

# HOTHOUSE

## Weekly Specials

### Mussel Monday

\$15 per pound of mussels | Choice of 2 sauces

### Tuesday Half Price Wine

½ Price Bottles of Wine | All day Tuesday

### Martini Thursdays

Featured \$9 Martinis all day Thursday

### Take Out Thursdays

20% off all pick up take out orders

### Weekend Prix Fixe

Our ever-evolving weekend feature menus are inspired by special occasions or whatever else may spark our creative juices each week. Available after 5pm Friday to Sunday. Join our newsletter database to keep in the know!

### Fish & Chips Fridays

Fish & Chips are on the menu every Friday. Beer battered haddock, fresh cut fries, malt vinegar homemade tartar sauce, lemon and minty peas all for \$21. Limited quantities available.

### Weekend Breakfast

Until we are allowed to open up our famous Sunday Buffet, every Saturday and Sunday morning starting at 10am we have a special menu with some of our brunch classics. And of course, we still have 2 for \$10 Mimosas & Caesars.

## Appetizers

### Daily Soup

9

### Tomato Bisque

8

### French Onion Soup

15

### Jerk Fried Cauliflower

Cauliflower seasoned with thyme, allspice, cinnamon and scotch bonnet peppers, dredged in a chickpea flour and fried. Served with a pineapple salsa and vegan pineapple aioli

14

### Halloumi Fries

Halloumi cheese seasoned with za'atar dredged in corn flour, fried to a golden brown drizzled with yogurt and served with a tomato harissa

15

### Mediterranean Mezze Platter

Baba ganoush, hummus, labneh, house pickled turnips, cornichons, olives, roasted red peppers and grilled naan bread with za'atar

18

### HOTHOUSE BBQ Chicken Wings

1lb of roaster wings lightly breaded with potato starch and Chinese five spice tossed with a medium-spiced BBQ sauce served with heirloom carrot sticks and house blue cheese dressing.

19

### Capriccio Bread

Herbed Focaccia, pesto, basil and olive oil marinated Roma tomatoes baked with mozzarella and feta cheeses

16

### HOTHOUSE Mussels

Prepared with either Boshkung Cream Ale or white wine, chipotle, and tomato sauce | *+\$4 add HOTHOUSE fries*

19

### Calamari

Lightly coated with potato starch and fried served with preserved lemon and serrano chili aioli

17

## Salads & Such

*+ \$7 for grilled chicken breast | + \$7 skewer of 3 jumbo shrimp  
+ \$14 for 7oz filet of grilled salmon*

*Small / Large*

### Market Salad

Grape tomatoes, celeriac, watermelon radish, baby lettuce, onion sprouts & our balsamic, shallot, thyme and Dijon mustard vinaigrette.

8 / 16

### Greek Salad

English Cucumbers, Roma tomatoes, peppers, red onion, Kalamata olives, romaine lettuce, feta cheese & traditional dressing

10 / 18

### Caesar Salad

Romaine, bacon bits, croutons & Curt's HOTHOUSE Caesar dressing

9 / 17

### Cobb Salad

Romaine, cherry tomatoes, avocado, bacon, smoked chicken, blue cheese, hard-boiled egg, red onion, creamy herb vinaigrette.

23

### Tuna Poke Bowl

Yellowfin tuna marinated in soy sauce, ginger, garlic, rice wine vinegar, seasoned jasmine rice, avocado, edamame, cucumber, heirloom carrots, pickled ginger, furikake sprinkle

22

### Beet and Halloumi Salad

Baby greens, orange segments, roasted beets, marinated and grilled halloumi cheese, pistachios, herb citrus vinaigrette

19

## Burgers & Sandwiches

*Our burgers are made from 100% ground Angus chuck and brisket (except the Quinoa and Chickpea Kofta Burger), served on an Ace bakery bun with crisp lettuce, tomato, onion and pickle.*

### Straight Up Burger

18

### Cheddar Burger

Smoked cheddar

19

### Bacon Cheddar Burger

Smoked Cheddar and Applewood smoked bacon

20

### Woolwich Farms Goat Cheese & Caramelized Onion Burger

21

### Quinoa and Chickpea Vegan Burger

Garnished with tomato, onion, mint and arugula on a soft vegan bun. Served with a side of vegan preserved lemon and serrano chili aioli.

18

### THE FOLLOWING SANDWICHES ARE AVAILABLE UNTIL 3PM MONDAY-FRIDAY ONLY

### Moroccan Chicken Sandwich

Chicken breast marinated in Moroccan spices, grilled and served on fresh ciabatta bread with roasted red peppers, caramelized onions, arugula and a Charmoula mayo.

19

### HotHouse Roast Beef Dip

Slow roasted and shaved beef piled on a soft bun with horseradish aioli and caramelized onions served au jus for dipping. *+\$2.00 Provolone cheese*

19

*Burgers and sandwiches are served with your choice of soup or HOTHOUSE fries*

*+\$3.00 for sweet potato fries*

*+ \$4.00 for Greek salad*

*+ \$3.50 for small Market or Caesar salad*

 Vegetarian

 Vegan

 Gluten Friendly

 Contains Pork

 Contains Nuts or Seeds

# Pizzas

## Di Parma

Tomato sauce, mozzarella cheese, Prosciutto di Parma and arugula.

## Il Diavolo

Tomato sauce, blackened chicken, spicy Italian sausage, jalapeños, roasted garlic and mozzarella cheese.

## Forest Mushroom Pizza

Bechamel, forest mushroom duxelle, rosemary, truffle oil, mozzarella and asiago cheese.

## Soppressata

Tomato sauce, soppressata, black olives, caramelized onions, roasted garlic, gorgonzola cheese

*+ \$4 for gluten-free pizza crust*

# Entrées

## Atlantic Salmon

Fresh grilled filet of Atlantic Salmon topped with a miso yuzu compound butter

## Lamb Shank

Cooked low and slow until fork tender served with a roasted pearl onion and cabernet sauvignon demi glace

## BBQ Baby Back Ribs

Full Rack of Chef Curt's Bourbon BBQ Ribs

## 8oz Canadian Prime Striploin

Served with truffled cremini mushrooms

*All entrees are served with seasonal vegetables and a choice of: baked potato, leek and chive mashed potato, wild rice pilaf or HOTHOUSE fries.*

# Pastas

*Small / Large*

## Wild Boar Bolognese

A slowly simmered rich Bolognese of wild boar, fresh herbs, Roma tomatoes & Cabernet Sauvignon tossed with tagliatelle.

## Puttanesca

Tiger shrimp, sea scallops, capers, anchovies, Niçoise olives, cherry tomatoes, extra virgin olive oil, tomato basil sauce with tagliatelle

19

18

19

19

29

33

30

36

18 / 23

21 / 27

## Creamy Mac n' Cheese

Baked with fontina, old white cheddar and asiago topped with a crispy au gratin. Add pancetta, broccoli or cherry tomatoes for *+\$4 each*

## Penne alla Sambuca

Chicken breast, diced tomatoes, red and yellow peppers, in a tomato cream Sambuca sauce.

## Penne Pollo Pesto

Chicken breast, cherry tomatoes, sundried tomatoes, basil, garlic, extra virgin olive oil, penne pasta. *No pine nuts*

## Pasta alla Norma

Eggplant, oregano, basil, olive oil, garlic, cherry tomatoes, house made tomato sauce, tagliatelle

## Cappelletti

Stuffed with ricotta and romano cheeses, baked with a rosé sauce & mozzarella

## Lasagna Al Forno

Ricotta cheese, spinach, ground beef, veal & pork with a tomato basil sauce and mozzarella.

## Sicilian Gnocchi

Potato gnocchi, pancetta, cremini mushrooms, in a gorgonzola and mascarpone cream sauce.

*Gluten-free pasta available | \$7 for skewer of 3 Jumbo Shrimp*

18

18 / 23

18 / 23

15/19

21

24

24

## Chicken Cordon Bleu

Supreme of chicken stuffed with Prosciutto cotto and gruyere cheese baked and served with a creamy Dijon sauce, seasonal vegetables and your choice of starch

29

# Vegan/Vegetarian

## Jerk Fried Cauliflower

Cauliflower seasoned with thyme, allspice, cinnamon and scotch bonnet peppers, dredged in a chickpea flour and fried. Served with a pineapple salsa and vegan pineapple aioli

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8 / 16

## Quinoa and Chickpea Vegan Burger

Garnished with tomato, onion, mint and arugula on a soft vegan bun. Served with a side of vegan preserved lemon and serrano chili aioli

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## Forest Mushroom Pizza

Bechamel, forest mushroom duxelle, rosemary, truffle oil, mozzarella and asiago cheese.

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## Cappelletti

Stuffed pasta with ricotta and romano cheeses, baked with a rosé sauce & mozzarella

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## Pasta alla Norma

Eggplant, oregano, basil, olive oil, garlic, cherry tomatoes, house made tomato sauce, tagliatelle

15/19

## Makhani Curry Cauliflower

Cauliflower simmered in a mild, rich and tangy sauce of yogurt, cream, tomato & butter, with our own blend of garam masala curry spices. Served with aged basmati rice, grilled naan and a side of anchar spiced green apples

24

## Stirfry

Broccoli, peppers & bean sprouts with a sweet & sour sauce on basmati rice. *Add tofu + \$5*

18

# Global Inspirations

## Jambalaya

Tiger shrimp, blackened chicken breast, spicy Italian sausage, bell peppers, red onion, chili peppers & tomatoes on wild rice pilaf.

19 / 25

## Makhani Curry Chicken

Chicken breast simmered in a mild, rich and tangy sauce of yogurt, cream, tomato & butter, with our own blend of garam masala curry spices. Served with aged basmati rice, grilled naan and a side of anchar spiced green apples (or substitute the chicken for curry roasted cauliflower to make it vegetarian )

25

## Stirfry

Broccoli, peppers & bean sprouts with a sweet & sour sauce on basmati rice.

*Add chicken + \$6 | Add tofu + \$5 | Add shrimp + \$8*



18

## Thai Noodle Bowl

Rice noodles stir fried with shrimp, chicken, tofu, green onions and bean sprouts in a traditional pad thai sauce

23