

## kettles

<b>canadian market kettle</b>	8
<b>new brunswick seafood chowder</b> clams, mussels, shrimp, crab	10
<b>maple roasted ontario squash bisque</b> essence of niagara apples	9

## leaves

add any of the following items to your salad - maple grilled canadian salmon, apple grilled breast of chicken or grilled tiger shrimp skewer	7
<b>caesar salad</b> sourdough croutons, bacon, shaved asiago	12
<b>organic greens</b> blistered tomatoes, pickled carrot and beet, niagara ice wine and grainy mustard vinaigrette	10
<b>vine ripened tomato salad</b> quebec goat cheese, pickled fennel slaw, toasted pumpkin seeds, red beet reduction	14

## canadian loaves

served with your choice of side salad, market kettle soup or french fries	
<b>marriott burger</b> toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon	16
<b>traditional clubhouse</b> roasted turkey, bacon, sliced tomatoes, lettuce, mayonnaise	16
<b>montreal smoked meat deli sandwich</b> light rye bread, swiss cheese, deli style mustard	16
<b>grilled vegetable and roasted mushroom naanwich</b> bocconcini cheese, pesto mayo	15

## west to east

<b>cobb salad</b> tossed greens, grilled chicken, egg, avocado, blue cheese, tomatoes, crisp bacon, white balsamic dressing	19
<b>line caught halibut</b> beer battered, tartar sauce, french fries	22
<b>grilled canadian arctic char salad</b> french green beans, fingerling potatoes, blonde frisee lettuce, blistered tomatoes, wasabi drizzle	26
<b>brie and saskatoon berry stuffed breast of chicken</b> sweet potato mash, fresh herb jus	25
<b>nova scotia lobster fettuccini</b> brandied cream sauce, spinach, wild mushrooms, garlic crostini	27

## three sisters

*the basis of many local aboriginal dishes are the "three sisters" of squash, corn and bean. the following dishes give a new twist to this rich cultural heritage*

<b>multigrain risotto</b> wild rice, barley, arborio rice, butternut squash, smoked corn, green peas	21
<b>pan seared organic salmon</b> butternut squash and edamame bean succotash, vanilla bean butter sauce	27
<b>butternut squash agnoloti</b> charred corn, sweet peas, ontario maple sage cream	24

## pizza

<b>danforth avenue</b> pesto, goat cheese, grilled vegetables, black olives, sundried tomatoes and grilled chicken	16
<b>college street</b> tomato sauce, bocconcini cheese, spinach, italian sausage, mozzarella	17
<b>yonge street</b> tomato sauce, pepperoni, mushroom, onion, mozzarella	15
<b>queen street</b> garlic cream sauce, wild mushrooms, grilled onions, swiss cheese	16

in a nation known for its multiculturalism, toronto's home to a beautiful mosaic of cultures, backgrounds and traditions

a blending of these cultures combined with our local harvests have shaped the city's dynamic and interesting cuisine

explore modern canadian cuisine in bistro west by east

| executive chef | james piggott |

**bistro**  
west by east

toronto airport marriott  
901 dixon road  
toronto, on m9w 1j5  
tel (416) 674 8868  
[www.marriott.com/yyzot](http://www.marriott.com/yyzot)