



Sheraton®

Food + Drink

WINE + BEER

4:30 PM – 9:30 PM

Dial 0 to place your order

WHITES

	Glass	Bottle
Jackson Triggs Pinot Grigio	9.5	41
Jackson Triggs Sauvignon Blanc	9.5	41
Jackson Triggs Chardonnay	9.5	41
McWilliam's Chardonnay	13	55
Vineland Estate Riesling	15	57

REDS

	Glass	Bottle
Jackson Triggs Shiraz	9.5	41
Jackson Triggs Cabernet Sauvignon	9.5	41
Jackson Triggs Merlot	9.5	41
McWilliam's Cabernet Sauvignon	14	55
McWilliam's Shiraz	14	55
Chateau Ste. Michelle Syrah	15	79

BEERS

Quidi Vidi Light	7
Quidi Vidi Iceberg	8
Quidi Vidi 1892	7
Quidi Vidi Premium Lager	7
Stella Artois	8.85
Corona	8.85
Heineken	8.85

HOTEL RESTAURANTS

OPPIDAN

6:30 AM–11:30 AM, Monday–Friday

7:00 AM–11:30 AM, Saturday–Sunday

6:00 PM–9:00 PM, Tuesday–Saturday

BIVVER LOUNGE

11:30 AM–12:00 AM, Monday–Sunday

BREAKFAST

6:00 AM – 10:00 AM

Dial 0 to place your order.

To order breakfast for the next morning,
please place your order by 11:00 PM

MAINS

Canadian Classic

Two eggs any style with a choice of smoked bacon, pork sausage or ham served with hash browns and a choice of bread 20

Spanish Breakfast Wrap

Three eggs scrambled, chorizo sausage, peppers, tomato, arugula, aged Cheddar cheese, garlic aioli served with hash browns 18

Heart Smart Omelet

Three egg white omelet, sautéed turkey sausage, peppers, kale, white cheddar cheese served with a bowl of seasonal fruit and a choice of whole wheat or multigrain bread 20

Mediterranean Omelet

Three egg omelet, sautéed peppers, green onion, prosciutto, arugula, goat cheese served with hash browns and a choice of bread 22

The Works Omelet

Three egg omelet, peppers, green onion, tomato, ham, Cheddar cheese served with hash browns and a choice of bread 21

All of the above subject to 4.00 delivery charge and 15% HST.

v- Vegetarian Dish

A \$4.00 delivery fee, applicable sales tax will be added to the total.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

DRINKS

Soft Drinks
Assorted Pepsi® products 5

Selection of Juices:
Orange, Grapefruit, Apple, Cranberry, Tomato 5

Milk:
2%, Skim, Chocolate, Soy, Almond 5

A LITTLE MORE

Blueberry Pancakes (v)
Three buttermilk pancakes, blueberries, vanilla whipped cream, maple syrup and butter 18

Belgian Waffle (v)
Chocolate drizzle, blueberries, vanilla whipped cream, toasted almonds, icing sugar 19

Signal Hill Hiker's Delight (v)
Oikos® Greek yogurt, granola, honey drizzle, sunflower seeds, pumpkin seeds and seasonal fruit & berries, honey-bran muffin, choice of milk 20

Apricot-Cranberry Oatmeal (v)
Slow simmered steel cut oats, blueberries, sundried cranberries, Turkish apricots, pumpkin seeds and cinnamon brown sugar 14

SIGNATURES

East Coast Breakfast
Two eggs any style, seared bologna, house made baked beans, toutons, served with hash browns 21

Traditional Eggs Benedict
Two poached eggs, ham, chive hollandaise served with hash browns 22

Vegetarian Eggs Benedict (v)
Two poached eggs, sautéed spinach, crumbled goat cheese, chive hollandaise served with hash browns 22

Smoked Salmon Eggs Benedict
Two poached eggs and cold smoked Atlantic salmon, lemon-chive hollandaise served with hash browns 24

SIDES

Seasonal Fruit and Berry Cup (v) 8
Molasses Baked Beans (v) 6
Danone® Yogurt (v) 6
Oikos® Low fat Greek Yogurt (v) 6
Muffin, Danish or Croissant (v) 5
Bacon (5), Sausage (3), Bologna (3) 8
Grilled Ham (3) 8
Assorted Kellogg's® Cereals (v) 6
Toast, Bagel or Toutons (v) 6
One Egg any style (v) 4
Two Eggs any style (v) 8
Hash Browns (v) 5
Gluten Friendly Bread (v) 5
Gluten Friendly Muffin (v) 5

All of the above subject to 4.00 delivery charge and 15% HST.

v- Vegetarian Dish

A \$4.00 delivery fee, applicable sales tax will be added to the total.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

BEVERAGES

Selection of Juices
Orange, Grapefruit, Apple, Cranberry 5

Coffee

Freshly Brewed Starbucks® Coffee
Regular, Decaffeinated 6
Cappuccino 5
Café Latte 7
Espresso 4.5
Double Espresso 5
Hot Chocolate 6
Take away Coffee or Tea
Regular, Decaffeinated 6

Tazo Teas

Green, Mint, Earl Grey, English Breakfast, Chamomile, Chai, Wild Sweet Orange 6

Milk

2%, Skim, Chocolate, Soy, Almond 5

DINNER

4:30 PAM – 9:30 PM

Dial 0 to place your order.

SOUPS & FRESH GREENS

Chef's Daily Soup
Rolls, butter 11

Newfoundland Cod Chowder
Cream, fish stock, onions, garlic, white wine, leeks, white Cheddar, roll 16

Greens (v)
Toasted almond, dried cranberries, goat cheese, balsamic-molasses vinaigrette 14

Caesar
Romaine, dressing, bacon, Parmesan, rosemary pumpkin seeds 14

Quinoa (v)
Kale, sunflower seeds, pumpkin seeds, brie, maple-sherry vinaigrette 16

All of the above subject to 4.00 delivery charge and 15% HST.

v- Vegetarian Dish

A \$4.00 delivery fee, applicable sales tax will be added to the total.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

LATE-NIGHT

9:30PM–6:00 AM

Available to Grab and Go at the Front Desk.

TO START

Chefs Daily Soup Inspiration 11
Served with warm artisan rolls, butter 11

Greens (v)
Seasonal garden greens, toasted pumpkin seeds, toasted almonds, dried cranberries, goat cheese, and balsamic-molasses vinaigrette 14

Quinoa Salad
Baby kale, sunflower seeds, pumpkin seeds, brie, and maple-sherry vinaigrette 16

Yogurt and Seasonal Berries (v)
Oikos® Greek yogurt, seasonal berries 14

Dried Berry, Fruit and Nut Granola (v)
choice of milk: 2%, skim, soy or almond 14

SANDWICHES AND WRAPS

Turkey Club Wrap
Slow roasted and stuffed turkey, BLT, cranberry mayonnaise, chips 20

Quinoa Grilled Vegetable Wrap
Quinoa, balsamic grilled vegetables, spinach, feta, chips 20

SOMETHING HOT

Naan Flat Bread Pizza
Basil pesto, cherry tomatoes, arugula, red onion, prosciutto and Parmesan 18

Chili, Chips and Cheese
Slow simmered beef chili, sour cream, Cheddar cheese, green onion, corn tortilla chips 22

SOMETHING SWEET

Triple Chocolate Mousse Cake
Milk and white chocolate mousse, dark chocolate sponge, Vanilla spun cream 10

Milk and Cookies
Milk, 3 house baked cookies 10

Lemon Tart
Vanilla cream, toasted almond, blueberry compote 10

KIDS MENU

KID'S BREAKFAST

6:00 AM – 10:00 AM

CHOICE OF FRIES, SALAD OR APPLE SLICES WITH THE ABOVE ENTRÉE SELECTIONS

Seasonal Fruit and Berry Salad 6

Buttermilk Pancakes
Blueberries, vanilla spun cream 7.5

Scrambled Eggs and Ham
Two scrambled eggs, Cheddar cheese, ham, hash browns 7.5

KID'S DINNER

4:30 AM – 9:30 PM

Caesar Salad with Grilled Chicken Breast 10

Spaghetti and Tomato Sauce
Shaved parmesan cheese and Mozza bread 9

Naan Cheese Pizza
Tomato sauce, mozzarella 9

Quesadilla
Chicken, cheese blend, bell pepper, spinach 10

Breaded Chicken Strips (3)
Fries, plum or BBQ sauce 10

Multigrain Grilled Cheese and Tomato
Ooey gooey good 9

KID'S DESSERT

Kids Sundae
Warm caramel or chocolate sauce, vanilla spun cream 5

Seasonal Fresh Fruit Salad 5

BITES

Tuna Poke
Carrot, radish, avocado cream, tamari-maple vinaigrette, puffed quinoa 20

Crisp Shrimp
Sweet chili sauce, sesame, green onion, red pepper 17

Chicken Wings
1LB, salt & pepper, chipotle dip, carrot and celery 18

Crisp Calamari
Jalapeño, red onion, lemon aioli 18

Fish Tacos (2)
Deep or pan fried, avocado cream, pickled onion, coleslaw, chipotle 17

Lamb Ragout
Ricotta gnocchi, red onion marmalade, pecorino 16

Nachos for Two
Cheese, green onion, sour cream, salsa, jalapeño, tomato 26

Naan Flat Bread
Basil pesto, cherry tomatoes, arugula, red peppers, prosciutto, Parmesan 18

SANDWICHES & BURGERS

All sandwiches and burgers are served with soup of the day or fries.
Upgrade your side to a green salad, Caesar salad or
sweet potato fries 3

Chuck Burger
6oz, bacon, lettuce, tomato, pickle/cheddar 19

Stuffed Turkey Clubhouse
Brioche, blt, cranberry mayo 20

House Cured Pastrami
Rye, mustard 20
Add Swiss cheese 3

Crispy Chicken Burger
Honeyed Sriracha, arugula, tomato, brioche 21

Black Bean Burger (v)
Chipotle, avocado cream, tomato, arugula, pickled onion, brioche 17

All of the above subject to 4.00 delivery charge and 15% HST.

v- Vegetarian Dish

A \$4.00 delivery fee, applicable sales tax will be added to the total.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

ENTRÉES

Blue Dot 10oz Striploin
Broken gazpacho salad, olive oil roasted bread, goat cheese fondue, Pommery mustard-truffle vinaigrette 46

Lamb Ragout
Ricotta gnocchi, red onion marmalade, pecorino 26

Blackened Salmon
Red pepper chimichurri, quinoa salad, red pepper, cumin, green onion, cherry tomato, baby kale, remoulade 30

Newfoundland Cod
Scrunchions, roasted baby potatoes, red peppers, red onion, cherry tomatoes, lemon vinaigrette, tartar 26

Deep Fried Cod
Fries, coleslaw, lemon
1 piece 17
2 piece 20
3 piece 23

Crisp Duck Confit
Tamari-maple vinaigrette, arugula, red onion, peppers, mandarin oranges, sesame cashews
Single leg 26
Double leg 34

Roast Chicken Supreme
Roasted baby potatoes, cabbage, bacon lardons shallot, demi 24

Butternut Squash Ravioli
Pulled duck, hazelnuts, baby kale, cherry tomatoes, olive oil 24
Make it veggie 21

Tuna Poke
Carrot, radish, avocado cream, tamari-maple vinaigrette, puffed quinoa 30

All of the above subject to 4.00 delivery charge and 15% HST.

v- Vegetarian Dish

A \$4.00 delivery fee, applicable sales tax will be added to the total.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

Sheraton Hotel Newfoundland - 115 Cavendish Square, St. John's, NL • 709-726-4980

BEVERAGES

Juice
Orange, Grapefruit, Apple, Cranberry 5

Milk
2%, Skim, Chocolate, Soy, Almond 6

Hot Chocolate 6

Fresh Brewed Starbucks® Coffee
Regular, Decaffeinated 6
Take away cup 6
Selection of Tazo® Teas
Regular, Decaffeinated 6
Take away cup 6

Specialty Coffee made with Starbucks® Coffee
Cappuccino 5
Espresso 4.5
Double Espresso 5
Café Latte 7

DESSERTS

Chocolate Mousse
Dark chocolate sponge, vanilla cream 10

Lemon Tart
Vanilla cream, blueberry, almond 10

Chocolate and Salted Caramel Ice Cream Sundae
Brownie, chocolate sauce, vanilla cream 10

Milk & Cookies
Milk, 3 house made cookies 10

SPECIALTY COFFEE

Irish Coffee
Jameson's Irish Whiskey, Irish Mist 13

Spanish Coffee
Kahlua, Brandy 13

B52
Bailey's, Kahlua, Grand Marnier 13

PORT

Taylor Fladgate, Tawny Port, "10 Year Old" 16

Taylor Fladgate, Tawny Port, "20 Year Old" 33

Sheraton Hotel Newfoundland - 115 Cavendish Square, St. John's, NL • 709-726-4980