

## ◆ APPETIZERS ◆

### TOMATO BASIL SOUP (v) 8

#### DAILY SOUP 8

### JERK FRIED CAULIFLOWER 13

Cauliflower seasoned with thyme, allspice, cinnamon and scotch bonnet peppers, dredged in a chick pea flour and fried. Served with a pineapple salsa (v)

### CRABCAKES 15

Blue crab claw meat, sambal, cilantro, cornmeal, chili lime aioli and shrimp chips

### KARAAGE CHICKEN 16

Boneless chicken thigh marinated in sake, soy and ginger, lightly fried and tossed in a sweet and sour sauce on crispy noodles

### LEMONGRASS SAMBAL SHRIMP 16

Tiger shrimp grilled with a lemongrass and macadamia nut sambal dipping sauce, Asian coleslaw and shrimp chips

### CALAMARI 15

Traditional or Cajun style, lightly fried with cilantro, lime and scotch bonnet aioli

## ◆ TO SHARE ◆

### CAPRICCIO BREAD 8 | 12

Pesto, herbed tomatoes, mozzarella and feta, baked on a ciabatta loaf (v)

### BRUSCHETTA 7 | 10

Roma tomatoes, basil and olive oil on a garlic rubbed ciabatta loaf (v)

### ANTIPASTO PLATTER 21

Prosciutto di Parma, Italian cured meats, grilled vegetables, cipolini onions, roasted garlic & fennel, semi-dried tomatoes and aged Provolone

### STELLA ARTOIS MUSSELS 16

Stella Artois, pink peppercorns, cream and leeks

### CHIPOTLE MUSSELS 16

White wine, garlic, chipotle and roasted red peppers + fries \$4

### MEDITERRANEAN TRIO 15

Labneh, hummus and black olive tapenade with grilled naan (v)

## ◆ SALADS ◆

OUR HOUSE DRESSING IS A BALSAMIC, SHALLOT, THYME AND DIJON MUSTARD VINAIGRETTE

small | large

### BISTRO 7 | 15

Apple, celeriac, red peppers, Parmigiano Reggiano, pecans, mesclun, arugula, spinach, topped with onion sprouts and house dressing (v)

### GRAPEFRUIT AND AVOCADO 15

Spring mix, grapefruit, diced avocado and red onion tossed in a grapefruit, lime and honey vinaigrette (v)

### PEAR AND FRISEE SALAD 15

Baby spinach and frisee, pears, blue chèvre, toasted walnuts and dried cherries in a shallot, Dijon and Filsinger apple cider vinaigrette (v)

### CAESAR 7 | 13

Romaine, bacon bits, croutons and Curt's HotHouse Caesar dressing

### ROASTED BEET & CHÈVRE 16

Roasted red peppers and golden beets, baby lettuce, walnuts, chèvre, pumpkin seeds, tarragon dressing (v)

### WILD MUSHROOM & SPINACH 15

Baby spinach, warm wild mushrooms, red wine vinaigrette and crispy onion straws (v)

### GREEK 9 | 15

English cucumbers, Roma tomatoes, peppers, red onion, Kalamata olives, baby kale, feta cheese and traditional dressing (v)

ADD GRILLED CHICKEN BREAST OR A SKEWER OF SHRIMP TO ANY SALAD FOR \$7  
7OZ FILET OF GRILLED SALMON FOR \$10

## ◆ PIZZA ◆

### DI PARMA 19

Tomato sauce, fontina and mozzarella cheese, Fini Prosciutto di Parma and arugula

### IL DIAVOLO 19

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

### FRUTTI DI MARE 19

Pesto, tiger shrimp, sea scallops, roasted red peppers, and asiago cheese

### WAIKIKI 18

Tomato sauce, double smoked bacon, caramelized onion, pineapple, hot Italianpeppers, mozzarella and fontina cheese

### POCO GRASSO 19

Tomato sauce, pepperoni, salami, sweet sausage, green and sundried black olives, hot Italian peppers, red onion, fontina, and mozzarella cheese

### MARGHERITA 18

Tomatoes, onions, banana peppers, fresh oregano, basil, bocconcini cheese with balsamic glaze (v)

### RUSTICA 19

Alfredo sauce base, truffled Cremini and porcini mushrooms, wilted spinach, asiago and fontina cheeses (v)

GLUTEN-FREE PIZZA CRUST AVAILABLE FOR \$3

## ◆ PASTA ◆

Lunch | Dinner

### WILD BOAR BOLOGNESE 16 | 21

A slowly simmered rich bolognese of wild boar, fresh herbs, Roma tomatoes and Cabernet Sauvignon tossed with tagliatelle pasta

### PUTTANESCA 18 | 23

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

### PENNE ALLA SAMBUCA 16 | 21

Pancetta bacon, chicken breast, diced tomatoes, snow peas, red and yellow peppers, in a tomato cream Sambuca sauce

### LASAGNA AL FORNO 20

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

### SICILIAN GNOCCHI 16 | 20

Potato gnocchi, cremini mushrooms, pancetta bacon, gorgonzola cream sauce

GLUTEN-FREE PASTA AVAILABLE (IT'S VEGAN!)

### HOT HOUSE PENNE 16 | 21

Spicy Italian sausage, black kale, cherry tomatoes, leeks, garlic, olive oil, tomato sauce, Parmigiano Reggiano

### PASTI AL OLIO 15 | 19

Rapini, spaghetti, garlic, chilies and olive oil tossed together to make this light but delicious pasta. Finished with Reggiano cheese (v)

### BUTTERNUT SQUASH RAVIOLI 19

Spinach pasta stuffed with roasted butternut squash and ricotta cheese tossed in a braised leek and sundried tomato sauce (v)

### CAPPELLETTI 16 | 20

Stuffed with ricotta and romano cheeses, baked with a rosé sauce and mozzarella (v)

### CARBONARA 16 | 20

Classic Italian cream sauce made with eggs, Parmesan Reggiano, pancetta bacon tossed with fettuccine

## ◆ MAINS ◆

### JAMBALAYA 17 | 23

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

### ASIAN STIRFRY 16

Broccoli, peppers, snow peas and bean sprouts with a sweet and sour sauce on basmati rice (v)  
+ chicken \$4 + shrimp \$6

### MAKHANI CURRY CHICKEN 20

Chicken breast simmered in a mild, rich and tangy sauce of yogurt, cream, tomato and butter, with our own blend of garam masala curry spices, served with aged basmati rice and grilled naan

### MARRAKESH STYLE CHICKEN 25

Chicken supreme marinated with flavours from the souk with a delicious sauce of olives and oranges. Served with market vegetables and choice of baked potato, leek and chive mashed potato, rice pilaf or fries.

(v) vegetarian

FOR GLUTEN-FREE AND VEGAN OPTIONS PLEASE ASK YOUR SERVER

THE FOLLOWING ENTRÉES ARE SERVED WITH VEGETABLE OF THE DAY AND A CHOICE OF: BAKED POTATO, LEEK AND CHIVE MASHED POTATO, RICE PILAF OR HOTHOUSE FRIES.

### BBQ BABY BACK RIBS 28

Full rack of Chef Curt's Carolina BBQ Ribs

### ATLANTIC SALMON 27

Fresh fillet of Atlantic salmon with wild leek butter

### NEW ZEALAND RACK OF LAMB 34

French-cut rack of lamb marinated with rosemary, garlic and juniper berries. Napped with a porcini and port reduction demi glaze

### NEW YORK STRIPOIN 36

Dry aged 10 oz "AAA" striploin served with truffled cremini mushrooms

### USDA PRIME RIB EYE 37

12 oz rib eye grilled to perfection topped with blue cheese butter & onion rings  
Due to the nature of this cut of meat it is well marbled which adds to the flavour of the steak

ADD PEPPERCORN SAUCE \$3  
ADD A SKEWER OF 3 JUMBO SHRIMP \$7  
ADD ONION RINGS \$5

## ◆ BURGERS ◆

OUR BURGERS ARE MADE FROM 100% GROUND ANGUS CHUCK AND BRISKET, AND ARE SERVED ON AN ACE BAKERY BUN WITH CRISP LETTUCE, TOMATO, ONION AND PICKLE GARNISH

### CLASSIC BURGER 16

BACON & APPLEWOOD SMOKED CHEDDAR BURGER 18

## ◆ LUNCH SANDWICHES ◆

UNTIL 3:00PM

### GRILLED VEGETABLE SANDWICH 16

Marinated grilled vegetables with mozzarella and basil pesto served on a Portuguese roll (v)

### MOROCCAN CHICKEN SANDWICH 16

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

SERVED WITH YOUR CHOICE OF SOUP OR HOTHOUSE FRIES  
\$1.50 FOR SWEET POTATO FRIES  
\$2.00 FOR SMALL BISTRO OR CAESAR SALAD | \$3.00 FOR GREEK  
Our burgers are cooked to a minimum temperature of medium well (71°)

BREAD AVAILABLE ON REQUEST

THE  
**HOTHOUSE**  
RESTAURANT AND BAR

Est. 1994



Our Neighbourhood Circa 1894

## BEVERAGES

<b>Q WATER</b> (SPARKLING OR FLAT)	2.00	<b>FRESH SQUEEZED LEMONADE</b> Classic or raspberry	4.95
<b>2% OR CHOCOLATE MILK</b> (20oz)	3.95	<b>COFFEE, TEA</b>	2.95
<b>SOFT DRINK</b> (20oz)	3.75	<b>CAPPUCINO</b>	3.95
<b>ICED TEA</b> (20oz)	3.95	<b>CAFÉ LATTE</b>	3.95
<b>JUICES</b> Cranberry, grapefruit, apple, pineapple, tomato or Clamato	4.95	<b>ESPRESSO</b>	3.25
<b>HOT HOUSE TROPICAL JUICE</b> A blend of fresh strawberry, raspberry, mango, guava and lime	3.95   4.95	<b>DOUBLE ESPRESSO</b>	4.95
<b>FRESH SQUEEZED ORANGE JUICE</b>	4.50	<b>LOOSE LEAF TEAS</b> Black tea with berries, Chamomile, English Breakfast, Early Grey Peppermint, Green tea with jasmine, Gum powder green tea, Black tea with vanilla	3.25

*Taxes extra. A 15% gratuity will be added to all parties of 10 or more*

## WEEKLY SPECIALS

### MUSSEL MONDAY

\$10 PER POUND OF MUSSELS  
 CHOICE OF 3 SAUCES

### GOURMET WEDNESDAY

-- DINNER BUFFET --  
 5:00 - 9:00pm  
 FEATURING A MADE TO ORDER  
 PASTA BAR  
 \$23.95 PER PERSON

### MARTINI THURSDAY

\$7 TILL 7PM

### WEEKEND PRIX-FIXE

-- THREE COURSE --  
 AVAILABLE FRIDAY,  
 SATURDAY AND SUNDAY NIGHT  
CHEF CURT'S MENU FEATURES A  
 VARIETY OF DELICIOUS FAVOURITES

### SUNDAY BRUNCH BUFFET

AWARD WINNING  
 FEATURING LIVE JAZZ  
 EVERY SUNDAY FROM 9:30AM TO 3:00PM  
 \$24.95 PER PERSON

2 FOR \$9  
 MIMOSAS & CAESARS

## 28 YEARS IN THE MAKING!

PROUD TO BE PART OF THE VIBRANT ST. LAWRENCE NEIGHBOURHOOD SINCE 1989. TO DATE, HOTHOUSE HAS DONATED OVER 2.5 MILLION POUNDS OF FOOD TO SECOND HARVEST, PARTNERS AGAINST HUNGER.

ANDREW AND ELINOR LAFFEY,  
 PROPRIETORS  
 A PASSION TO SERVE.

WHATEVER THE OCCASION, WE HAVE THE VENUE!  
 WEDDINGS • FAMILY CELEBRATIONS • SPECIAL OCCASIONS  
 CORPORATE EVENTS • COMPANY PARTIES • COCKTAIL RECEPTIONS  
 BOARDROOM LUNCHESES & DINNERS • PRODUCT LAUNCHES  
 MEETINGS & CONFERENCES



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