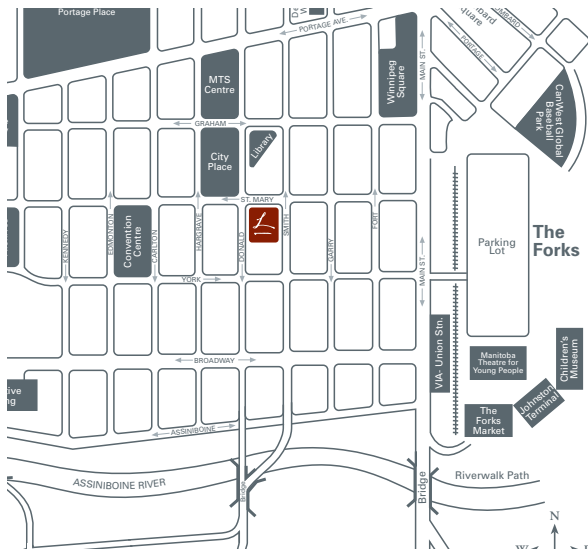


The Ground Floor urban diner prides itself on serving comfort food with flair. All dishes are made from scratch, utilizing quality products from many of Manitoba's top producers.

The Ground Floor



TAKE OUT MENU

The Ground Floor

Hours
Monday - Friday 6:30 am - 11 pm
Saturday 7:30 am - 11 pm
Sunday 7:30 am - 9 pm

Place Louis Riel Suite Hotel
190 Smith St
Winnipeg, MB R3C 1J8
Phone: (204) 949-0376
Email: thegroundfloor@shawbiz.ca

Phone: (204) 949-0376
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SOUPS

HOMEMADE SOUP OF THE DAY \$4

**HOMEMADE CHICKEN SOUP WITH CHICKEN
POTSTICKER DUMPLING AND MATZO BALLS \$6**

SALADS

THE GROUND FLOOR SALAD \$11

Crisp greens, grilled chicken, ham, tomato, cucumber, roasted red pepper, aged cheddar and swiss cheese tossed in a maple dijon dressing

WARM CHEVRE CHEESE SALAD \$8

Canadian chevre cheese served warm over crisp greens with cherry tomatoes, cucumbers, beets and toasted pumpkin seeds in a pumpkin vinaigrette

CAESAR \$7

Romaine lettuce, croutons and shaved romano cheese tossed with a creamy roasted garlic dressing

GREEK \$7

Romaine lettuce, tomato, red onion, cucumber, kalamata olives and feta cheese tossed in a herbed vinaigrette

SPINACH \$7

Baby spinach leaves, fresh strawberries, toasted pecans, crispy bacon and egg in a strawberry poppy seed vinaigrette

STARTERS

GARLIC CHEESE TOAST \$6

Blend of aged cheddar, jack and romano cheese on a garlic baguette

SWEET POTATO FRIES \$6

Served with jalapeno aioli

BRUSCHETTA \$6

Diced tomatoes, roasted garlic and fresh basil on a garlic baguette topped with freshly grated romano cheese

CHICKEN STRIPS \$8

Crispy breaded chicken tenders served with jalapeno aioli or honey dill dip

CHICKEN WINGS \$11

Honey garlic, smokin' hot, teriyaki, lemon pepper or cajun wings served with pickled vegetables and ranch or blue cheese dip

FIESTA NACHOS \$11

Tortilla chips stacked with cheddar and jack cheese, diced tomato, jalapeno, bell peppers and scallions served with salsa and sour cream

Add grilled chicken breast \$4

Add chili con carne \$2

COMFORT FOODS

QUESADILLA \$7

Grilled soft flour tortilla stuffed with salsa, jalapeno peppers and grated jack and cheddar cheese
Add grilled chicken breast \$4

FISH AND CHIPS \$11

Beer battered local pickerel fillets served with tangy tartar sauce and fresh cut fries

CHICKEN FINGERS \$10

Buttermilk chicken tenders served with fresh cut fries or a side Caesar or Greek salad and honey dill or sweet and sour dipping sauce

CHILI CON CARNE \$9

Rich, delicious chili topped with cheddar cheese, jalapeno peppers, scallions and sour cream, served with garlic texas toast

SANDWICHES AND BURGERS

Served with the choice of fresh cut fries, soup, side Greek or side Caesar salad

REUBEN \$11

Shaved corned beef, sauerkraut, swiss cheese and thousand island dressing on grilled marble rye bread

PHILLY CHEESE STEAK \$12

Shaved New York striploin steak sautéed with onions, mushrooms and bell peppers served on a toasted roll with provolone cheese

TUNA OR CHICKEN SALAD WRAP \$8

Served with cucumber, tomato and red onion wrapped in a soft flour tortilla

GRAND CHICKEN CLUBHOUSE \$11

Grilled chicken, black forest ham, smoked bacon, lettuce, tomato and cheddar cheese on multigrain bread

STEAK SANDWICH \$14

Char grilled 8 oz New York striploin steak on garlic texas toast topped with crispy onions

GROUND FLOOR BURGER \$9

Fresh ground AAA beef burger, lettuce, tomato, house chili sauce, crispy onions, dijon aioli and a dill pickle on a kaiser roll

Add aged cheddar or blue cheese \$1

Add smoked bacon \$1

Add sautéed crimini mushrooms \$1

GRILLED CHICKEN BURGER \$10

Served with romaine lettuce, tomato, mozzarella cheese and mayonnaise on a kaiser roll

MANITOBA VEGGIE BURGER \$9

Served with romaine lettuce, tomato, crispy onions and sautéed crimini mushrooms with sundried tomato pesto on a kaiser roll

MAINS

Served with vegetable of the day and a side

Served from 5 pm daily

MANITOBA PICKEREL \$19

Graham crumb dusted Lake Manitoba pickerel fillets pan fried and served with lemon, butter and parsley

BABY BACK RIBS \$20

Full rack of dry rubbed pork ribs slow roasted and finished with house barbeque sauce
Half Rack \$15

STUFFED DOUBLE CUT PORK CHOP \$18

Stuffed with wild rice and sundried cherries in an apple-blueberry sauce

GRILLED CHICKEN \$16

Two fresh grilled chicken breasts topped with house salsa and melted jack and cheddar cheese

NEW YORK STEAK \$22

Char grilled 10oz Manitoba Natural Prairie Beef New York striploin topped with crimini mushroom demiglace and crispy onions

ROAST 1/2 CHICKEN \$17

Dijon and rosemary encrusted 1/2 chicken topped with balsamic reduction glaze

MEATLOAF \$16

Stuffed with pancetta bacon. Served with great gravy and crispy onions

VEGETABLE LASAGNE \$15

Pasta layered with roasted eggplant, zucchini, onion, crimini mushrooms, roma tomatoes, red and green bell peppers with marinara sauce and blended cheese

RIGATONI IN MEAT SAUCE \$14

Nature's Pasta rigatoni tossed with fresh tomatoes and scallions in a rich tomato meat sauce

CAJUN CHICKEN FETTUCCINE \$16

Natures Pasta fettuccine tossed in a creamy alfredo sauce and topped with a cajun chicken breast

DESSERTS

WARM APPLE PIE \$5

CHOCOLATE CAKE \$5

PREMIUM ICE CREAM \$3

Vanilla or chocolate