

BREAKFAST

Full Breakfast - 36

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea (inclusive of espresso based drinks and luxury teas)

2 Eggs Any Style - 23

homefries and choice of toast

Classic or Egg White Omelette - 29

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 30

artisan ham, brioche and hollandaise

Shakshuka - 26

spiced tomato & pepper stew, poached eggs, feta and challah

Buttermilk Pancakes - 25

stewed blueberries, whipped cheesecake and graham crumble

Bagel & Lox - 29

cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 25

smashed avocado, blistered heirloom cherry tomatoes, fresh ricotta, chilli and olive oil

LIGHT BREAKFAST

Yogurt Parfait - 15

Greek yogurt, house made granola and berries

Oatmeal with Honey - 10

House Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Pain au Chocolat - 6

Blueberry Scone - 6

Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Turkey Sausage - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

Child friendly menu items are also available upon request. Prices and items are subject to change.

For In Room Dining: Applicable taxes and a 20% gratuity will automatically be charged in addition to a delivery charge of \$5.00

BREAKFAST



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 7AM - 11:30AM
Weekends 7AM-3:30PM
30

APPETIZERS

Focaccia - 8

whipped butter and olive tapenade

Lobster Spoons - 42

vermouth beurre fondue

Korean Chicken Tacos - 27

gochujang, pickled cabbage, sesame aioli and avocado

Wagyu Sliders - 39

gruyere, crispy onions, horseradish aioli and beef au jus

Broiled Bay Scallops - 36

herb & garlic butter, parmesan and gremolata

Seared Foie Gras - 45

mini Belgian waffle, apple, pecan and maple gastrique

SOUP & SALADS

Chicken Noodle Soup - 18

roast chicken, mirepoix and parsley noodles

Beet Salad - 24

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

Caesar Salad - 23

romaine, double smoked bacon, garlic croutons, sun-dried tomato and Parmigiano Reggiano

Winter Greens - 23

variegated lettuces, apple, pecan, squash, feta, cranberry, red onion and honey mustard vinaigrette

ONE Cobb Salad - 38

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

RAW BAR

Albacore Tuna Sashimi - 32

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Steak Tartare - 36

classic seasonings, quail egg and crostini

Oysters 1/2 dozen - 36

mignonette and horseradish cocktail sauce

Caviar Service - MP

creme fraiche, egg yolk, chive, toast points and blinis

FISH & SEAFOOD

Dover Sole - MP

Lyonnais potatoes and lemon-caper brown butter

Black Cod - 76

miso, bok choy, spring roll and rice wine beurre blanc

Branzino - 56

Mediterranean tomato & olive tapenade, salsa verde and lemon

Organic Irish Salmon - 52

wild mushroom & gnocchi ragu, baby spinach and white wine butter sauce

MEAT

Roasted 1/2 Chicken - 45

Moroccan spices, couscous, mint yogurt, almonds and tagine sauce

Veal Parmesan - 52

vodka rose, mozzarella, Parmigiano Reggiano, basil and house-made bomba

Steak Oscar - 110

peppercorn crusted filet mignon, pomme pave, asparagus, snow crab and champagne bearnaise sauce

SANDWICHES

8oz Creekstone Farms Burger - 38

ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar and brioche bun

Grilled Chicken Sandwich - 32

cured tomato, roasted garlic & basil aioli, lollo rossa, calabrese salami, buffalo mozzarella and herb focaccia

Tuna Melt - 32

cheese blend, cherry tomatoes, salsa verde, baby arugula, focaccia and house-made bomba

STEAKS

All steaks are served with house herb & garlic rub

8oz Wagyu Flat Iron Snake River Farms Gold - 94

10oz Beef Tenderloin Canadian Prime - 92

12oz Striploin Canadian Prime - 82

40oz Tomahawk U.S.D.A. Prime - 225

Wild Mushroom & Peppercorn Cognac Sauce - 12

Please inform your server of any food allergies or dietary restrictions.

PLANT-BASED

Shawarma Tacos - 21

oyster mushrooms, Shirazi salad, garlic toum and house hot sauce

Mushroom Bolognese - 30

rigatoni, pine nut 'parmesan' and house-made bomba

Tempura Tofu - 36

udon noodle & vegetable stir fry, coconut peanut sauce, praline, chili and cilantro

PASTA

Spaghetti - 36

veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano

Linguine - MP

shrimp, garlic, Calabrian chili and white wine butter sauce

Cavatelli - 45

braised lamb sugo, chili and whipped ricotta

SIDES

Classic Pomme Puree - 20

butter and chives

Roasted Broccoli - 20

tahini dressing, lemon and sunflower seeds

Brussels Sprouts - 20

double smoked bacon, Pecorino Romano and maple syrup

Mushroom Medley - 20

garlic, aged balsamic and thyme

Onion Rings - 16

jalapeno ranch

Frites - 16

citrus garlic aioli

Truffle Frites - 19

Parmigiano Reggiano and truffle aioli

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EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

GENERAL MANAGER
Tim Salmon

WINTER 2023
From 11:30AM - 10PM

DESSERTS

DESSERTS

Spiced Oat Milk Panna Cotta

apple compote, pumpkin seed streusel
and cranberry-ginger sorbet
20

Peanut Chocolate Bar

milk chocolate cremeux, vanilla shortbread,
candied peanuts, rice krispies and salted caramel ice cream
20

Maple Brown Butter Tart

rum raisin ice cream, buttered pecans and Maldon salt
20

Boston Cream Doughnuts

dark chocolate glaze, vanilla pastry cream
and honeycomb
21

Warm Cookies

assorted house made cookies
16

Mini Birthday Cake for 2

rainbow cake, vanilla buttercream and sprinkles
30

Sorbet

Honeycrisp Apple
Cranberry-Ginger
Clementine

Ice Cream

Pistachio
Hazelnut Rocher
Vanilla Bean

6 per scoop

CHEESE

Waltzing Matilda

pasteurized buffalo milk - soft
Stratford, Ontario

Celtic Blue Reserve

pasteurized cow milk - soft
Lancaster, Ontario

Oveja Negra

pasteurized sheep milk - hard
Hannon, Ontario

Full Selection - 36
Single Selection - 12

COFFEE

Coffee

4.75

Cappuccino

7.00

Americano

6.50

Latte

7.75

Espresso

5.25

Double Espresso

6.50

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EXECUTIVE CHEF
Darby Piquette

PASTRY CHEF
Amy Tenn-Yuk

GENERAL MANAGER
Tim Salmon

Focaccia - 8
whipped butter and olive tapenade

Lobster Spoons - 42
lobster tail and vermouth beurre fondue

Korean Chicken Tacos - 27
gochujang, pickled cabbage, sesame aioli
and avocado

Albacore Tuna Sashimi - 32
ponzu, ginger, chili, cilantro, sesame
and wasabi-avocado puree

Chicken Noodle Soup - 18
roast chicken, mirepoix
and parsley noodles

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

ONE Cobb Salad - 38
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette and creamy garlic dressing

Wagyu Sliders - 39
gruyere, crispy onions, horseradish aioli and beef au jus

Grilled Chicken Sandwich - 32
cured tomato, roasted garlic & basil aioli, lollo rossa,
calabrese salami, buffalo mozzarella and herb focaccia

Spaghetti - 36
veal ricotta meatball, San Marzano tomato
and Parmigiano Reggiano

Cheese Selection - 36
fresh fruit, house made preserves and crostini

Warm Cookies - 16
assorted house made cookies

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LATE NIGHT



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

GENERAL MANAGER
Tim Salmon

Served from 10PM
30

DRINKS

Cocktails

Northern Lights - 3.5oz

Hendrick's gin, lemon juice, simple syrup,
cranberry compote, Angostura bitters, Prosecco
22

Crown Jewel - 3.5oz

Writer's Tears Copper Pot Irish Whiskey, Amaretto,
lemon juice, aquafava, Angostura bitters, port
22

Mexican Wreath - 2.5oz

Casamigos reposado, Cassis, lime juice,
Fever Tree ginger beer, rosemary
22

Snowflake - 2oz

Empress gin, lavender simple syrup,
lemon juice, aquafava
21

Fireside in Collingwood - 3.25oz

Collingwood Rye Whiskey, Montenegro Amaro,
Domain du Canton ginger liqueur, Angostura bitters
22

Expat - 2oz

Kraken spiced rum, 5-spice syrup,
espresso
21

Mocktails

Iced Chai Latte

espresso, milk, chai tea, whipped cream
10

Winter Mule

pressed apple cider, muddled thyme,
ginger beer, lime juice
10

Strawberry Mint Lemonade

10

Lagavulin 16 yr
Oban 14 yr
Highland Park 12 yr
Highland Park 18 yr
Johnnie Walker Blue
Macallan 18

Blanton's Bourbon
Knob Creek
Woodford Reserve

Martell VS
Martell VSOP
Hennessy VS
Hennessy XO
Remy Martin VSOP
Remy Martin XO
Louis XIII

Don Julio Reposado
Don Julio 1942
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Clase Azul Plata
Clase Azul Reposado
Clase Azul Anejo
Clase Azul Ultra
Clase Azul Día de Muertos

A complete list of our spirits is also available upon request.

Ace Hill Pilsner
Beau's Lug Tread
Beau's Nordic Pale Ale
Collective Arts Hazy State IPA
Flying Monkeys Crushable IPA
Mill Street Organic Lager
Great Lakes Brewery Seasonal Beer
Corona
Heineken
Peroni
Samuel Adam's Boston Lager
Guinness Draft
Spy Golden Eye Dry Cider
Beck's Non Alcoholic

Vellamo Still Water
Vellamo Sparkling Water

Scotch - 1.5 oz

36.00
31.00
23.00
53.00
74.00
105.00

Bourbon - 1.5 oz

18.00
15.00
16.00

Cognac - 1.5 oz

19.00
29.00
19.00
53.00
30.00
53.00
425.00

Tequila - 1.5 oz

23.00
40.00
16.00
20.00
25.00
30.00
50.00
200.00
350.00
750.00

Beer & Cider

10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
5.25

Water

11.00
11.00

Feature Drink

Spiked Cinnamon Cider - 1.5oz

Havana Club 7 year rum, cinnamon syrup,
hot apple cider
21

Sparkling by the glass - 6 oz.

13th Street, Brut Nature Blanc de Blanc 2019, Niagra 15
Lisetto Prosecco, Veneto 16
Belstar nv Prosecco Rose, Veneto 16
Moet & Chandon Champagne 40
Moet & Chandon Brut Rose Champagne 46

White Wine by the Glass - 6 oz.

Pinot Grigio, La Lot 2020 Trentino-Alto Adige 14
Chardonnay, Vineland Estates 'ONE' 2019 Niagara 14
Riesling, Vineland Estates 'Elevation' 2020 Niagara 15
Sauvignon Blanc, Loveblock 2020 Marlborough 16
Chardonnay, Hanging Vine 2021 Lodi 17
Gruener Veltliner, Hersch 2020 Austria 17
Sauvignon Blanc, Dom. Masson-Blondelet
2020 Pouilly Fumé 27
Chardonnay, Thomas George 2015 Russian River 45

Rose Wine by the glass - 6 oz.

Weekly Selections - see your server 18

Red Wine by the glass - 6 oz.

Malbec, Catena 2019 Mendoza 17
Cabernet Sauvignon, Vineland Estates 'ONE Red'
2016 Niagara 17
Sangiovese, Poggio Morino 2020 Chianti Classico 17
Cabernet Sauvignon, Charles Smith
2019 Columbia Valley 18
Pinot Noir, Block Nine 'Caidens Vineyard'
2020 California 23
Merlot Chateau Fleur Haut Gausson, 2018 Bordeaux 27
Nebbiolo, Amalia 2019 Piedmont 29
Cabernet Sauvignon, Band of Vintners 2018 Napa 40
Brunello di Montalcino, Collemattoni 2016 Tuscany 54

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Green Teas

Tropical Green

Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

Marrakesh Mint

South African green rooibos blended with a medley of mint

Black Teas

Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

Herbal Teas

Rouge Provence

South African red rooibos blended with French florals

Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$7.50 each

Coffee

Coffee	4.75
Cappuccino	7.00
Americano	6.50
Latte	7.75
Espresso	5.25
Double Espresso	6.50

Protein Shakes and Juices

Isobolic Protein Shake

Raspberry	10.50
Chocolate	10.50
Vanilla	10.50
Orange juice	7.50
Grapefruit	7.50
Juice of the day	8.50
Fresh fruit smoothie	12.00

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