

Socialize & enjoy



FEAST & SAVOUR

OUR 'A LA CARTE' STEAK SELECTION

50oz GRILLED RIBEYE 'TOMAHAWK' STEAK

\$325 / 4 ppl 175 Cal per Oz

Creamy Mashed Potatoes, Herbed Butter Glazed Seasonal Vegetables, Assorted Rolls, Mushroom Demi

Please Allow 45 Minutes To Prepare

10oz CANADIAN GRASSFED STRIPLOIN 85 Cal per Oz

\$48

Creamy Mashed Potato, Herbed Butter Glazed Seasonal Vegetables, Red Wine Demi

6oz CANADIAN GRASSFED BEEF TENDERLOIN 70 Cal per Oz

\$44

Smoked Corn Mashed Potato, Glazed Seasonal Vegetables, Garlic & Herb Steak Butter, Red Wine Demi

SATURDAY STEAK NIGHT AT CIBC

Carved to Order 75 Cal per Oz

10oz GARLIC & HERB CRUSTED PRIME RIB ROAST

\$52

Yorkshire Pudding, Creamy Mashed Potato, Seasonal Vegetables,
Red Wine Au Jus

Accompanied with Horseradish and Dijon

ELEVATE YOUR PLATE

Bread Service with Maitre d' Butter \$8

110 Cal per Oz

Garlic Lemon Prawns (3) \$12

80 Cal per Oz

Roasted Mushrooms \$5

20 Cal per Oz

Black Caviar Hollandaise \$5

125 Cal per Oz

Peppercorn Sauce \$2.50

85 Cal per Oz

POWERPLAY YOUR PLATE \$18

Turn any steak into a 3-course meal by adding a Starter Soup or Salad & Sugarbush Cheesecake for Dessert

SHAREABLES

CIBC BRUSCHETTA PLATTER \$28

80 cal per piece

Blistered cherry tomato, fresh basil garlic, shredded lettuce,
parmesan, olive oil, aged balsamic, toasted crostini

SPICY CALIFORNIA CRUNCH ROLL \$28

320 Cal per roll

8 pieces of Bento's Signature Spicy California Crunch Roll

1 LB. TRUFFLE PARM FRENCH FRIES \$21

85 cal per oz

Grainy Mustard Aioli, Picked Ketchup, Spicy Sriracha Mayo

CHEESE & CHARCUTERIE BOARD \$35

400 Cal

Smoked Gouda, Aged Cheddar, Double Brie, Prosciutto,
and Hot Calabrese, Genoa Salami, Crackers & Crostini
Preserves, Grainy Mustard & Dried Fruits

NORTHERN HOT HONEY CHICKEN WINGS

\$25

110 cal per wing

1 lb. of wings, Hot Hone BBQ, Dill Ranch Remoulade

3 MINI CHEESEBURGERS \$25

270 cal per burger

Lean ground beef, cheddar cheese, shredded dill
pickles, Chef's secret sauce, brioche bun

BEEF DIP FLATBREAD \$21

450 cal per 250 grams

Horseradish cream cheese, caramelized onions,
mushrooms, shaved beef, red wine au jus

CITRUS POACHED JUMBO SHRIMP \$32

80 cal per shrimp

Tequila Jalapeño Mignonette Sauce & lemon

OTTAWA'S SIGNATURE GOLDEN PALACE EGGROLLS - \$32

120 cal per piece

10 Pieces Served with plum sauce

Socialize & enjoy



FEAST & SAVOUR

Enjoy 3 Hand Crafted Small Plates Presented By Executive Chef John Mitchell \$49

Pick 1 Item From Each Of The Categories Below

FIRST BITE

French Onion Soup 200 cal

Battered cheese curds, French bread, caramelized onion, cognac

Farmers Market Salad 300 cal

Maple glazed walnuts, field greens, pickled onions, strawberries, crumbled goat cheese, sunflower seeds, champagne vinaigrette

Spicy California Crunch Roll 220 cal per piece

4 pieces of Bento's Signature Spicy California Crunch Roll

Caesar Salad 400 cal

House buttery crouton, creamy Caesar dressing, crisp romaine, crunchy pancetta, shaved parmesan, lemon

Chickpea Hummus Plate 280 cal

Tzatziki, olives, crispy pita, blistered cherry tomato

SECOND BITE

Beef Tartare 350 cal

Grass fed beef tenderloin, shallots, capers, grainy Dijon, olive oil, cured egg yolk, focaccia crisp

Heirloom Beet Tartare 263 cal

Curried chickpea hummus, za'atar, wonton crackers, onion, aged balsamic

Sticky Pork Ribs 125 cal per Rib

Blackberry BBQ sauce, pistachio crumble

Ahi Tuna Crudo 130 cal

Sriracha aioli, tempura nori, crispy shallots, micro seedlings, toasted sesame

Citrus Poached Jumbo Shrimp 80 cal per shrimp

Tequila Jalapeño Mignonette Sauce & lemon

FINAL BITE

Braised Chicken 176 cal

Red wine braised, thyme, jasmine rice, pearl onions, broccolini

Signature Four Meat Bolognese Pasta 420 cal

Rich tomato and beef sauce, gemelli pasta, parmesan crisps, fresh herbs

4oz AAA Beef Short Rib 110 cal per oz

Smoked corn mashed potato, grilled asparagus, roasted mushroom, peppercorn au jus

4 oz Pan-Seared Atlantic Salmon 320 cal

Herbed wild rice, black caviar hollandaise, seasonal Veg

Ravioli Alla Vodka 650 cal

Cheese ravioli, rosé vodka sauce, parmesan crisp, basil (VEG)

DESSERT

Warm Canadian Beignets \$12 186 cal

Lemon Curd & Maple Sugar

Sugar Bush Cheesecake \$14 730 cal

Our House Baked Cheesecake with Maple Caramel, Raisins & Pecans

Socialize & enjoy



FEAST & SAVOUR

BEVERAGES

NON-ALCOHOLIC

Fountain Pop \$7.65

Dr Pepper, Canada Dry Ginger Ale, Nestea, Coke, Diet Coke, Sprite

Red Bull \$8.45

Original, Zero, or White Peach

Dasani Water \$5.91

591ml

Smart Water \$7.50

591ml

Sparkling Water \$11.99

1L

Coffee / Tea \$4.50

Atypique Mojito \$10.79

355ml Can

Coors Edge \$10.79

473ml Ca

HOUSE-MADE ZERO-PROOF

COCKTAILS \$15.49

Gin Strawberry Cosmo

Non-Alcoholic Pink Gin, Lemon Juice, Strawberry Syrup, Mint, Tonic

Blackberry Bourbon Smash

Non-Alcoholic Bourbon, Blackberry Syrup, Lime Juice, Mint, Blackberries, Sprite

Spicy Mango Margarita

Non-Alcoholic Agave Tequila, Mango Simple Syrup, Jalapenos, Lime Juice, Soda, Tajin

Salted Caramel Manhattan

Non-Alcoholic Bourbon, Non-Alcoholic Sweet Vermouth, Salted Caramel Syrup, Non-Alcoholic Orange Bitters, Orange Peel

Make any zero-proof cocktail into an alcoholic beverage \$16.95

Must be 19 years of age or older to order zero-proof products

BEER, DRAUGHT, COOLERS & CIDERS

20 oz PREMIUM DRAUGHT

\$16.95

- Heineken
- Trou du Diable Apocalypso IPA
- Madri Excepcional Lager
- Granville Island English Bay Pale Ale

16 oz COOLERS & CIDERS

\$15.39

- Strongbow Cider
- Vizzy Hard Seltzer
- Coors Seltzer
- Simply Spiked Lemonade
- Twisted Tea

16 OZ TALL BOY CANS

Canadian	\$14.25	Coors Light	\$14.25
Blue Moon	\$14.69	Sol	\$14.89
Creemore Lager	\$15.65	Creemore IPA	\$14.65
Heineken	\$15.79	Heineken Silver	\$15.79

Socialize & enjoy



FEAST & SAVOUR

COCKTAILS, SPIRITS & WINE

COCKTAILS

Espresso Martini - 2 oz Vodka, Kahlua, Espresso, Simple Syrup	\$23.35	Sens Cosmo - 2 oz Vodka, Triple Sec, Strawberry Syrup, Mint, Lime Juice	\$23.35
Smoked Maple Old Fashioned - 2 oz Whisky, Maple Syrup, Angostura Bitters	\$23.35	The Mule - 2 oz Vodka, Lime Juice, Ginger Beer	\$23.35
Dunrobin Sens Sour - 2 oz Dunrobin Canadian Whisky, Margarita Mix, Simple Syrup, Cabernet Sauvignon	\$23.35	Dunrobin Gin Lemonade - 2 oz Dunrobin Earl Grey Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup, Fresh Raspberries, Soda	\$23.35
Casamigos Spicy Margarita - 1.5 oz Casamigos Blanco Tequila, Triple Sec, Lime Juice, Simple Syrup, Jalapeños, Tajin Spice Rim	\$23.35	Casamigos Paloma - 1.5 oz Casamigos Reposado Tequila, Lemon Juice, Grapefruit Juice, Simple Syrup, Fresh Raspberries, Soda	\$23.35
Vodka Red Bull - 1 oz Vodka and your choice of Red Bull flavour	\$16.59	Gin Bull - 1 oz Dunrobin Artisanal Gin and your choice of Red Bull flavour	\$16.59

SOUVENIR SENS SANGRIA CARAFE - \$47.25

Your choice of red or white wine. Served in our Sens Souvenir Wine Carafe

SPIRITS

Signature Spirits - 1 oz - Wayne Gretzky No. 99 Ice Storm Vodka - Wayne Gretzky Red Cask Whisky - Dunrobin Artisanal Gin - Lamb's Spiced Rum - Bacardi White Rum	\$13.45	Premium Partner Spirits - 1 oz - Dunrobin Canadian Whisky - Dunrobin Earl Grey Gin - Casamigos Blanco Tequila - Casamigos Reposado Tequila	\$15.65
--	----------------	--	----------------

SLAPSHOT SOUVENIR COCKTAIL UPGRADE SIGNATURE SPIRIT \$22.09

Turn Any Signature 2oz Spirit Mixed Drink Into A 2 oz Sens Souvenir Helmet Cup

PREMIUM SPIRIT \$31.25