



## STARTERS

Soup of the Day 7

Slow Roasted Butternut Squash Soup 8

*With Maple & Brown Sugar, Garnished with Chives & Crème Fraiche*

Mixed salad of baby greens small 6 large 9

*With ripe cherry tomatoes, pea sprouts, shredded carrots, balsamic vinaigrette*

Classic Caesar Salad small 8 large 11

*Chopped Romaine hearts, bacon, herb and garlic croutons, shaved grana padano cheese, zesty Caesar dressing*

Mediterranean Inspired Greek Salad 11

*Iceberg lettuce wedges, olives, grape tomatoes, red onions, peppers, cucumbers, feta, and herb dressing*

Add to any of our salads:

Grilled boneless breast of chicken 5

Atlantic Salmon medallion 5

Steamed Sesame Edamame 9

*Tossed with sesame oil, sesame seeds, and kosher salt*

Crispy Deep Fried Calamari 12

*Lightly dusted and deep fried calamari served with a spicy Remoulade and lemon*

Louisiana Style Blue Crab Cakes 14

*Meaty Blue crab cakes, Cajun aioli, pea sprouts and shaved carrot garnish*

## PIZZAS

Quattro Stagioni 14

*Hot Capicollo, black olives, artichoke hearts, black forest ham, mozzarella cheese, and tomato sauce*

Vegetariana 12

*Mushrooms, artichoke hearts, roasted red peppers, sliced tomatoes, mozzarella and provolone cheeses, herbs de provence, tomato sauce*

Margherita 10

*Mozzarella cheese, oregano, olive oil, tomato sauce*

## MAINS

Risotto con Funghi e Tartufo 18

*Sautéed wild and field mushrooms, vegetable stock, finished with Crana Padano cheese and white truffle essence*

Vegetarian Stir Fry 14

*A mélange of garden fresh julienne vegetables, seasoned with soy, sesame, and ginger, served on a bed of crispy rice noodles*

Baked Fillet of Atlantic Salmon 23

*Sweet Chili Glazed, Moroccan rice pilaf with dried fruits and pine nuts, and broccoli florets*

Pan Seared Fillet of Arctic Char 24

*Fresh Arctic Char served with mini red potatoes, seasonal vegetable medley, and salsa verde*

Pan Seared Supreme of Capon 24

*Cajun marinated Capon breast, smashed potatoes, sautéed rapini, and rosemary thyme white wine pan jus*

10oz New York Striploin 26

*Mouth watering 10oz New York Striploin Grilled to perfection, served with a sun dried tomato compound butter, sautéed baby Bok Choy, fluffy smashed potatoes*

Baked Filet of Beef Tenderloin 28

*Pan seared and baked with asparagus and grilled vegetable risotto, and red wine reduction*

Roasted Loin of Australian Lamb 28

*Herbed mini red potatoes, baby Bok Choy, Shiraz demi glaze*

*Our Kitchen is Your Kitchen...Should you wish an item not found on our menu, please tell your server and Chef and his team will do their best to accommodate your special request.*

## DESSERTS

Crème Brulee 8

*Rich creamy custard topped with a crust of caramelized sugar*

Apple Crumble 8

*Scented with cinnamon with a buttery crumble topping, finished with smooth Madagascar vanilla ice cream*

Bumbleberry Blossom 9

*Warm flaky pastry filled with mixed berries and served with vanilla ice cream*

Crespelle Gelato 9

*Raspberry and vanilla ice cream filled crepe with sweet chocolate drizzle*

Chocolate Decadence 9

*Velvety chocolate cake, dark chocolate ganache, served with a white chocolate swirl*

Chocolate Tartufo 9

*Chocolate ice cream wrapped around raspberry gelato and dusted with cocoa*

## PASTAS

Grilled Chicken Penne a la vodka 15

*Grilled Chicken Breast, Penne pasta in a rose sauce with bacon, onions, and roasted garlic*

Fresh Pasta Spaghetti Pomodoro 10

*Spaghetti in a tomato and basil sauce*

Classic Rigatoni Bolognese 13

*Rigatoni pasta with a traditional meat sauce*

Lobster Agnolotti 18

*Delicate Lobster and ricotta pillows served in a light tomato cream sauce, basil oil drizzle*

Cannelloni al Forno 13

*Baked ricotta and spinach cannelloni in our own tomato sauce, garnished with mozzarella and Parmesan cheeses*

## SANDWICHES & BURGERS

100% All Canadian Beef Burger 14

*Juicy 6oz pure beef patty with lettuce, tomato, onion, fries or salad*

*top it up for a \$1.00 each with: Cheddar cheese, maple smoked bacon, Peameal bacon, grilled Portobello mushroom*

Delta Markham "Extreme" Burger 19

*An authentic premium 6oz. burger made in house, with smoked gouda cheese, 4oz pulled pork in Chipotle bbq sauce, cheddar cheese, pickle, lettuce and tomato garnish served on a fresh Kaiser roll. Sweet potato fries as the side*

The Classic Club 12

*Delta's Chicken Club Sandwich with Grilled Chicken Breast, Cheddar, Bacon, Lettuce, Tomato, Roasted Garlic Aioli on a Toasted Ciabatta Bun*

Pulled Pork Sandwich 13

*Slow-Roasted tender Pork with Santa Fe Rub, Pulled, then Lathered with our Signature Smoked Chipotle BBO Sauce, topped with manchego cheese and roasted red peppers, all on a Toasted Ciabatta Bu*