

# Wine & Beer

## Wine by the Glass Beer

### Sparkling

	6 oz.
Prosecco (Italy)	12
Tenuta Santome, Prosecco, Rose (Italy)	13

### White

	6 oz.
Pinot Grigio, (Italy)	7½
Vermentino di Sardegna (Italy)	14
Sauvignon Blanc, (New Zealand)	11½
Chardonnay, Cave Spring (Ontario)	9.5
Chardonnay, Coastal Vines (California)	14
Chablis, Domaine Servin (France)	20
Sancerre, Domaine La Villaudiere (France)	18
Gavi di Gavi, La Giustiniana, Piedmont (Italy)	12
Sauvignon Blanc, Rebelle (France)	14½

### Rosé

	6 oz.
Marie Justine, Chinon, Val De Loire (France)	12
Pinot Grigio, Scarbolo "Il Romato", (Italy)	14

### Red

	6 oz.
Chianti, Senesi Panizzi (Italy)	11
Pinot Noir, Coastal Vines (California)	10
Malbec, Estiba, (Argentina)	9½
Shiraz, Six Rows (Australia)	10½
Cabernet Sauvignon, Hayes Valley (California)	14
Côtes du Rhone, Chateau Pesquie, (France)	13
Pinot Noir, Rebelle (France)	14½
Malbec, Eugenie Cahors (France)	14½

### Draught

	20 oz.
Beau's Lug Tread Lagered Ale 5.2%	8.5
Hops & Robbers IPA 5.7%	9
Creemore Premium Lager 5%	8.5
Ace Hill Pilsner 5%	8.5
Price St. Light Lager 4%	8.5

### Bottles / Cans

Corona Lager 4.5% 330 ml	8
Stella Artois 5% 330 ml	
Strongbow Cider 6.7% 440 ml Can	9
GlutenBerg Pale Ale (GF) 5.5% 473 ml Can	9
Guinness Stout 4.2% 473 ml Can	8.5
Heineken Can	8.5
Hinch 1963 Lager	9
Livery Mills Ale	9
Non-Alcoholic 0% 330 ml	5½
Burst New England IPA 7%	8
Stiegl Grapefruit Radler	8

\*\*\* All Food & Beverage Prices are Subject to 10% Service Charge & HST



# The Courtside Café

## All Day Menu

11:30AM - 9:00PM

### Salads & Bowls

GRILLED SHRIMP \$23  
OR TUNA POKE BOWL (GF, VGO)  
Sushi Rice, Seaweed Salad, Edamame, Shredded Carrot, Medley Tomato, Avocado, Pineapple Salsa  
Fresh Cilantro, Cucumber, & Toasted Sesame Seeds  
Lime Ginger Soy Sesame & Honey Dressing, Green Onions, Goma Sesame Sauce, Teriyaki Drizzle

GREEK SALAD (VG, GF) \$16¾  
Tomato Wedges, Medley of Tomatoes  
Romaine Lettuce, Red Onion, Cucumber, Red Pepper, Olives, Feta, Oregano & White Balsamic Vinaigrette

TLTC CAESAR SALAD (GFO)  
Starter \$12½ | Large \$16  
Romaine Lettuce, Bacon Pieces, Grated Parmesan Cheese, Croutons, Lemon Wedge

HARVEST BOWL (V, GFO) \$18½  
Warmed Farro, Baby Kale, Roasted Sweet Potatoes & Beets, Sautéed Peppers & Onions  
Cherry Tomatoes, White Balsamic Glaze, Crispy BBQ Spiced Chickpeas

### Handhelds & Shareables

OPEN FACE FALAFEL PITA (3 Pcs) \$13½  
Toasted Naan, Falafel  
Cucumber Chickpea Tabbouleh, Pickled Onion & Tzatziki Drizzle

CHICKEN WINGS (GF)  
1/2 pound \$13 | Full pound \$18  
BBQ, Hot, Honey Garlic, Mild with Crudité & Ranch

RUEBEN SANDWICH \$17  
Butter Toasted Rye Bread, Russian Dressing, Sauerkraut, Gruyere Cheese & Shaved Pastrami

CHICKEN QUESADILLA \$15¾  
Pulled Chicken, Sautéed Onion  
Sautéed Pepper, Cheddar Cheese, Secret Spice

CHICKEN KEBAB PITA \$20  
Toasted Naan, Chickpea Tabbouleh, Grilled Chicken, Pickled Onions, Tzatziki Drizzle

FRISÉE & CITRUS SALAD (GF, DFO, VO) \$19¼  
Roasted Beets, Frisée, Blood Orange Gastrique  
Mixed Citrus Segments, Arugula, Grapefruit  
Vinaigrette, Toasted Walnuts, Crumbled Goat Cheese

MEDITERRANEAN BOWL (VG, VO) \$18½  
Quinoa, Baby Kale, Lemon Oregano Dressing  
Cucumber & Chickpea Tabbouleh, Cherry Tomatoes, Feta Cheese, Kalamata Olives, Pickled Onions, Tzatziki Drizzle, Basil Cress

COBB SALAD (GF) \$19½  
Romaine Lettuce, Red Grape Tomato, Blue Cheese OR Feta Cheese, Grilled Chicken Breast  
Hard Boiled Egg, Bacon Pieces, Avocado  
Julienned Beets, White Balsamic Vinaigrette

ARTISAN GREENS & ARUGULA SALAD (GF, V)  
Starter \$11½ | Large \$14½  
Red Grape Tomato, Cucumber, Red Onion  
Julienned Beets, Julienned Carrot & White Balsamic Vinaigrette

ROASTED GARLIC HUMMUS (VG) \$14  
Toasted Naan, Smoked Paprika Oil

TLTC BEEF BURGER (GFO) \$15  
on Brioche Bun with Secret Sauce, Tomato Lettuce & Pickle  
Add Cheddar \$1½ | Add Bacon \$2½

SMOKED SALMON ON A BAGEL \$14½  
Whole Wheat Bagel, Cream Cheese Capers, Red Onion, Lemon Wedge

CHICKEN CLUB (GFO) \$17½  
Grilled Chicken Breast, Tomato, Mayo, Lettuce  
Bacon Strips, Choice of Brown or White Bread

GRILLED CHEESE (VG, GFO) \$8½  
BUFFALO CHICKEN WRAP \$14½  
Chicken Fingers, Lettuce, Tomato  
Shredded Cheddar, Ranch & Hot Sauce

CHOP STEAK SANDWICH \$18  
Baguette Bread with Sliced Steak, Sautéed Onions, Peppers, Mushrooms, Gruyere Cheese  
Garlic Mayo & Lettuce

DID YOU KNOW WE OFFER?  
(ask your server)

Gluten Free Burger Bun  
Gluten Free Bread  
Soy Milk  
Lactose Free Milk  
Almond Milk  
Tofu

### SIDES

\$5  
Fries  
Sweet Potato Fries  
Daily Soup  
Steamed Rice  
Steamed Green Beans & Peppers (\$6½)  
Caesar Salad (\$6½)  
Green Salad (\$6½)  
Greek Salad (\$6½)

### ADD ONS

Grilled Tofu \$9½  
6 oz. Tuna \$18½  
Grilled Garlic  
Shrimp Skewers (2) \$15  
Chicken Breast \$11½  
Chicken Skewer \$8  
6 oz. Grilled  
Salmon Fillet \$19½  
6 oz Top Sirloin \$19  
Bacon (3 pieces) \$2½  
Slice of Cheddar \$1½  
Feta or Gruyere \$2½  
Sliced Avocado \$3  
Tzatziki or Teriyaki \$1

### LEGEND

VG = Vegetarian  
V = Vegan  
GF = Gluten Free  
GFO = Gluten Free Option  
VGO = Vegetarian Option  
VO = Vegan Option

# The Courtside Café

## All Day Menu

11:30AM - 9:00PM

**Combos** | Includes 2 sides, 1 starch & 1 vegetable  
Additional \$3 will be charged for 2 salad combo orders.

GRILLED TOFU (V, GF) Teriyaki Sauce & Toasted Sesame	\$17½	GARLIC GRILLED SHRIMP SKEWERS (2)	\$23
GRILLED CHICKEN BREAST (GF)	\$20	GRILLED 6 OZ. TUNA SESAME (GF) Teriyaki Sauce, Toasted Sesame, Goma Sauce	\$26
GRILLED 6 OZ. SALMON (GF)	\$29	6 OZ. Top Sirloin (GF) Herb & Garlic Butter	\$28
FALAFEL (5 PCS) (VG) Tzatziki Drizzle, Olive Oil, Grilled Naan	\$17¾	Marinated Grilled Chicken Skewer (1)	\$18½
		Two Marinated Grilled Chicken Skewers (2)	\$25

**Sides** | Choose 1 side from each column

Fries  
Sweet Potato Fries  
Daily Soup  
Steamed Rice

Steamed Green Beans & Peppers  
Greek Salad  
Caesar Salad  
Green Salad

## Entrées

RICE BOWL WITH STIR FRIED VEGETABLES (GFO) Calrose Rice, , Cabbage, Carrots, Red Peppers, Green Beans, Mushrooms, Stir-Fry Sauce, Toasted Sesame Seeds Green Onion	\$16	STEAK FRITES 8 OZ. (GF) USDA Prime Grade Striploin, Herb & Garlic Butter, House Cut Fries, Sriracha Mayo	\$39
Tofu	\$18½	SHRIMP LINGUINE Pesto Cream Sauce, Mushrooms, Kale Fresh Cherry Tomatoes	\$23
Chicken	\$21½	LINGUINE BOLOGNESE Fresh Basil, Shaved Parmesan	20
Beef or Shrimp	\$21½	PENNE ALFREDO (VG, GFO) Cream Sauce, Shaved Parmesan	\$18
PENNE POMODORO (VG, GFO) Red Grape Tomatoes, Fresh Basil & Shaved Parmesan	\$16		

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Gluten Free  
Burger Bun  
Gluten Free Bread  
Soy Milk  
Lactose Free Milk  
Almond Milk  
Tofu

SIDES  
\$5  
Fries  
Sweet Potato Fries  
Daily Soup  
Steamed Rice  
Steamed Green Beans  
& Peppers (\$6½)  
Caesar Salad (\$6½)  
Green Salad (\$6½)  
Greek Salad (\$6½)

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Bacon (3 pieces) \$2½  
Slice of Cheddar \$1½  
Feta or Gruyere \$2½  
Sliced Avocado \$3  
Tzatziki or Teriyaki \$1

## Weekly Specials

Ask you server about our Weekly Specials

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