO UN-OAKED CHARDONNAY</b>	<b>59</b>
Adamo Estate Winery, Ontario, Canada	
<b>DRY RIESLING</b>	<b>61</b>
Adamo Estate Winery, Ontario, Canada	
<b>SAUVIGNON BLANC</b>	<b>71</b>
Kim Crawford Wines, Marlborough, New Zealand	
<b>CHATEAU GUILHEM LE CHARDONNAY</b>	<b>71</b>
Château Guilhem, Malepère, France	
<b>PINOT GRIGIO</b>	<b>99</b>
Lis Neris, Friuli, Italy	
<b>CHARDONNAY</b>	<b>130</b>
Truchard Vineyards, Napa Valley, California, USA	
<b>SIGNATURE CHARDONNAY</b>	<b>240</b>
Darioush, Napa Valley, California, USA	

# Red Wine by the Bottle

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<b>MERLOT COLUMBIA CREST</b> Washington, USA	<b>63</b>
<b>MALBEC BENMARCO</b> Dominio del Plata, Mendoza, Argentina	<b>66</b>
<b>PINOT NOIR</b> Kim Crawford Wines, Marlborough, New Zealand	<b>76</b>
<b>CABERNET SAUVIGNON</b> J.Lohr Seven Oaks, California, USA	<b>81</b>
<b>SHIRAZ</b> Lillypilly Estate Wines, Riverina, Australia	<b>86</b>
<b>PERAZZI SANGIOVESE</b> La Mozza, Maremma, Tuscany	<b>91</b>
<b>PINOT NOIR</b> La Crema Winery, California, USA	<b>95</b>
<b>CABERNET SAUVIGNON CARNEROS</b> Truchard Vineyards, Napa Valley, California, USA	<b>130</b>
<b>CABERNET SAUVIGNON STONESTREET ESTATE</b> Jackson Wine Estates, California, USA	<b>195</b>
<b>CABERNET SAUVIGNON</b> Duckhorn Vineyard, Napa Valley, California, USA	<b>240</b>

# Champagne & Sparkling Wine

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## By the Glass

BELLINO PROSECCO	15
RUFFINO SPARKLING ROSÉ	16
LA MARCA PROSECCO	16
DOMAINE CHANDON BRUT	22

## By the Bottle

BELLINO PROSECCO	52
RUFFINO SPARKLING ROSÉ	60
LA MARCA PROSECCO	64
DOMAINE CHANDON BRUT	87
MÖET & CHANDON BRUT IMPERIAL	170
MÖET & CHANDON ROSÉ	190
VEUVE CLICQUOT BRUT CHAMPAGNE	190
DOM PÉRIGNON BRUT CHAMPAGNE	699
ARMAND DE BRIGNAC ACE OF SPADES BRUT GOLD	750

# Beer

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## Domestic & Local

ALEXANDER KEITH'S IPA	10
BUDWEISER	10
BUD LIGHT	10
CREEMORE SPRINGS	10
MOLSON CANADIAN	10
MILL STREET ORGANIC	10
STEAM WHISTLE	10
SLEEMAN HONEY BROWN LAGER	10

## Imported

CORONA Mexico	11
HEINEKEN Holland	11
PERONI Italy	11
STELLA ARTOIS Belgium	11

## Ontario Craft 473 ml

LOST CRAFT Revivale, Lagered Ale	11
LONGSLICE Hopsta La Vista, India Pale Ale	11
COLLINGWOOD Downhill, Pale Ale	11
SIDE LAUNCH Wheat	11
HOCKLEY English Dark Ale	11
LAKE OF BAYS Spark House, Red Ale	11
STARBOARD New England, India Pale Ale	11

## Ciders & Coolers

BARCARDI BREEZER 355 ml	10
SMIRNOFF ICE 330 ml	10
POMMIES CIDER 473 ml	11

Teller's Bistro & Bar	6
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## Gin

1.25 OZ

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BOMBAY SAPPHIRE	10
TANQUERAY	10
EMPRESS 1908	12
HENDRICK'S GIN	12
TANQUERAY 10	12

## Rum

1.25 OZ

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BACARDI 8	10
BACARDI WHITE/BLACK	10
APPLETON/MOUNT GREY	10
CAPTAIN MORGAN	10
HAVANA CLUB ANEJO	10
EL DORADO 12-YEAR	12
RON ZACAPA 23	17

## Vodka

1.25 OZ

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PINK WHITNEY	9
CIROC	11
KETEL ONE	11
RUSSIAN STANDARD	11
TITO'S	11
BELVEDERE	12
GREY GOOSE	12
ULTIMAT	15

## Tequila

1 OZ

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EL JIMADOR	9
OLMECA GOLD	10
TEREMANA REPOSADO	12
CASAMIGOS SILVER	15
CASAMIGOS REPOSADO	16
CASAMIGOS ANEJO	17
CABO WABO	17
DON JULIO BLANCO	17
HERRADURA	17
PATRON SILVER	17
PATRON REPOSADO	18
PATRON ANEJO	19
DON JULIO 1942	34
CLASE AZUL	38

## Single Malt Scotch

1.25 OZ

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GLENLIVET 12 YEARS	15
GLENFIDDICH 12 YEARS	15
SINGLETON 12 YEARS	15
GLENMORANGIE 10 YEARS	16
DALWHINNIE 15 YEARS	16
LAPHROAIG 10 YEARS	17
GLENLIVET 15 YEARS	18
CARDHU 12 YEARS	19
TALISKER STORM	21
MACALLAN 12 YEARS	22
OBAN 14 YEARS	24
LAGAVULIN 16 YEARS	28
GLENLIVET 18 YEARS	31

## Scotch Whiskey

1.25 OZ

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JOHNNY WALKER RED	11
CHIVAS REGAL 12 YEARS	12
JOHNNY WALKER BLACK	12
JOHNNY WALKER GREEN	17
JOHNNY WALKER BLUE	49

## Bourbon & American Whiskey

1.25 OZ

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BULLEIT BOURBON	11
JACK DANIEL'S	11
JACK DANIEL'S HONEY	11
GENTLEMAN JACK	11
MAKER'S MARK	12
WOODFORD RESERVE	12
WOODFORD RESERVE DOUBLE OAKED	16

## Rye & Irish Whiskey

1.25 OZ

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BULLEIT RYE	11
CANADIAN CLUB PREMIUM	11
CROWN ROYAL	11
JACK DANIEL RYE	11
JAMESON	11
LOT 40	11
PIKE CREEK	11
GOODERHAM & WORTS	12

Cognac 1 OZ

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COURVOISIER VS	14
COURVOISIER VSOP	17
HENNESSY VSOP	19
REMY MARTIN VSOP	19
REMY MARTIN XO	39

Liqueurs 1 OZ

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AMARETTO	11
BAILEY'S	11
COINTREAU	11
DRAMBUIE	11
FRANGELICO	11
KAHLUA	11
SAMBUCA WHITE	11
ST. GERMAIN ELDERFLOWER	11
TIA MARIA	11