

POOLSIDE EATS

CURATED BY CHEF ROBERT RAINFORD

SHAREABLES

GUACAMOLE & CHIPS [GF, DF, V, VG] 18
Corn Tortilla Chips, Guacamole, Pico de Gallo, Jalapeno

ULTIMATE CHICKEN WINGS 22
One Pound Crispy Wings, Chef Robert's Signature Lemon Pepper Dry Rub, Crudité

CRUDITÉ & DIP [GF, V] 20
Pita, Fresh Cut Carrots, Celery, Cherry Tomato, Cucumber, Radish, Peppers, Hummus Dip, Blue Cheese Ranch Dip

CHEESE & CHARCUTERIE 38
Selected Prosciutto, Salami, Smoked Aged Cheddar, Blue Cheese Wedge, Bread Sticks, Mustard, Jam, Gherkin Pickle

VEGAN

16

CAJUN FRIES [GF, DF, V, VG]
Cajun Style French Fries, Chipotle Aioli, Ketchup

ABSOLUTELY VEGAN BITE [DF, V, VG]
Assorted Vegetable Potato Bites, Pimento Chili, Vegan Lemon Aioli

3 VEGETARIAN SAMOSA [V, VG, DF]
Three Traditional Vegetarian Samosa, Vegan Ginger Aioli

VEGETARIAN

16

CLASSIC CAESAR SALAD [V]
Romaine, Classic Caesar Dressing, Herbed Crouton

SUMMER RAINBOW KALE SALAD [GF, DF, V, VG]
Kale, Napa Cabbage, Brussel Sprout, Carrot, Mixed Berries Dressing, Strawberry, Cranberry

SWEET GARDEN SALAD [GF, DF, V, VG]
Spring Mixed Lettuce, Carrot, Beet, Cucumber, Cherry Tomato, Herb Balsamic Dressing

SUMMER CAPRESE [GF, V]
Fresh Mozzarella, Tomatoes, Basil, Arugula, Balsamic Glaze, Extra Virgin Olive Oil

Add On: Chicken Supreme (+\$10)
Atlantic Salmon 6oz (+\$12)
Black Tiger Shrimp 3 Pc. (+\$12)

MINI BURGERS

18

3 MINI BEEF BURGERS [F]
Three Soft Potato Rolls, Prime Rib Beef Patties, Fresh Lettuce, Thousand Island Sauce, Shredded Pickles, Cherry Tomato

3 MINI BUFFALO CHICKEN BURGER
Three Soft Potato Rolls, Crispy Chicken Patties, Fresh Coleslaw, Spicy Mayo, Cherry Tomato

3 MINI PRIME RIB BURGERS
Three Soft Potato Rolls, Slow-Roasted Prime Rib, Horseradish Aioli, Grainy Mustard
*Served rare at room temperature.

TACOS

16

3 FOGO ISLAND FISH TACOS [DF, OW]
Three Flour Tortillas, Golden Crispy Cod Strip, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime

3 JERK CHICKEN TACOS [DF]
Three Flour Tortillas, Jerk Chicken, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime

3 SPICY BEEF TACOS [DF]
Three Flour Tortillas, Spiced Ground Beef, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime

3 BALSAMIC GLAZED MUSHROOM TACOS [DF, V, VG]
Three Flour Tortillas, Balsamic Glazed Portobello Mushrooms, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime

FLATBREAD

22

WILD MUSHROOM GOAT CHEESE FLATBREAD [M]
Wild Mushroom Duzelles, Goat Cheese, Herbs, Arugula, Balsamic Glaze

MEAT LOVER FLATBREAD
Italian Sausage, Bacon, Pomodoro Sauce, 4-Mix Cheese, Basil

BBQ CHICKEN FLATBREAD
BBQ Chicken, Sweet Corn Puree, Pomodoro Sauce, 4-Mixed Cheese, Basil

PASTA

22

SHRIMP SCAMPI [OW]
Three Black Tiger Shrimps, Creamy Scampi Sauce, Crushed Garlic, Linguine Pasta, Parsley

COCONUT CHICKEN [DF]
Chicken, Coconut Rose Sauce, Penne Pasta, Herbs

CLASSIC MEAT BALL
Three Homemade Meat Balls, Italian Tomato Sauce, Spaghetti Pasta, Basil, Parmesan Cheese

MUSHROOM BOLOGNESE [DF, V, VG]
Plant Based Mushroom Bolognese, Pomodoro Sauce, Pasta of the day, Herbs

BOWLS

22

BEEF RICE BOWL [GF]
Stir Fry Beef, Assorted Vegetables, Ginger Soy Sauce, Jasmine Rice, Alfalfa Sprout, Lime

CHICKEN RICE BOWL [GF]
Stir Fry Chicken, Assorted Vegetables, Ginger Soy Sauce, Jasmine Rice, Alfalfa Sprout, Lime

SHRIMP RICE BOWL [GF, OW]
Stir Fry Black Tiger Shrimp, Assorted Vegetables, Ginger Soy Sauce, Jasmine Rice, Alfalfa Sprout, Lime

Grand Bizarre Beach Club Restaurant - 15 Saskatchewan Road, - Exhibition Place, Toronto Ontario
MAKE A RESERVATION: (416) 595-9998 - rsvp@grandbizarre.com - www.grandbizarre.com

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED JUNE 27, 2022

[GF = Gluten Free - DF = Dairy Free - V = Vegetarian - VG = Vegan - OW = Ocean Wise Sustainable Product]

STEAK PLATTERS

CURATED BY CHEF ROBERT RAINFORD
FRESH OFF THE GRILL

TOMAHAWK PLATTER **350**

50oz Black Angus Tomahawk Steak, 45 Days Aged

GRAND PLATTER **495**

(2) 18oz Black Angus Ribeye Steak, (2) 16oz Black Angus New York Striploin, 12oz Miami Rib

THE SIX PLATTER **695**

(2) 45 Days Aged 50oz Black Angus Tomahawk Steak, (2) 16oz New York Striploin, (2) 12oz Black Angus Miami Rib

ALL STEAK PLATTERS ARE COMPLIMENTARY SERVED WITH SEASONED POTATO WEDGES, SEASONAL VEGETABLES, MUSHROOM CAPS, MIXED ROOT VEGETABLES AND CHIMICHURRI.

Grand Bizarre Beach Club Restaurant - 15 Saskatchewan Road, - Exhibition Place, Toronto Ontario
MAKE A RESERVATION: (416) 595-9998 - rsyp@grandbizarre.com - www.grandbizarre.com

SELECT YOUR ADD-ON PROTEIN FROM THE GRILL

Chicken Supreme	(1pc) \$10	(2pc) \$18	(4pc) \$35
Atlantic Salmon	(6oz) \$12	(12oz) \$22	(24oz) \$42
Extra Colossal Black Tiger Shrimp	(4) \$48	(8) \$85	(12) \$125
Premium Lamb Rack	(4) \$48	(8) \$85	(12) \$125
Miami Rib	(12oz) \$48	(24oz) \$85	(36oz) \$125

SELECT YOUR ADD-ON SAUCE

■ Peppercorn ■ Chimichurri

DESSERTS

Fruit Platter Assorted seasonal fruits		(Sm) \$38	(Lg) \$68
Cheesecake Platter Oreo Cookie Crumble, Mango Key Lime, Triple Vanilla	(1pc) \$12	(2pc) \$20	(6pc) \$68

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED JUNE 27, 2022

[GF = Gluten Free - DF = Dairy Free - V = Vegetarian - VG = Vegan - OW = Ocean Wise Sustainable Product]