

Beverages

MINERAL WATER

Fiji (330ml) \$5 | 1 litre \$8

San Pellegrino (330ml) \$4 | 750ml \$10

COFFEE

Brewed (Regular & Decaffeinated) Cup \$4

NESPRESSO

Espresso \$4 | Macchiato \$4 | Double Espresso \$5 |

Cappuccino \$6 | Latte \$6

TEAS (Rishi)

\$4 Jasmine | Earl Grey | Green Tea Mint | Pacific

Peppermint | Blueberry Hibiscus | Tumeric

Ginger | Lemon Verbena | Chamomile Medley

JUICES

Grapefruit | Apple \$5 Freshly-squeezed Orange

Juice \$7

SOFT DRINKS \$4

Coca Cola | Diet Coke | Sprite | Nestea Ice Tea |

Ginger Ale | Fanta Orange | Barq's Root Beer

MILKS \$4

Whole | 2% | Skim | Soy | Almond | Rice

HOT BEVERAGES \$4

Hot Chocolate | Mocha | White Mocha

H O T E L



T O R O N T O

by LIBRARY HOTEL COLLECTION

IN ROOM DINING MENU

EXPECT THE EXTRAORDINARY

Breakfast Menu

Served from 6:30 a.m. to 11:00 a.m.

BANANA BERRY SMOOTHIE BOWL \$12
greek yogurt, mixed berries, crushed almonds, honey oats VG

BAKED APPLE CINNAMON OATMEAL \$9
steel cut oats, cinnamon spiced apple, brown sugar

SEASONAL FRUIT PLATTER \$10
freshly cut fruits, cottage cheese, maple syrup

SMOKED SALMON \$17
smoked salmon, horseradish cream cheese, dill, red onions, capers, grilled flat bread

SHORT STACK BUTTER MILK PANCAKES \$15
triple-stacked, blueberries, ontario maple butter, whipped cream

CHEESECAKE BELGIAN WAFFLE \$15
stewed strawberries, chantilly cream, brown butter graham crumbs

AVOCADO TOAST \$18
grilled sourdough, avocado, heirloom tomato, aged balsamic glaze, poached egg

CEREALS \$6
all bran, corn flakes, fruit loops, rice krispies

EGGS ANY STYLE \$14
two eggs prepared any style, pan-fried new potatoes, toast

EGGS BENEDICT
two poached eggs, english muffin, chive hollandaise, fried new potatoes
peameal bacon \$20 | smoked salmon \$23

FRESHLY-BAKED PASTRY BASKET \$14
butter croissant, danish, niagara fruit muffin, whipped butter, fruit jams

THREE EGG OMELETTE \$21
Choose 3: cheddar cheese, brie cheese, ham, sausage, onions, peppers, mushrooms, asparagus, tomato. All omelettes served with pan-fried potatoes, rappini & toast

AMERICAN BREAKFAST \$23
two eggs any style, bacon or sausage, pan-fried new potatoes, baked country beans, sautéed mushrooms, rapini, choice of toast

SIDES

Bacon \$5

Peameal Bacon \$6

Pork or Chicken Sausage \$6

Smoked Salmon \$9

Sautéed Mushrooms \$5 VG,GF

Pan-Fried New Potatoes \$5 VG,GF

Toast \$6

Choice of: White | Whole Wheat |

Multigrain | English Muffin

v = vegan vg= vegetarian gf= gluten free

18% Gratuity & \$5 Service charge will be added.

Please call Room Service to have your tray picked up.

Lunch & Dinner Menu

Served from 11:00 a.m. to 11:00 p.m.

STARTERS

CHEF'S DAILY SOUP OF THE DAY 9

Chefs Soup Created Daily, Crusty Bread Roll

SPINACH & ARTICHOKE DIP 15

Creamy Cajun Spiced Dip Topped with Balderson's
Cheddar Cheese, Freshly Baked Pita Chips

SALADS Add Grilled Chicken or Shrimp for \$8

CAESAR 18

Romaine Hearts, Parmigiano Reggiano, Smoked
Bacon, Roasted Garlic Caesar Dressing, Croutons

QUINOA 17

Mixed Greens, Feta Cheese, Quinoa, Kalamata
Olives, Tomato, Cucumber, Rocket Pesto

KALE & BEET 17

Fresh Baby Kale, Organic Baby Beets, House-
Smoked Goat Cheese, Honey Mustard Dressing

PASTA

SMOKED GOAT CHEESE GNOCCHI 28

Potato Gnocchi, Mixed Wild Mushrooms,
Asparagus Tips, Pesto Genovese vg

CASERECCO POMODORO 24

Caserecce Pasta, Maxx's Signature Tomato Basil
Sauce vg

HOUSE SPECIALTIES

CORNISH HEN OUR WAY 34

Roasted Boneless Hen, Broccolini,
Oven Roasted Lemon Potatoes, Olive Oil &
Lemon Emulsion gf

PAN SEARED SALMON FILLET 32

7 oz East Coast Salmon, Roasted Potatoes, Green
Pea Purée, Zucchini, Fennel Slaw gf

BURGERS | SANDWICHES

Burgers & Sandwiches are served with a side of fresh cut
fries or a garden salad | Add Aged Cheddar \$1.50 |
Substitute Salad for Ceaser Salad \$2

GRILLED PRIME BEEF BURGER 24

Beef Burger, Kosher Dill Pickle, Onion, Lettuce, Tomato,
Brioche Bun

TURKEY CLUB SANDWICH 24

Thinly Sliced Turkey Breast, Bacon, Lettuce, Tomato, Garlic
Aioli, Rye

VEGETARIAN BLACK BEAN BURGER 22

Grilled House Made Bean Patty, Spiced Roasted Peppers,
Garlic Aioli, Cilantro, Sesame Bun

ALL DAY BREAKFAST

EGGS ANY STYLE 14

Two Eggs Prepared Any Style, Pan-Fried
Potatoes, Rye Toast

THREE EGG OMELETTE 21

Select 3 of the Following Toppings (Mixed Peppers,
Mushrooms, Onion, Cheese or Ham), Pan-Fried Potatoes,
Rye Toast Add Bacon \$5 | Add Pork Sausage \$6

SIDE DISHES

HAND CUT FRIES 9

ROASTED LEMON POTATOES 9

MARKET VEGETABLES 11

DESSERT

CHOCOLATE MOUSSE 14

Dark Belgian Chocolate Mousse, Raspberry Coulis,
Almond Tuile

NEW YORK STYLE CHEESE CAKE 14

Vanilla Bean Scented Cake, Vin Cotta Poached Berries

SEASONAL FRUIT PLATTER 13

Freshly Cut Fruits, Wild Flower Honey Yoghurt Dip

v = vegan vg= vegetarian gf= gluten free

18% Gratuity & \$5 Service charge will be added.

Please call Room Service to have your tray picked up.

Late Night Menu

Served from 11:00 p.m. to 6:30 a.m.

STARTERS

CHEF'S DAILY SOUP OF THE DAY 9
Chefs Soup Created Daily, Crusty
Bread Roll

SPINACH & ARTICHOKE DIP 14
Creamy Cajun Spiced Dip, Balderson's
Cheddar Cheese, Pita Chips

KALE & BEET 17
Fresh Baby Kale, Organic Baby Beets,
House-Smoked Goat Cheese, Honey
Mustard Dressing gf, vg

SALAD

CAESAR 17
Romaine Hearts, Parmigiano Reggiano,
Double Smoked Bacon, Roasted Garlic
Caesar Dressing, Focaccia Croutons

SIDES

HAND CUT FRIES 9
Maxx's Signature Yukon Gold Fries,
Sea Salt, Truffle Aioli

PASTA

SMOKED GOAT CHEESE
GNOCCHI 28
Potato Gnocchi, Wild Mushrooms,
Asparagus Tips, Pesto Genovese vg

CASERECCE POMODORO 24
Caserecce Pasta, Maxx's Signature
Tomato Basil Sauce vg

BURGERS | SANDWICHES

Served with a side of fresh cut fries or a garden
salad | Substitute for Ceaser Salad \$2

GRILLED PRIME BEEF BURGER 24
Beef Burger, Kosher Dill Pickle, Onion, Lettuce, To-
mato, Brioche Bun

TURKEY CLUB SANDWICH 24
Thinly Sliced Turkey Breast, Bacon, Lettuce, Toma-
to, Garlic Aioli, Rye

DESSERT

CHOCOLATE MOUSSE 14
Dark Belgian Chocolate Mousse, Raspberry Coulis,
Almond Tuile

NEW YORK STYLE CHEESE CAKE 14
Vanilla Bean Scented Cake, Topped with Balsamic
Berries

SEASONAL FRUIT PLATTER 13
Freshly Cut Fruits

LOCAL CHEESE SELECTION 24
A Selection of Locally Sourced Cheeses, Hard and
Soft, Crackers and Crisps, Honey Fig Compote,
Fresh Fruit

v = vegan vg= vegetarian gf= gluten free
18% Gratuity & \$5 Service charge will be added.
Please call Room Service to have your tray picked up.