

ELM
STREET
BAR & LOUNGE

For future reservations
call **416-585-4961**

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shareables

TRIO OF DIPS, FRIED NAAN | 15 (V) (GF)

Hummus, Bruschetta, Pepita Seed Guacamole

GOCHUJANG CHICKEN WINGS | 19 (GF)

Sweet and Spicy Chicken Wings with Pickled Crudité

CRANBERRY & CANDIED PECAN BAKED BRIE | 19 (V)

Herb Toasted Baguette, Maple Drizzle, Malden Salt

CRISPY FRIED CAULIFLOWER | 16 (V) (GF)

Pickled Ginger, Carrot, Sesame, Scallion, Spicy Citrus Aioli

CHARCUTERIE FLATBREAD | 18

Virginia Ham, Pepperoni, Twice Cooked Bacon, Italian Sausage, Shaved Prosciutto, Hot Chelsea Grown Honey, Fresh Arugula, Kerr Farm Tomato Sauce, Mozzarella Cheese

AL FUNGI FLATBREAD | 17 (V)

Assorted Mushrooms with Creamy Béchamel, Garlic Confit, Reggiano, Mozzarella, Aged Balsamic Reduction and Arugula Leaves

BBQ CHICKEN FLATBREAD | 16

BBQ Chicken, Bermuda Onion, Sweet Peppers, Smokey BBQ Sauce, Aged Cheddar, Double Smoked Bacon, Dressed Arugula and Ranch Drizzle

soup

DAILY SOUP SERVED WITH DINNER ROLL | 9

salads

WARM CAESAR SALAD WITH CRISPY BRUSSEL SPROUTS | 19

Double Smoked Bacon, Parmesan Cheese, Herb Croutons, Creamy Garlic Aioli

ROOT VEGETABLE AND CHÈVRE SALAD | 18 (V) (GF)

Roasted Beets, Turnips, Heirloom Carrots, Butternut Squash, Poached Peach, Candied Walnuts, Curly Endive

ADD GRILLED CHICKEN BREAST | 9 (H) (GF) (GF)

ADD 6OZ SALMON | 13

Please inform your server of any allergies or dietary issues.

Some menu items can be modified to accommodate dietary requests.

If you're looking for other options, let your server know and we'll do our best to accommodate.

mains

MOULES-FRITES | 21

P.E.I Mussels, Pernod Infused Cream, Crispy Fries, Dill Aioli

HERB CRUSTED ATLANTIC SALMON | 31

Fingerlings with Chive Butter, Shallot and Chive Cream, Chef's Veg

TOMAHAWK PORK CHOP | 29 (GF)

Fingerlings with Chive Butter, Seasonal Vegetables, Country Apple Sauce

8 OZ. AAA NEW YORK STEAK | 34

Fingerlings with Chive Butter, Seasonal Vegetables, Pan Jus

BRIE AND APPLE PRIME RIB BURGER | 22

Potato Bun, Maple Mustard, Double Cream Brie, Apple Match Sticks, Dressed Arugula, Roasted Pecans and Fries

BUTTER CHICKEN WITH BASMATI RICE | 24

Tandoori Chicken, Creamy Tomato Sauce, Garlic Naan Bread and Poppadum

BROWN BUTTER POTATO GNOCCHI | 19 (V)

Arugula, Roasted Mushrooms, Parmigiano Reggiano Curls

BRAISED SHORT RIBS WITH JACK DANIEL'S BBQ SAUCE | 29

Fingerlings with Chive Butter, Seasonal Vegetables

CHEF'S PASTA WITH GRILLED VEG AND YOUR CHOICE OF SAUCE | 19

Alfredo Sauce, Rustic Tomato Sauce or Creamy Rose Sauce

desserts

WARM STICKY TOFFEE PUDDING AND WHIPPED CREAM | 10

Lightly-Spiced Date Cake with Rich, Buttery Golden Toffee Sauce

DARK CHOCOLATE SENSATION CAKE | 9

Decadent Chocolate Cake Served with Raspberry Coulis

CARROT AND ALMOND CAKE | 9

Moist Carrot Cake with Walnuts and Pineapple Covered with Rich Cream Cheese Frosting

(GF) Gluten Free

(V) Vegetarian

(LF) Lactose Free

(H) Halal

(DF) Dairy Free