

IN ROOM DINING

5:00 PM TO 10:30 PM

STARTERS AND SHAREABLES

CAULIFLOWER & WHITE BEAN SOUP 10 ^{VC}

House made croûtons, shaved parmesan

1lb KING STREET WINGS 16

Louisiana hot, smokey bbq or salt & pepper

FRENCH ONION SOUP 12

Gruyère, crispy fried onions

TRUFFLE FRIES 9 ^{VC}

Fresh cut fries, grated parmesan, truffle oil

SWEET POTATO FRIES 9 ^{VC}

Chipotle aioli

KETTLE CHIPS 9 ^{VC}

Blue cheese dipping sauce

KALE CAESAR SALAD 13

Red & green kale, bacon, croûtons, shaved parmesan

ONE KING COBB SALAD 17

Grilled chicken breast, fresh avocado, egg, grape tomato, bacon, dijon mustard vinaigrette

BURRATA & HEIRLOOM TOMATO SALAD 17

Baby arugula, fresh basil, extra virgin olive oil, sweet onion vinaigrette



ARTISANAL PIZZA

NORTHERN WOODS MUSHROOM 16 ^{VC}

King, shiitake, portobello mushrooms, caramelized onion, white truffle aioli, blue cheese, roasted garlic, balsamic reduction

LOTS O PEPPERONI 17

Shredded mozzarella, San Marzano tomato sauce

PIZZA BIANCA 17

Porcini cream sauce, shredded mozzarella, ricotta, grana padano, fresh basil

PESTO CHICKEN 17

Oven roasted chicken, basil pesto, sundried tomato, bell peppers, shredded mozzarella

HANDHELDS, BOWLS AND LARGE PLATES

THE ONE BURGER 18

SERVED WITH THICK-CUT FRIES OR MIXED GREENS

8oz ground chuck, cheddar, lettuce, tomato, red onion, pickles, brioche bun

CUSTOMIZE YOUR ONE BURGER WITH:

- BACON 3
- CANADIAN BACK BACON 3
- SAUTÉED MUSHROOMS 3
- FRIED EGG 2

BUTTER CHICKEN 25

Basmati rice, grilled naan bread, raita (contains nuts)

SHRIMP & MUSSELS LINGUINE 30

Black tiger shrimp, mussels, grape tomato, baby spinach, San Marzano tomato sugo

12oz RIB EYE 48

Certified Angus beef, buttermilk mashed potato, market vegetables, red wine jus

THE TOWER CLUB 18

SERVED WITH THICK-CUT FRIES OR MIXED GREENS

Grilled chicken, Canadian back bacon, lettuce, vine ripened tomato, mayo, ciabatta bun

NORTHERN WOODS MUSHROOM ORECCHIETTE 18 ^{VC}

King, oyster, shiitake, enoki mushrooms, baby arugula, porcini cream sauce

FILET MIGNON 48

6oz certified Angus beef tenderloin, buttermilk mashed potato, market vegetables, red wine jus

PAN SEARED ATLANTIC SALMON 33 ^{GF DF}

Red beet couscous, baby vegetables, toasted walnuts, tomato vinaigrette (contains nuts)



Enjoy with ice cold beer
OR a glass of wine!

CHECK OUT OUR WINE LIST
AND ADD SOME BUBBLES
TO YOUR DINNER!

SWEET DREAMS

CHOCOLATE MOUSSE LAYER CAKE 14

Triple berry compote

CHEESE DISPLAY 17

Chef's selection of global cheeses, house-made preserve, Carr's crackers

ICE CREAM SCOOPS 9

Vanilla or chocolate

N.Y. STYLE CHEESECAKE 13

Triple berry compote

CHEF'S RASPBERRY BREAD PUDDING 14

Butterscotch sauce, Madagascar vanilla ice cream

BISCOTTI & BERRIES 9



gluten free ^{GF} vegetarian ^{VC} dairy free ^{DF}

Please alert your server of any food allergies.

Applicable sales tax, 15% service fee
and \$5 delivery charge are applied.

TALK TO US! FOLLOW US ON SOCIAL: @TELLERS_BAR & @ONEKINGWEST