

THE BALCONY

BREAKFAST MENU

GREAT CANADIAN 13.95

2 EGGS, CHOICE OF EITHER BACON, PEAMEAL OR SAUSAGE, TOAST, SERVED WITH BREAKFAST POTATOES & GRILLED ROMA TOMATO

BIG BREAKFAST 16.95

3 EGGS, CHOICE OF TWO BACON, PEAMEAL OR SAUSAGE, TOAST, SERVED WITH BREAKFAST POTATOES & GRILLED ROMA TOMATO

FRENCH TOAST ‡ 14.95

GRIDDLED CHALLAH BREAD, MIXED BERRY COMPOTE, WHIPPED CREAM, MAPLE SYRUP & ICING SUGAR

LEMON RICOTTA PANCAKES ‡ 15.95

FLUFFY BUTTERMILK PANCAKES TOPPED WITH WHIPPED LEMON RICOTTA, MIXED BERRY COMPOTE & MAPLE SYRUP

OMELETTE ‡ 15.95

3 EGGS SERVED WITH BREAKFAST POTATOES, GRILLED ROMA TOMATOES & TOAST WITH YOUR CHOICE OF FILLING: BACON, GREEN ONIONS, MUSHROOMS, RED PEPPERS OR MARBLE CHEDDAR

EGGS BENEDICT ‡ 15.95

2 POACHED EGGS, PEAMEAL ON TOASTED ENGLISH MUFFIN SMOTHERED IN HOLLANDAISE SAUCE, SERVED WITH BREAKFAST POTATOES AND GRILLED ROMA TOMATO

SUB SMOKED ATLANTIC SALMON 3.00

SIDE BACON (3) OR SAUSAGE (3) 4.95

SIDE PEAMEAL (2) 5.95

BREAKFAST PIZZA

BACON & EGG

BACON, EGGS, BREAKFAST POTATOES, CARAMELIZED ONIONS, FRESH MOZZARELLA

16.95

SMOKED SALMON

SMOKED ATLANTIC SALMON, WHIPPED LEMON RICOTTA, PICKLED ONION, CAPERS, PARMESAN

18.95



VEGETARIAN

GLUTEN FREE TOAST UPON REQUEST

LIGHT BREAKFAST

GRANOLA YOGURT PARFAIT 🌿 GREEK VANILLA YOGURT, MIXED BERRY COMPOTE, TOPPED WITH GRANOLA & MAPLE SYRUP	11.95
AVOCADO TOAST 🌿 1 EGG, MELTED CHEDDAR CHEESE AND TOMATO	12.95
TOAST 🌿 CHOICE OF BUTTER, JAMS OR PEANUT BUTTER	3.95
PLAIN TOASTED BAGEL WITH CREAM CHEESE 🌿 ADD SMOKED SALMON AND RED ONIONS 3.95	5.95
GRILLED CHEESE WITH CHOICE OF BACON (1) OR SAUSAGE (1), BREAKFAST POTATOES	9.95
1 EGG WITH CHOICE OF BACON (1) OR SAUSAGE (1), TOAST AND BREAKFAST POTATOES	9.95
WHIPPED CREAM PANCAKES 🌿 FLUFFY BUTTERMILK PANCAKES (3 MINI) TOPPED WITH WHIPPED CREAM, MIXED BERRY COMPOTE & MAPLE SYRUP	9.95
VEGETARIAN 🌿 GLUTEN FREE TOAST UPON REQUEST	

HOT BEVERAGES

ESPRESSO SINGLE SHOT	3.95	CAFÉ MOCHA ESPRESSO BLENDED WITH THICK CHOCOLATE AND STEAMED MILK, TOPPED WITH WHIPPED CREAM	4.95
CAFÉ AMERICANO DOUBLE ESPRESSO & HOT WATER	4.95	HOT CHOCOLATE SERVED WITH WHIPPED CREAM	3.95
CAPPUCCINO WITH STEAMED & FROTHED MILK	4.95	SELECTION OF PREMIUM TEAS	2.95
CAFÉ LATTE WITH STEAMED & FROTHED MILK	4.95	FRESHLY BREWED COFFEE (DECAF AVAILABLE)	2.95
MAPLE LATTE ESPRESSO BLENDED WITH MAPLE SYRUP & STEAMED MILK	4.95		

COLD BEVERAGES

JUICES APPLE, CRANBERRY, GRAPEFRUIT, LEMONADE, ORANGE	3.95	MILK OR CHOCOLATE MILK	3.95
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BOOZY BEVERAGES

MIMOSA SPARKLING WINE, YOUR CHOICE OF ORANGE OR GRAPEFRUIT JUICE	5.95	ESPRESSO & CO DARK RUM, KAHLÚA, ESPRESSO, MAPLE SYRUP, HEAVY CREAM, ORANGE BITTERS	14.95
CAESAR SPICY, SAVOURY, CANADIAN - GEORGIAN BAY VODKA, CLAMATO, HORSERADISH, WORCESTERSHIRE, TABASCO	13.95	HOUSE SANGRIA GLASS 7.95 / PITCHER 21.95 RED OR WHITE WINE, BRANDY, FRUIT JUICES, SODA	

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS & TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

THE BALCONY

MAIN FOOD
MENU

STARTERS

PARM & HONEY

CHICKEN FINGERS 14.95

CRISPY PANKO CRUSTED CHICKEN TENDERS,
CHILI & OREGANO DUSTED, PARMESAN,
HONEY CHILI DIP

GARLIC BREAD WITH CHEESE 9.95

FRESH BAKED PIZZA DOUGH,
MOZZARELLA & PARMESAN,
ROASTED GARLIC, FRESH HERBS

FRESH TOMATO BRUSCHETTA 14.95

GARLIC RUBBED CIABATTA, RED &
YELLOW CHERRY TOMATOES, GOAT CHEESE,
OLIVE OIL, BALSAMIC DRIZZLE,
PEA SPROUTS

CALAMARI 18.95

FENNEL SEED & LEMON AIOLI,
FRIED CAPERS & LEMONS

CHEF'S BOARD 24.95

SELECTION OF CURED MEATS,
FRESH MOZZARELLA, PARMESAN,
MARINATED OLIVES, GRILLED CIABATTA,
HONEY CHILI ROSEMARY

PARM FRIES 9.95

HOUSE COOKED FRENCH FRIES,
TOSSED WITH OLIVE OIL, PARMESAN.
SERVED WITH LEMON AIOLI

SHAREABLES

WINGS 18.95

CRISPY FRIED WITH YOUR CHOICE OF
BUFFALO HOT, MEDIUM, HOT,
HONEY GARLIC, BBQ, ITALIAN BOMBA,
DRY SPICE (CHILI, OREGANO, FENNEL SEED).
SERVED WITH PECORINO CREMA DIP,
SNAP PEAS & CUCUMBERS

NACHOS 22.95

CHEDDAR & MOZZARELLA, SCALLIONS,
JALAPEÑOS, BLACK OLIVES, CORN &
BLACK BEANS, SALSA, LIME CREMA

+ CHICKEN OR GROUND BEEF 7.95

GREENS

+ GRILLED SHRIMP 7.95

CAESAR 13.95

ROMAINE, ROASTED GARLIC DRESSING,
CIABATTA GARLIC CROUTONS, LEMON &
PARMESAN DRESSING

CAPRESE 17.95

HEIRLOOM TOMATOES, FRESH MOZZARELLA,
ARUGULA & PUMPKIN SEED PESTO DRESSING

ARUGULA 15.95

LEMON & BALSAMIC DRESSED, CUCUMBERS,
CHERRY TOMATOES, SHAVED RADISH,
GREEN APPLE

HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES. ADD CAESAR OR GREEN SALAD +2

HERBED CHICKEN 21.95

GRILLED CHICKEN BREAST,
FRESH MOZZARELLA,
LEMON AIOLI, ARUGULA,
TOMATO, PICKLED ONION,
CIABATTA

BURGER 21.95

ALL BEEF 7oz. GRILLED,
BRUSCHETTA TOMATOES,
FRESH MOZZARELLA,
BALSAMIC DRIZZLE,
ARUGULA

VEGGIE PARM 21.95

PANKO CRUSTED EGGPLANT
& ZUCCHINI, FRESH
MOZZARELLA, ITALIAN
TOMATOES, BASIL

VEGETARIAN

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS,
WHEAT, PEANUTS & TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

PIZZA

OUR PRIDE & JOY

—
INDULGE IN THE SYMPHONY
OF FLAVORS AS OUR
RESTAURANT'S HOUSE-MADE
PIZZAS REDEFINE CULINARY
DELIGHT, TRANSFORMING
EVERY SLICE INTO A
MASTERPIECE OF TASTE AND
TRADITION.

RED

MARGHERITA \$ 18.95

ITALIAN TOMATOES, FRESH MOZZARELLA,
BASIL, PARMESAN, OLIVE OIL

HOT HONEY \$ 20.95

ITALIAN TOMATOES, FRESH MOZZARELLA,
SOPPRESSEDATA, BOMBA, HONEY CHILI
ROSEMARY DRIZZLE

WHITE

MUSHROOM \$ 22.95

OLIVE OIL, GRANA PADANO & FONTINA,
OYSTER, CREMINI & ENOKI MUSHROOMS,
PICKLED ONIONS, TRUFFLE OIL,
FRESH HERBS

4 CHEESE & PESTO \$ 21.95

OLIVE OIL, FRESH MOZZARELLA, FONTINA,
PARMESAN & GRANA PADANO, BASIL PESTO,
BLISTERED CHERRY TOMATOES

THE ITALIAN 21.95

ITALIAN SAUSAGE, ITALIAN TOMATOES,
FRESH MOZZARELLA, CHERRY TOMATOES,
CHILI OREGANO & FENNEL SHAKE,
OLIVE OIL

THE CLASSIC PEP 20.95

EZZO PEPPERONI, FRESH MOZZARELLA,
CHILI OREGANO SPICE

CHICKEN 23.95

OLIVE OIL, ROASTED PULLED CHILI
CHICKEN, FRESH MOZZARELLA,
CARAMELIZED ONIONS, GOAT CHEESE,
GRILLED LEMON

PROSCIUTTO & ARUGULA 21.95

OLIVE OIL, FRESH MOZZARELLA,
GRANA PADANO, ROASTED RED PEPPERS,

PLATES

FISH & CHIPS 23.95

BIRRA MORETTI BATTERED HADDOCK,
TWICE COOKED FRIES, LEMON MAYO

GRILLED SALMON 32.95

ATLANTIC SALMON, TOMATO, BLACK OLIVE
& FENNEL SEED SALSA, SMASHED BABY
POTATOES, SEASONAL VEGETABLES

CHICKEN PICCATA 28.95

FLATTENED HERB MARINATED GRILLED
CHICKEN BREAST, LEMON, CAPERS,
PICKLED ONION WHITE WINE SAUCE,
SMASHED BABY POTATOES,
SEASONAL VEGETABLES

PASTA

GNOCCHI \$ 26.95

PESTO, BLISTERED CHERRY TOMATOES,
LEMON RICOTTA

LINGUINE & SHRIMP 28.95

PAN SEARED TIGER SHRIMP, SAMBUCA,
ROASTED RED PEPPERS, GREMOLATA,
PRESERVED LEMONS

EGGPLANT MILANESE \$ 25.95

PANKO CRUSTED EGGPLANT,
CHERRY TOMATO & LEMON SALSA,
SMASHED BABY POTATOES,
SEASONAL VEGETABLES

STEAKS

SIRLOIN 7oz. 32.95

NY STRIP 10oz. 38.95

RIBEYE 12 oz. 48.95

CHAR GRILLED STEAK, TRUFFLE BUTTER,
& SEASONAL VEGETABLES. CHOICE OF
PARM FRIES OR SMASHED POTATOES

SPAGHETTI \$ 23.95

ITALIAN TOMATOES, FRESH BASIL,
FRESH MOZZARELLA

PAPPARDELLE BOLOGNESE 26.95

BEEF, VEAL & PORK BOLOGNESE,
RED WINE, ITALIAN TOMATOES,
PARMESAN

ADD-ONS

RAPINI WITH BOMBA 7.95

MUSHROOMS & CARAMELIZED ONIONS 7.95

ASPARAGUS WITH BUTTER & PARMIGIANO 7.95

DESSERTS

TIRAMISU 9.95

CHOCOLATE RASPBERRY GELATO TARTUFO 9.95

CHOCOLATE BROWNIE WITH STRAWBERRIES 9.95

TWO SCOOP GELATO 6.95

BEERS

ON TAP

ALEXANDER KEITH'S IPA	18 OZ	8.95
MICHELOB ULTRA	18 OZ	8.95
BUD LIGHT	18 OZ	8.95
STELLA ARTOIS	18 OZ	8.95

BOTTLES & CANS

BIRRA MORETTI	500ML	8.95
CORONA	330ML	7.95
CRACKED CANOE	473ML	8.95
GOOSE ISLAND IPA	473ML	8.95
GUINNESS	500ML	8.95
BUDWEISER	473ML	8.95
MILL ST ORGANIC LAGER	473ML	8.95
MILL ST TANKHOUSE ALE	473ML	8.95
MILLER GENUINE DRAFT	473ML	8.95
MODELO ESPECIAL	473ML	8.95
OKANAGAN APPLE CIDER	473ML	8.95
SHOCK TOP	473ML	8.95

CELEBRATION

ROSÉ	6OZ	BTL
GÉRARD BERTRAND CÔTE DES ROSES ROSÉ, LANGUEDOC-ROUSSILLON, FRANCE	—	59.95
PROSECCO		
MIONETTO PRESTIGE PROSECCO BRUT DOC TREVISO, ITALY	12.95	53.95

CLASSIC COCKTAILS

APEROL SPRITZ	9.95	FRESH LIME MARGARITA	13.95
SPARKLING, BUBBLY, REFRESHING PROSECCO, APEROL, SODA		SWEET, SALTY, SOUR - TEQUILA, GRAND MARNIER, FRESH LIME, SIMPLE SYRUP	
CAESAR	13.95	MANHATTAN	14.95
SPICY, SAVOURY, CANADIAN - GEORGIAN BAY VODKA, CLAMATO, HORSERADISH, WORCESTERSHIRE, TOBACCO		WHISKEY, SWEET VERMOUTH, ANGOSTURA BITTERS, CHERRY	
SPICY PALOMA	13.95	NEGRONI	14.95
SPICY, CITRUSY, REFRESHING - REPOSADO TEQUILA, JALAPEÑOS, GRAPEFRUIT SODA		SHORT, BITTER, SWEET FINISH-GIN, SWEET VERMOUTH, CAMPARI	
THE COSMO	13.95	WILLOWS SOUR	14.95
COSMOPOLITAN, SWEET, BALANCED - VODKA, COINTREAU, ANGOSTURA BITTERS, CRANBERRY JUICE, FRESH LIME		CANADIAN CLUB, FRESH LEMON JUICE, RED WINE	
OLD FASHIONED	14.95	19TH GREEN	14.95
SPIRIT FORWARD, SMOOTH, TO THE POINT - BOURBON, DEMERARA SUGAR SYRUP, BITTERS, CITRUS ZEST		BOURBON, LILLET, LEMON JUICE, ANGOSTURA BITTERS, SIMPLE SYRUP, SODA	
		ESPRESSO & CO	14.95
		DARK RUM, KAHLÚA, ESPRESSO, MAPLE SYRUP, HEAVY CREAM, ORANGE BITTERS	

VIRGIN COCKTAILS

CRANBERRY THYME	6.95	MANGO MULE	6.95
CRANBERRY JUICE, THYME, LEMON, AGAVE, SODA		MANGO PURÉE, LIME JUICE, AGAVE, MUDDLED MINT, FEVER-TREE GINGER BEER	
COLD BREW ICED TEA	6.95		
COLD BREWED ICED TEA, LEMON, SIMPLE SYRUP			

VINO

REDS	6OZ	9OZ	BTL
FANTINI SANGIOVESE IGT, PUGLIA, ITALY	8.95	12.95	35.95
YELLOW TAIL SHIRAZ, AUSTRALIA	10.95	16.95	44.95
JOSH CELLERS CABERNET SAUVIGNON, CALIFORNIA	13.95	19.95	54.95
FANTINI MONTEPULCIANO D'ABRUZZO DOC, ABRUZZO, ITALY	—	—	35.95
BERINGER MAIN AND VINE CABERNET SAUVIGNON, CALIFORNIA	—	—	36.95
ALAMOS MALBEC, MENDOZA, ARGENTINA	—	—	51.95
BREAD & BUTTER MERLOT, CALIFORNIA	—	—	54.95
MASI BONACOSTA VALPOLICELLA CLASSICO DOC, VENETO, ITALY	—	—	54.95
KEW VINEYARDS PINOT NOIR, ONTARIO	—	—	64.95
FRESCOBALDI CHIANTI NIPOZZANO RISERVA DOCG, TUSCANY, ITALY	—	—	69.95
MASI COSTASERA AMARONE CLASSICO DOC, VENETO, ITALY	—	—	104.95
WHITES			
AVELEDA VINHO VERDE, PORTUGAL	10.95	16.95	44.95
JOSH CELLERS, SAUVIGNON BLANC, CALIFORNIA	13.95	19.95	54.95
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE-TRENTINO, ITALY	14.95	21.95	59.95
VINELAND ESTATES SEMI-DRY RIESLING VQA, ONTARIO	—	—	45.95
RUFFINO ORVIETO CLASSICO, UMBRIA, ITALY	—	—	45.95
TOM GORE CHARDONNAY, CALIFORNIA	—	—	49.95