

WELCOME TO DELTA BARRINGTON



Relax and enjoy the convenience and tastes of our In-Room Dining service... it is our pleasure to serve you in the comfort of your room.

Breakfast is served daily from 6:30 a.m. until 10:30 a.m.
Dinner is served from 4:30 p.m. until 11:00 p.m.

Please press extension 6570 to place your order.

OUR KITCHEN IS YOUR KITCHEN

If there's something you cannot find on the menu, either a food item or a preparation method, we'll do our best to provide what you're looking for.

If you have dietary restrictions, please alert your In-Room Dining attendant and our talented team of chefs will endeavour to accommodate your request.

The following symbols located next to menu items denote special preparation methods.



Low Calorie/Healthy Alternative



Regional Cuisine



Vegetarian

OUR RESTAURANTS



Stone Street Café

The Stone Street Café is truly the Maritime way to start your day in Halifax, with the personable East Coast hospitality we are known for. Join us and indulge in our wide spread of breakfast favourites from our buffet, or enjoy our à la carte offering with some local flair. Our friendly team, charming decor and culinary delights await you.

Open weekdays 7:00 a.m. to 10:30 a.m.

Open weekends 7:00 a.m. to 11:30 a.m.

Please press 6544.

Hours subject to change.

Traders Bar

A decorative flourish consisting of symmetrical, ornate scrollwork and floral motifs, positioned below the "Traders Bar" text.

Traders Bar is conveniently located off the main lobby and is the perfect meeting place for a dinner, casual meals or evening snacks and cocktails.

The quiet ambience of Traders is the ideal end to your busy day.

Open daily 4:30 p.m. until 12:00 midnight.

Food service until 11:00 p.m.

Please press 6577.

BON APPÉTIT!

BREAKFAST

*Served daily 6:30 a.m. – 10:30 a.m.
Press 6570.*

DELTA CLASSICS

Delta Canadian Classic

Two eggs any style with bacon, ham or sausage,
homestyle potatoes, your choice from our bakery
basket of toast, croissant, muffin or
toasted English muffin, and a selection of preserves.
Coffee, tea or juice
15.95

Delta Continental

Two selections from our bakery basket of croissant, muffin,
breakfast pastry, bagel, English muffin or toast,
served with a fresh fruit cup.
Coffee or tea and juice
12.95

Steak and Eggs

Two eggs any style with a six oz. grilled strip loin,
grilled tomato and sautéed mushrooms,
your choice from our bakery basket of toast, croissant,
muffin or toasted English muffin, and a selection of preserves.
Coffee, tea or juice
18.00

♥ Healthy Start

Served with coffee or tea and juice.
Fresh-cut fruit topped with plain yogourt,
gourmet granola, maple syrup drizzle
and toasted almonds
12.50

BREAKFAST

*Served daily 6:30 a.m. – 10:30 a.m.
Press 6570.*

FROM THE GRIDDLE

*☞ Served with Acadian maple syrup
and freshly brewed coffee or a selection of teas*

Banana Bread French Toast

Thick slice of housemade banana bread. Dipped in egg and griddled. Topped with strawberries, banana, kiwi and roasted almonds
13.00

Flapjacks

A stack of buttermilk pancakes, plain or your choice of blueberries, banana-chocolate chip or raspberry swirl.
12.00
Add maple bacon or farmer's sausage 14.50

EGGS

Served with toast, butter, preserves and homestyle potatoes

Eggs – Fried, Scrambled or Poached

Single Egg 6.50 Two Eggs 9.00

♥ Egg Beaters

With your choice of any three toppings:
tomatoes, peppers, bacon, ham,
cheddar cheese or mushrooms
11.50

Omelettes

Three eggs with your choice of any three toppings:
tomatoes, peppers, bacon, ham, cheddar cheese or mushrooms
15.50

BREAKFAST

*Served daily 6:30 a.m. – 10:30 a.m.
Press 6570.*

SPECIALTY ITEMS

Served with freshly brewed coffee or a selection of teas

Eggs Benedict

Two poached eggs served on toasted English muffins, topped
with hollandaise, with homestyle potatoes

With back bacon **T** With grilled vegetables **E** With smoked salmon
15.95 15.95 17.50

Crepes “Innovation”

Scrambled egg, spinach, Black Forest ham and hollandaise
or

Ham, asparagus, mushroom, Swiss cheese and hollandaise,
served with fruit cup

15.50

E “Acadian Style” Breakfast

A real taste of the Maritimes, served with two eggs any style, maple
baked beans, fish cake, green tomato chow chow, toast and preserves

15.00

E Smoked Salmon Bagel

A toasted bagel with Nova Scotia smoked salmon,
cream cheese, capers, red onion and lemon

13.25

À LA CARTE

E Single fish cake 4.00
Bacon, ham, or farmer’s sausage 4.00
Homestyle potatoes 2.75

H FRESH FRUIT & YOGOURT

Breakfast smoothie with seasonal fruit 6.50
Seasonal selection of sliced fruit 8.75
Half pink grapefruit 3.50
Freshly cut fruit cocktail 6.50
Plain or fruit yogourt 3.25

CEREALS

Assorted dry cereals served with 2% milk or skim milk 3.50
Add seasonal fruit 2.50

All-natural gourmet granola served with 2% milk or skim milk 6.00
Add seasonal fruit 2.50

Oatmeal served with brown sugar and warm milk 4.00
Add seasonal fruit 2.50

ALL ORDERS ARE SUBJECT TO APPLICABLE TAXES PLUS A \$3.50 DELIVERY CHARGE

GRATUITIES NOT INCLUDED

BREAKFAST

*Served daily 6:30 a.m. – 10:30 a.m.
Press 6570.*

BAKERY BASKET

Served with butter and preserves

Choose from a selection of muffins, all-butter croissants, assortment of toast (rye, white, whole wheat, multi-grain) or toasted English muffin

Select any one 3.00

Bagels

Plain, multi-grain or all-dressed, with cream cheese
6.00

HOT & COLD BEVERAGES

Freshly Brewed Coffee; Regular or Decaffeinated
3-cup thermos 5.00 5-cup thermos 7.50

Selection of Teas

Regular varieties
3.25

Herbal varieties
3.50

Hot Chocolate

Served with whipped cream
3.00

Chilled Juices

Tropicana orange, apple, grapefruit, or cranberry, V8 or tomato
3.50

Skim, 2% or Chocolate Milk

3.00

Bottled Water

2.50

Sparkling Water

3.00

DINNER SELECTIONS

Served daily 4:30 p.m. – 11:00 p.m.

Press 6570.

APPETIZERS, SOUPS & SALADS

Soup of the Day 5.50

Made with imagination and daily fresh ingredients

Acadian Seafood Chowder 9.75

A combination of fresh Atlantic seafood

East Coast Baked French Onion Soup 7.00

Slow-cooked onions, sherry and beef stock finished with local microbrewed ale and topped with a slice of melted Swiss cheese

Caesar Salad 9.00

House dressing with herbed croutons and fresh Parmesan

Add chicken and make it a meal Add 4.00

Field Greens 9.00

Tossed with candied walnuts, raisin bread croutons and honey balsamic dressing. Topped with roasted pears

Baby Spinach 9.00

Tossed with double-smoked bacon bits, roasted pine nuts, watercress and blue cheese dressing

Nova Scotia Smoked Salmon 12.00

St. Mary's smoked salmon with crème fraîche, brioche toast points, fresh lemon and marinated onions

Moroccan Lamb Brochette 12.00

Marinated Oulton's farm lamb served with banana chutney and micro green salad tossed in balsamic vinaigrette

Nova Scotia Pork Belly & Scallop 13.00

House cured and smoked Meadowbrook pork belly with Vandyk's blueberry drizzle and a pan seared Digby scallop with caramelized fennel cream

DINNER SELECTIONS

Served daily 4:30 p.m. – 11:00 p.m.

Press 6570.

FAVOURITES

*All sandwiches and burgers served with a choice of soup,
french fries, seasonal green salad or Caesar salad*

Southwestern Burger 13.00

Eight oz. juicy grilled Southwestern beef burger with guacamole,
chili mayonnaise and melted apple wood-smoked cheddar

Chicken Clubhouse Sandwich 12.00

Served with grilled chicken, smoked bacon, lettuce
and tomato on whole wheat bread

Szechuan Chicken Wrap 13.00

Marinated chicken breast, grilled and wrapped in a soft flour
tortilla with grilled peppers, Asian noodles and peanut sauce

Bistro Sandwich 18.00

Slow-roasted choice Atlantic beef served on a toasted ciabatta bun
with caramelized onion, tomatoes, Boursin cheese and bistro sauce

MAIN COURSES

Fish & Chips 13.00

Two pieces of beer-battered haddock served with french fries,
coleslaw and tartar sauce

Chicken Fingers 9.50

Lightly breaded chicken strips served with plum sauce for dipping

Chicken & Chorizo Quesadilla 14.00

Grilled chicken and Sweet Williams chorizo sausage with black bean
spread, jalapeno havarti, grilled pepper and red onion between two
pieces of grilled flour tortilla. Served with salsa and sour cream

All-Day Breakfast - Delta Canadian Classic 15.50

Two eggs any style with bacon, ham or sausage
and homestyle potatoes, toast with butter and preserves,
and coffee, tea or juice

DINNER SPECIALTIES

*Served daily 4:30 p.m. – 11:00 p.m.
Press 6570.*

*All entrees are served with your choice of
roasted garlic mashed potato, herb roasted potato,
steamed basmati rice and seasonal vegetables
(excludes pasta & risotto)*

Seafood Pappardelle Pasta 20.00

Shrimp, scallops and salmon sautéed and tossed in rosé sauce,
topped with Grana Padano cheese, with garlic toast

Grilled Portobello Mushroom and Asparagus Risotto 19.00

Creamy Italian rice slow-cooked with grilled mushrooms and
asparagus, topped with grated Parmesan cheese

Atlantic Beef Striploin 26.00

Nine oz. Atlantic beef striploin grilled your way, with
sautéed mushrooms and red wine demi-glace

Grilled Salmon 22.00

Served with lemon and dill compound butter

Apple Stout BBQ Chicken Breast 23.00

Chicken Supreme char broiled with
Garrison Stout and apple BBQ sauce

Pan-Seared Digby Scallops 24.00

Served with lemon caper brown butter

Half Rack Of Ribs 20.00

Slow roasted, half rack of glazed pork ribs with coleslaw

DINNER SELECTIONS

Served daily 4:30 p.m. – 11:00 p.m.

Press 6570.

DESSERTS

Domestic and International Cheese 11.00
Served with crackers and olives

Seasonal Selection of Sliced Fresh Fruit 8.50

Two Scoops of Premium Ice Cream 3.75

Delicious Home-Baked Cookies 3.50

Pumpkin Cheesecake 9.00

House made cheesecake
Gingerbread Crust, Vanilla Cream, Cranberry Coulis

Chocolate Banana Croissant Bread Pudding 8.00

Fresh baked croissant, dark chocolate, sliced banana,
caramel sauce, Dee Dee's vanilla ice cream

Flourless Chocolate Espresso Cake 8.00

Coffee infused gluten free chocolate cake,
mocha ice cream, raspberry coulis

Vanilla Bean Crème Brûlée 9.00

Baked vanilla custard, caramelized sugar, fresh assorted berries

Maple Baked Stuffed Apple 9.00

Annapolis Valley apple, dried cranberries, dried apricot,
raisins, plum purée, crème Anglaise

HOT & COLD BEVERAGES

Freshly Brewed Coffee; Regular or Decaffeinated
3-cup thermos 5.00 5-cup thermos 7.50

Selection of Teas

Regular varieties
3.25

Herbal varieties
3.50

Hot Chocolate

Served with whipped cream
3.00

Chilled Juices

Tropicana orange, apple, grapefruit, or cranberry, V8 or tomato
3.50

Skim, 2% or Chocolate Milk

3.00

Bottled Water

2.50

Sparkling Water

3.00

ALL ORDERS ARE SUBJECT TO APPLICABLE TAXES PLUS A \$3.50 DELIVERY CHARGE
GRATUITIES NOT INCLUDED

CHILDREN'S MENU

Press 6570.

We are pleased to provide the following Children's Menu for the enjoyment of our guests 12 years of age and younger. Adult portions and pricing are available. Our Kids Eat Free Program for guests 6 and under is available in our restaurant only.

BREAKFAST

Served daily 6:30 a.m. - 10:30 p.m.

All breakfast items are served with juice or milk

5.25

One egg any style with toast and choice of bacon or sausage

Plain or blueberry pancakes with warm maple syrup
and bacon or sausage

French toast with warm maple syrup and bacon or sausage

Cold cereal and milk with fruit yogourt and a slice of toast

DINNER SELECTIONS

Served daily 4:30 p.m. - 11:00 p.m.

All items are served with fresh vegetables or french fries,
milk, juice or soft drink and choice of dessert

8.00

Chicken Fingers

Hot Dog

Grilled Cheese Sandwich

Hamburger

Fish & Chips

Kraft Dinner

Pepperoni Pizza

Peanut Butter and Jam Sandwich

DESSERTS

3.00

Ice Cream Sundae, Fresh Fruit Cocktail, Fruit Yogourt,
Chocolate Brownie, Homemade Cookies, Chocolate Pudding,
Chocolate or Vanilla Milkshake

ALL ORDERS ARE SUBJECT TO APPLICABLE TAXES PLUS A \$3.50 DELIVERY CHARGE
GRATUITIES NOT INCLUDED

SNACKS & PIZZA

Served daily 4:30 p.m. – 11:00 p.m.

Press 6570.

CASUAL FARE

Cheese Plate 11.00

A selection of imported and domestic cheese with
fresh fruit and crackers

Served with a glass of featured red or white wine 16.00

Breaded Chicken Wings (1 lb) 12.00

Served with vegetable crudités and blue cheese dip

Fresh-Popped Popcorn 3.25

Calamari Rings and Tentacles 11.00

Lightly dusted in flour and fried,
served with sambal dipping sauce

Homemade Potato Chips 7.00

Delta's own potato chips, deep-fried, tossed in our secret spice
blend and served with roasted onion-sour cream dipping sauce

Crispy Flatbreads 13.00

Foccacia flat bread made in house and grilled crispy, topped
with your choice of: tomato bocconcini and fresh basil or
bruchetta topped and goats cheese or grilled chicken,
artichoke hearts, baby spinach and parmesan

🍷 Vegetable Crudités with Dip 8.00

An assortment of cucumbers, tomatoes, celery and broccoli,
served with ranch dressing

Nachos 12.00

Add Chicken or Beef 2.95 Add Guacamole 2.00

Corn chips layered with diced tomatoes, green onions,
jalapenos, black olives and a melted cheese blend.
Served with salsa and sour cream

Nova Scotia Pork Belly & Scallop 13.00

Meadowbrook pork belly with Vandyks blueberry drizzle and a pan
seared Digby scallop with caramelized fennel cream

Enjoy a selection of draft beers

BEVERAGES

Served daily 4:30 p.m. – 11:00 p.m.

Press 6570.

HOUSE WINES

White	Glass	1/2 Litre	Litre
Sawmill Creek, Chardonnay, Canada	5.50	17.00	31.00
Terra Andina Bodegas Centenarias, Sauvignon Blanc, Chile	6.50	20.00	37.00
Jost, L'Acadie Chardonnay, Canada	5.50	17.00	31.00

Rosé

Domaine de Grand Pré, Verrazano, Canada	8.00	26.00	45.00
---	------	-------	-------

Red

Sawmill Creek, Merlot, Canada	5.50	17.00	31.00
Terra Andina Bodegas Centenarias, Cabernet Sauvignon, Chile	6.50	20.00	37.00
Jost, Cabernet Sauvignon Marechal Foch, Canada	5.50	17.00	31.00

FEATURE WINES

White	Glass	Bottle
HRM Rex Goliath, Pinot Grigio, United States	7.50	31.00
Stoneleigh, Sauvignon Blanc, New Zealand	9.50	44.00
Robert Mondavi, Woodbridge Sauvignon Blanc, United States	7.50	36.00
Ruffino, Orvieto, Italy	7.00	35.00
Dr. Loosen, Riesling, Germany	8.50	40.00

Red

	Glass	Litre
Robert Mondavi, Woodbridge Cabernet Sauvignon, United States	7.50	36.00
R.H. Phillips, Night Harvest Shiraz, United States	6.50	31.00
Hardys, Nottage Hill Pinot Noir, Australia	7.50	36.00
Campo Viejo, Rioja Reserva, Spain	10.00	49.00
Ruffino, Chianti, Italy	9.00	43.00

CHAMPAGNES & SPARKLING WINES

	Bottle
Moët & Chandon, Cuvée Dom Perignon, France	285.00
Mumm, Cordon Rouge, France	110.00
Peller Estates, Signature Series Ice Cuvée, Canada	53.00
Freixenet, Cordon Negro, Spain	38.00

DESSERT WINE

	Glass
Domaine de Grand Pré, Pomme d'Or, Canada	8.00
Jost, Vidal Wine, Canada 50 mL	15.00

ALL ORDERS ARE SUBJECT TO APPLICABLE TAXES PLUS A \$3.50 DELIVERY CHARGE

GRATUITIES NOT INCLUDED

BEVERAGES

Served daily 4:30 p.m. – 11:00 p.m.

Press 6570.

APERITIFS

	2 oz.
Cinzano	6.00
Harveys Bristol Cream	6.00
Dry Sack	6.00
Dubonnet	6.00

COCKTAILS

REGULAR	1 1/4 oz.
Request a cocktail or ask your server for a suggestion	6.50

PREMIUM	2 oz.
Request a cocktail or ask your server for a suggestion	9.00

SPIRITS

PREMIUM	1 oz.
Polar Ice Vodka, Lamb's Rum, Beefeater Gin, Royal Reserve Rye, Ballantine's Scotch Whiskey	5.50

DELUXE	1 oz.
Crown Royal Rye, Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Appleton's Rum, Mount Gay Rum, Lemon Hart Rum	6.50

SCOTCH & COGNAC

	1 oz.
Johnnie Walker Black, Chivas Regal	7.50
Talisker (ten-year-old)	10.00
Dalwhinnie	9.25
Rémy Martin, Courvoisier	8.50

BEER & DRAFT

			12 oz. Bottle
Local			5.25
Imported			6.50
Draft	14 oz.	5.50	20 oz. 6.50
Microbrew Draft	14 oz.	5.75	20 oz. 6.75
Imported Draft	14 oz.	6.50	20 oz. 7.50

SPECIALTY COFFEES

Choose from a full selection; ask your server for selection	1.5 oz.
Irish (Brandy, Irish Whiskey)	7.50
Spanish (Kahlua, Brandy)	7.50
B52	7.50

OTHER BEVERAGES

Sparkling Mineral (250 mL)	2.50
Spring Water (500 mL)	2.50
Evian (1 L)	6.50
Soft Drinks	2.25
Juice	3.00
Milk	3.50

ALL ORDERS ARE SUBJECT TO APPLICABLE TAXES PLUS A \$3.50 DELIVERY CHARGE

GRATUITIES NOT INCLUDED