Shallows Grill Breakfast Menu – Room Service – Dial 180
Served until 11:00 a.m.

Canadian Breakfast **11**
Two eggs any style served with bacon, country sausage, skillet potatoes
Toast or breakfast pastry, fresh juice, Starbucks blend coffee

Continental Breakfast **8**
Oatmeal or Kellogg's Cereal or Almond Granola, fresh fruits, skim or whole milk
Choice of toast, bagel, or house-baked muffin

Eggs Benedict **13**
Hollandaise & Truffle

Smoked Salmon Bagel **14**
Scrambled eggs, tarragon & caper cream cheese

Roasted Wild Mushroom & Goat Cheese Three-Egg Omelet **13**
Skillet potatoes

Shallows Spiced Steak & Eggs **19**
8 oz Certified Angus Beef strip loin, 2 eggs any style, Skillet potatoes

Croque Madame **11**
Toasted ham & cheese on brioche with a fried egg & Mornay sauce. Served with pomme frites

Favourites from our Chef to You

Buttermilk Pancakes w Lindt Chocolate or Rhubarb & Blackberry Compote **11**
Both served with whipped maple cream cheese

Brioche French Toast **11**
Whipped cream, sautéed berries

Foods Set to Fit Your Lifestyle

Parfait **9**
Mixed berries, granola, yogurt

The Musli **10**
Granola, Pear, Apple, Berries, Bananas, Oats, Honey & Nuts

Oatmeal **6**
Prepared with whole, 2% or Soy Milk

Fruit & Berries **9**
Sliced fresh daily. Served with personal yogurt

Roasted Wild Mushroom & Basil Three-Egg White Omelet **12**
Seasonal Fruit Martini

A 3.50 delivery charge & gratuity of 15% will be added to all room service items
Taxes not included

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CEREALS

Kellogg's Finest **4**
Whole, 2%, Non-fat or Soy Milk

Kashi Organic Cereals **5**
Whole, 2%, Non-fat or Soy Milk

Morning Necessities

Toast with Preserves **4**

Ottawa's own Pelican Smoked Salmon **5**

Smoked Bacon **4**

Skillet Potatoes **3**

Farmer's Sausage with a hint of Maple **5**

Two Farm Fresh Eggs **6**

Selection of Baked Pastries **Two pieces $5; Four pieces $10**

Plain of Fruit Yogurt **4**

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Taxes not included

Shallows Grill "All-Day" Menu – Room Service – Dial 180
Served from 11:00 a.m. – 10:30 p.m.

Chef's Weekly Soup Creation **6**

½ Soup & ½ Caesar **10**

Caesar **8**
Crisp green & red romaine, Parmesan shavings, double smoked bacon
Creamy roasted garlic dressing

Blacken Me Up **15**
Spiced rubbed chicken breast or Atlantic Salmon filet
Served with our Caesar Salad

All Sorts of Mixed Leaves **7**
Grape tomatoes, carrots, cucumber, shaved fennel
Tarragon lemon vinaigrette

Let's Just Wing It **14**
Tequila lime BBQ or RB's hot sauce
Gorgonzola dip & veggies

Jalapeno Poppers **12**
Filled with cheddar cheese black bean tomato salsa, burnt lime crème

Calamari **12**
Crispy soda water batter, sweet red onion, sour pickle tzatziki

All sandwiches/burgers are accompanied with a choice of soup, mixed leaves salad or Shoestring fries. Substitute for Caesar Salad ($2) or Sweet Potato Fries ($1)

The Burger **13**
House seasoned Angus beef, 1000 island aioli, grilled sweet onion,
3-year old Ontario cheddar, pickle
Add crispy pancetta bacon ($2)

Sugar & Spice Charred Chicken Quesadilla **12**
Jalapeno jack cheese, black bean tomato salsa

Smoked Turkey Club **13**
Crisp pancetta bacon, lettuce & heirloom tomato, toasted pretzel bread
Cracked black pepper remoulade

Lamb Burger **15**
Cilantro & mint hummus, Spanish onion, cucumber with melted Brie

Spaghetti **23**
Hand crafted House made Lamb bolognaise, Mascarpone, mint and basil

Pan Roasted Filet of Salmon **25**
Scallion ginger butter, leek & fingerling potato hash, butter-braised broccolini

Lobster Bowl **16**
Topped with white cheddar, sour cream, green onions, pickled Jalapeno

A 3.50 delivery charge & gratuity of 15% will be added to all room service items
Taxes not included

Shallows Grill Dinner Menu – Room Service – Dial 180
Served from 5:00 p.m. – 10:30 p.m.

Mariposa Farms Supreme Chicken **25**
Sweet potato & duck confit hash, butter braised broccolini
Tarragon pan sauce

Alberta Bison Meatloaf **22**
Black coffee BBQ sauce
Caramelized shallot & garlic whipped potato

Curried butternut squash & ginger Cannelloni **19**
Sauté of root vegetables
Brown butter, sage, Clarmell goat cheese

Dippy Duo **11**
Cilantro hummus, truffle white bean dip
Toasted pita chips, crisp seasonal vegetables

I'm a Great Nacho **15**
Crispy corn tortilla chips
Smothered Cheddar & Jack cheese blends
Tomatoes, olives, pickled jalapenos, black bean tomato salsa, burnt lime crème
Add blackened chicken 4 Add chorizo chilli 4

Grilled House Cuts
Includes one classic side to pair
Certified Angus Beef Tenderloin 6 oz 33
Certified Angus Beef Ribeye 16 oz 38
Certified Angus Beef Striploin 32
Quebec milk fed Veal Chop 10 oz 34
Ontario double cut brinded Pork Chop 27
Ontario grain fed Lamb shoulder chop 29

Classic Sides 7

Creamed spinach gratin	Onion rings
Wild & cultivated mushrooms	Truffle Mac & Cheese
Roasted fingerling potatoes	Broccolini with toasted garlic
Shoestring fries	Root vegetables with chipolini onions

Sauces & Butters 2

Brown butter Béarnaise	Blue cheese butter
Peppercorn cream sauce	Chipotle garlic butter

All Steaks Can Surf
Broiled Atlantic Lobster Tail 15
Seared Sea Scallops 7

A 3.50 delivery charge & gratuity of 15% will be added to all room service items
Taxes not included