



**GRAB & GO**  
**BREAKFAST**  
AT THE BARNSTON ROOM  
**DAILY 6AM-10AM**

VISIT OR CALL FRONT DESK TO ORDER. SELF PICK-UP LOCATION: LOBBY LEVEL AT FRONT DESK

**GUILDFORD BREAKFAST TABLE \$19**

**FRESH BAKERY:**

Butter Croissant + Muffin  
(+ chef's choice of 2 featured baked goods)

**FRESH FRUIT JUICES:**

Orange or Apple

Kellogg's Cereal Cup + Chilled Milk

Fresh Fruit Yogurt

Starbucks Coffee + Tea

Creamy Oatmeal

Freshly Baked Cookies

**CHEF'S OMELET STATION TABLE \$28**

CHOICE OF EITHER OMELET OR BREAKFAST SANDWICH + COUNTRY STYLE HASHBROWNS  
+ BREAKFAST MEAT (ON ROTATION)

Feature Stuffed Omelet of the Day

Breakfast Wrap or Breakfast Sandwich of the Day

PLUS APPLICABLE SALES TAX

**GRAB & GO**  
**LUNCH + DINNER**

EVERYDAY 12PM-10PM

VISIT OR CALL FRONT DESK TO ORDER. SELF PICK-UP LOCATION: LOBBY LEVEL AT FRONT DESK

**SANDWICH + PANINI + SUCH**

**PESTO CHICKEN PENNE \$16**

Fried Artichoke, Oven Dried Tomato, Parmesan, Garlic Bread

**TIGER PRAWN LINGUINI \$16**

Tomato Alfredo, Chili Flakes, Parmesan, Garlic Bread

**GRILLED CAJUN SALMON \$19**

Roasted Potato, Steamed Vegetable,  
Caper Oven-Dried tomato Sauce

**RIBEYE STEAK & FRIES \$19**

Sautéed Mushrooms, Garlic Bread, Fried Onion,  
Peppercorn Demi

**MARSALA BRAISED LAMB SHANK \$19**

Sautéed Mushrooms, Fork Crushed Potato,  
Steamed Vegetable, Pan Jus

**HOUSE GROUND BEEF CHUCK BURGER \$16**

Aged Cheddar, Bacon, Iceberg, Tomato, Pickle, Brioche Bun,  
Fries

**FRIED CHICKEN + AVOCADO BURGER \$16**

Avocado, Iceberg, Tomato, Pickle, Brioche Bun, Fries

**HADDOCK FINGERS + CHIPS \$16**

4 pieces of Breaded Fish, Cole Slaw, Steak Fries, Tartar Sauce

**SOUP + SALAD + WINGS**

**SMOKED SALMON & CLAM CHOWDER \$12**

Soda Crackers

**BARNSTON ISLAND SALAD GREENS \$12**

Fresh Berries, Marinated Figs, Pumpernickel, Raspberry  
Balsamic

**LOCAL ROMAINE CAESAR SALAD \$10**

Shaved Parmesan, Herb Crouton, Creamy Caesar Dressing  
Your choice of *Chicken Breast \$4* or *Prawns \$4*

**ASIAN CHICKEN SALAD \$14**

Jicama, Sprouts & Greens, Spiced Peanuts, Red Radish,  
Sesame Thai Dressing

**1 LB HOME-MADE CHICKEN WINGS \$10**

Vegetable Sticks, Ranch, Hot Sauce

**VEGETARIAN SPRING ROLLS \$10**

Hand-Rolled, Chili Plum Dip

**DESSERTS**

**LIMONCELLO CRÈME BRULE \$12**

Fresh Berries and Whipped Cream

**CHOCOLATE MOUSSE CAKE \$12**

Fresh Berries and Raspberry sauce

**SPECIAL EVENT HAMPERS**

SPECIAL DINNER HAMPERS AVAILABLE  
FOR EASTER AND MOTHER'S DAY

**EASTER FAMILY DINNER HAMPER**

Dinner for 4 starting at **\$160 + TAXES**

**MOTHER'S DAY BRUNCH HAMPER**

Brunch for 4 starting at **\$160 + TAXES**

**CHEF'S WEEKLY SPECIAL \$26**

**GRAB & GO**  
**BEER + WINE**  
**EVERYDAY 12PM-10PM**

VISIT OR CALL FRONT DESK TO ORDER. SELF PICK-UP LOCATION: LOBBY LEVEL AT FRONT DESK

**RED WINE**

BY THE BOTTLE

PELLER ESTATE CABERNET MERLOT **\$17**  
JACKSON TRIGGS RESERVE CABERNET **\$20**  
RED ROOSTER CABERNET MERLOT **\$20**  
PELLER ESTATE RESERVE SHIRAZ **\$22**  
CEDAR CREEK CABERNET MERLOT **\$30**

ALTO PIANO SANGIOVESE, ITALY **\$20**  
MONDAVI WOODBRIDGE MERLOT, USA **\$23**  
DANCING BULL ZINFANDEL, USA **\$23**  
PORTILLO CABERNET SAUVIGNON, ARGENTINA **\$23**  
WINE MEN OF GOTHAM SHIRAZ, AUSTRALIA **\$23**  
DONA PAULA MALBEC, ARGENTINA **\$23**  
BOOM BOOM SYRAH, USA **\$35**  
BEN MARCO MALBEC, ARGENTINA **\$35**

**WHITE WINE**

BY THE BOTTLE

PELLER ESTATES PINOT GRIGIO **\$15**  
PELLER ESTATES CHARDONNAY **\$17**  
JACKSON TRIGGS SAUVIGNON BLANC **\$19**  
PROSPECT SAUVIGNON BLANC **\$19**  
RED ROOSTER PINOT GRIS **\$22**  
DIRTY LAUNDRY CHARDONNAY **\$25**  
SEE YA LATER RANCH GEWURZTRAMINER **\$27**  
DIRTY LAUNDRY REISLING **\$29**  
OGIO PINOT GRIGIO, ITALY **\$24**  
ALTO PIANO PINOT GRIGIO, ITALY **\$29**  
MONKEY BAY SAUVIGNON BLANC, NEW ZEALAND **\$32**

**ROSÉ**

MISSION HILL ROSÉ, CANADA **\$33**

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BEER + WINE

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DOMESTIC & CRAFT BEER

BUDWEISER \$4  
BUD LIME \$4  
CANADIAN \$4  
COORS LITE \$4  
FOUR WINDS SAISON \$4  
KOKANEE \$4  
RED TRUCK IPA \$4  
RUSSELL PILSNER \$4

IMPORT BEER

BECK'S \$4  
GUINNESS \$4  
HEINEKEN \$4  
PERONI NASTRO AZZURRO \$4

SPARKLING WINE

BOTTEGA PROSECCO - 200ML \$10  
BOTTEGA PROSECCO - 750ML \$35  
SUMAC RIDGE STELLAR'S JAY BRUT \$30  
MOET & CHANDON BRUT IMPERIAL \$88

CIDER / COOLER

GROWER'S APPLE CIDER \$4  
GROWER'S PEACH CIDER SMIRNOFF ICE \$4  
STRONGBOW CIDER \$4

ICE WINE

WHISTLER LATE HARVEST CHARDONNAY - 375ML \$30  
INNISKILLIN RIESLING - 200ML \$35