

Smofcon 31 Restaurant Guide

Welcome to Toronto!

Toronto is a remarkable city that offers a wide variety of options when it comes to dining and entertainment. More importantly, Toronto is a city of neighbourhoods and it thrives on the vitality and distinctiveness of each of them. Each neighbourhood is home to its own unique restaurants, cafes, bars, and fast food. Toronto is one of North America's most multicultural cities and we are fortunate enough to have access to any culinary experience you can imagine.

Neighbourhoods of Interest

Chinatown: Toronto has three areas that can be described as Chinatown. Chinatown in the west end is Toronto's original Chinatown. If you like authentic Chinese food, this is the place to get it. It's located around the Dundas/Spadina area and can easily be accessed by a westbound streetcar from St. Patrick station on the University subway line. There are also excellent Vietnamese and Thai restaurants in the area. Although many of the restaurants themselves are accessible, the washrooms often are not as they are generally located in the basement of the restaurants.

Little Italy on College Street between Grace and Dovercourt has many trendy little bistros and restaurants, some excellent gelato places, because you just can't get enough ice cream in Toronto in December, and some wonderful Napoli style pizza places. You can get there by taking the westbound Carlton streetcar from Queen's Park station on the Spadina line.

Little India is located on Gerrard St. between Greenwood and Coxwell. Get there by taking the eastbound Carlton streetcar from College station on the Yonge line. There you will find Indian restaurants which offer sit down and/or buffet meals at great prices. The colourful shop windows display saris, salwar kameez, and shawls. Grocery stores have a wonderful selection of sweets.

The Danforth is where you will find Toronto's **Greektown**, considered to be the largest Greek neighbourhood in North America. It offers a gamut of excellent Greek restaurants, bakeries, boutiques and shops. The stretch between Broadview and Gerard also offers a wide variety of multicultural cuisines, including Thai, Turkish, German, Brazilian, and Mexican. As you get closer to Coxwell avenue you will find many excellent Ethiopian restaurants as well. Take the Yonge subway to Bloor/Yonge station and transfer eastbound on the Bloor/Danforth line.

This guide is not meant to be an exhaustive list of all the restaurants in Toronto, or even of those in downtown Toronto. That would take up volumes. I've tried to highlight some of the interesting nearby restaurants, and to say a few words about most of the closest. I've included some of the better ones a little further away. I've played favorites outrageously, because I can't help myself. And I've tried to have a variety of styles and price points in the selection. For anyone who may be unfamiliar with it, the PATH is downtown Toronto's underground walkway linking 28 kilometres of shopping, services and entertainment.

I hope you find this guide useful but don't stick strictly to it. If you see a restaurant that looks interesting, try it out. In these days of Yelp, and Urbanspoon, and smart phones, so many of us are walking around with our own restaurant guides anyway.

St Lawrence Market; 95 Front St. E

St. Lawrence market, a short walk east of the Royal York, was named by National Geographic Food & Travel as the world's top food market. The Market is home to several dozen meat and deli stands, produce shops and fish stands, and so much more. On Saturdays, a smaller farmer's market opens in the north market building directly across from the Market's main doors on Front Street. If it's considered food anywhere, you can likely find it here. There are several vendors selling prepared food as well, making it an excellent setting in which to grab a quick lunch. Some of the vendors have their own seating but there are plenty of benches and some picnic tables available as well. The market is on two levels, there are elevators, and each level is accessible from the street, so it is wheelchair accessible, although it can get pretty crowded on a Saturday.

Hours: Tues. – Thurs. 8 AM- 6 PM; Fri. 8 AM – 7 PM; Sat. -5 AM - 5 PM; Sun., Mon. closed
Farmers Market (North side): Sat 5 AM – 3 PM; both markets are accessible

Some highlights:

Buster's Sea Cove: Buster's probably has the longest lineups in the market, and with good reason. They have some of the best seafood in Toronto. The deep fried halibut sandwich is perfect, light crispy batter and a good amount of fish served with a side of fresh crunchy coleslaw. The lobster roll will convince you that you've just been transported to Maine. The grilled calamari is nicely seasoned and a generous portion. Don't be put off by those long lines, the staff is efficient, and fun to watch, and moves you along quickly.

Carousel Bakery: Its peameal bacon sandwich is peddled as being "World Famous," and their booth on the main floor is covered with all sorts of celebrity endorsements. The sandwich consists of bread and bacon, nothing else. Well, no, actually it consists of a massive amount of sweet, salty, juicy peameal bacon piled on to a soft fresh-baked country roll. You will not be sorry.

Chris's Cheesemongers: There are four different cheesemongers in the market, and they're all good, but this is the best. The selection is excellent, particularly of artisan cheeses from Quebec. The staff is friendly and knowledgeable and eager to give advice on food and wine pairings. And there are always samples.

Kozlick's Canadian Mustard: Little known fact -- Canada is the world's #1 producer of mustard. 90% of the world's mustard seeds are grown right here and Kozlick's may just be the reason why. If you like mustard, check it out while you're here. On Saturdays they will be cooking up peameal bacon to use to sample the mustards. And there are dozens of them, everything from Green Peppercorn, to Mint, to Lime & Honey, and, my personal favorite, Clobbered Cranberry.

St. Urbain Bagels: The best Montreal style bagels (no, really) in Toronto. The sesame and poppy seed bagels are fantastic, sweet and chewy. They have a variety of spreads, including vegan spread, with Tofutti cream cheese. The salmon cream cheese, made without preservatives, is highly recommended. Also recommended are the U-shaped sweet cheese bagels.

Restaurants inside the Royal York

Benihana Japanese Steakhouse; 416-860-5002

Japanese: Good, but not spectacular, overpriced Teppanyaki. The sushi is similar. The chefs do provide decent dinner theater and the service is attentive.

Teppanyaki: \$36-\$82 A la carte Sushi and Sashimi: \$8-\$16 (Accessible)

Hours: Tues.-Thurs. 5:30-9:30 PM; Fri.-Sat: 5:30-10:30 PM; Closed Sun., Mon.

Epic Restaurant; 416-860-6949

Fine dining, locally sourced. Pricey, but very good food. All made with good ingredients and well presented, with a focus on sustainable local food. The honey comes from bee hives kept on site.

Brunch: \$14-\$32, Buffet: \$29, Dinner Mains: \$37-\$48 (Accessible)

Hours: Dinner daily: 5:30-10 PM; Lunch: 12-2 PM; Weekend breakfast buffet: 7 AM-1 PM

The Library Bar; 416-863-6333

For something called The Library Bar, there aren't that many books around, and the lighting is on the dim side. So don't expect to get a lot of reading done. It's expensive, cozy, with some interesting drinks and a good selection of single malt whiskies available. The afternoon tea is well acclaimed.

Mains: \$22-\$46; Afternoon Tea: \$39.50 (Accessible)

Mon-Fri. - 12:PM to 1AM. Sat. - 5PM - 1AM

Afternoon tea - Sat/Sun- seatings at 12:00 p.m., 12:30 p.m. and 2:30 p.m. Reservations recommended.

Piper's Gastropub

Pub fare. Lots of TV screens showing sports, but not very loud for all of that. The sandwiches are tasty and the sweet potato fries are excellent. The price is about what you'd expect for hotel restaurant. Closed weekends unfortunately, but somewhere close if you're looking for a Thursday or Friday night nosh.

Mains: \$19 - \$29 (Accessible)

Hours: Mon. - Fri. 4:30-11:30 PM

York's Bakery & Deli

A perfectly cromulent place to grab a quick Deli-sandwich, soup, or salad. Eat-in or take out.

Hours: Mon.-Fri 6:30AM - 2:30 PM. Sat/Sun: 7 - 11 AM (Accessible)

Close to the Royal York - (listed alphabetically; see map for an idea of distances.)

360 Restaurant; 301 Front St W, 416-362-5411 Top of the CN tower; (24)

If you're determined to go to the top of the CN tower, consider having a meal in the revolving instead.

The service is good and the food is better than average, much better than you'd expect for a restaurant so obviously geared to tourists. It's expensive, but comes with complimentary access to both the lookout and glass floor levels of the CN Tower (\$32 per ticket for general admission), and you don't have to wait in the general admission line for the elevator. Reservations recommended - lunch reservations are easier to get if you book on the half hour

Lunch: Prix Fixe \$55; Dinner: Prix Fixe \$60 or \$72, a la carte mains, \$35-\$63 (Accessible)

Hours: Lunch Mon - Sat 11 AM - 2 PM; Sun 10:30AM - 2PM; Dinner Sun - Thurs 4:30 - 10PM Fri, Sat 4:30 - 10:30 PM

Acko Lounge; 100 King St. West (First Canadian Place- on the PATH) 416-368-0125; (21)

Asian: A nicely decorated mid-scale wine and sushi bar. Its location on the PATH at First Canadian Place makes it a much more comfortable death march to Sushi than has been available in the past. It will have to be a Friday death march, though, as the restaurant is closed weekends. There is a good selection of Korean cuisine sprinkled amongst the sushi items, including a nicely spicy kimchee and a very good bulgogi.

Starters from \$3 - \$9; Mains from \$12-\$24; Sushi a la Carte or combos from \$12-\$40 (Accessible)
Hours: Mon-Fri. 11 AM – 9 PM Closed weekends

Bier Markt; 58 The Esplanade; 416-862-7575; (20)

European-style restaurant with good, but pricey, food and a truly impressive beer selection. Part of a small local chain. Come see the site where our illustrious mayor was seen doing lines of coke. Tip your waiter well, he may need a lawyer.

Mains: \$14-\$22; (Accessible)

Hours: Mon.-Wed. 11 – 1 AM, Thurs. – Sat. 11 – 2 AM. Sun. 11 – 12 AM

Biff's Bistro; 4 Front St E; 416-860-0086; (8)

French Bistro; Nice atmosphere, with knowledgeable friendly service that manages to be attentive while remaining unobtrusive. The menu includes most of the well-known French classics. The duck confit is lovely and tender, and the silky smooth mushroom soup with tarragon is justifiably famous.

Dinner mains: \$26-\$34; Lunch mains: \$16-\$22; \$1 oysters from 5 PM (Buck a shuck) (Accessible)

Hours: Lunch: Mon.-Fri. 12:00-2:30; Dinner: Sun.-Wed. 5-10 PM; Thurs.-Sat. 5-10:30 PM;

Canoe; 66 Wellington St. West (Toronto Dominion Bank Tower – on the PATH) (13)

Canoe sits on the 54th floor of the TD Bank Tower, and the view is spectacular. It's not cheap and it's not open on the weekend. But if you're in town early (or late) and at all tempted to plonk down \$30 for the world's most expensive elevator ride at the CN tower, consider putting the money towards a dinner or lunch here instead. Canoe is critically acclaimed to be amongst Canada's best restaurants.

Mains: \$32-\$49; Lunch \$20-\$24 (Accessible)

Hours: Lunch Mon. – Fri. 11:45AM – 2:30 PM, Dinner Mon – Fri. 5 – 10:30 PM; Closed weekends

Canyon Creek Chophouse; 156 Front St W; 416-596-2240; (5)

Part of a small chain of restaurants in Southern Ontario. The food is better than you'll find at most chains, although pricey, and the prime rib is very good. Most of the usual items, hamburgers, steaks, pasta, that you expect to find with a few unusual items. Kimchi quesadilla anyone?

Mains: \$13-\$32; (10 steps to get in – washrooms on same floor.)

Hours: Mon. – Thurs. 11:30 AM – 11:00 PM; Fri. 11:30 – 12AM; Sat. 4PM – 12AM; Sun: 4 – 10 PM

C'est What; 67 Front Street East; 416-867-9499; (18)

C'est What has some of the finest and most dependable microbrews in Toronto. Are you a beer geek? Then this is the place for you. You won't find any mass produced fizzy yellow water here, instead, try the Steve's Dreaded Chocolate Orange or the Big Butt Smoked Dark Ale. The atmosphere is cozy with a lovely fireplace and a laid back feel. The food is your usual pub fare with some twists. "Bronto Ribs" are slow-cooked beef ribs with Coffee Porter bbq sauce, shepherd's pie cooks the traditional lamb in the same Coffee Porter bbq sauce, and a selection of vegetarian entrees includes Moroccan Stew, with savory vegetables, sweet raisins, and apricots together in a sumptuous garlic tomato sauce.

Mains: \$10-\$15 (Downstairs)

Hours: Sun. – Mon. 11:30 – 12 AM; Tues. – Sat. 11:30 – 2AM

East Side Marios; 151 Front St W; 416-360-1917; (4)

Italian; A Canada wide chain restaurant that tries to reach the exalted heights of fine Italian dining currently occupied by The Olive Garden but falls short.

Mains: \$11-\$29 (Accessible)

Hours: Mon. – Sat. 11 AM – 12 AM; Sun. – 11 AM – 11 PM

Flatiron and Firkin; 49 Wellington St. East; 416-362-3444; (16)

Pub Food; One of the Firkin group of pubs located throughout Ontario. This is located in the historic flatiron building in the St. Lawrence Market area, down the street from the Royal York. It has a good, but nowhere near great, selection of beers on tap. The menu is what you'd expect from pub fare, and pretty average.

Mains: \$11-\$16; (Downstairs)

Hours: Mon – Sun. 11 – 2AM

Fran's Restaurant; 33 Yonge St, (Yonge and Front – entrance on Front St.) 647-352-3300; (15)

Extensive menu with all day breakfast. Fran's restaurants are a Toronto institution, first opening as a ten-stool diner at St. Clair and Yonge St in 1940. The service is good, the prices are reasonable, and the food is not great, although the breakfast is usually pretty decent. It's considered by many locals as a destination of desperation when all else is closed and you're just that hungry and inebriated.

Mains; \$7-\$25 (Accessible)

Hours; Mon. – Sun. 6 – 2 AM;

Houston Ave Bar and Grill; 33 Yonge St. (On the PATH) 416-214-2207; (10)

Small chain with about a half dozen locations in Ontario and Quebec. Overpriced and nothing special, although the drink prices are reasonable for the area. Service is friendly, young, and somewhat underdressed. The decorator apparently got a really good deal on red.

Mains: \$11 - \$26 (Accessible)

Hours: Mon. – Wed. 11 AM -12AM; Thurs. – Fri. 11 AM – 1 AM; Sat. 4 PM – 12 AM; Closed Sunday

Hy's Steakhouse; 120 Adelaide St W, (Richmond-Adelaide Centre – on the PATH) 416-364-6600; (23)

Steakhouse: Pretty much what you'd expect from a steakhouse. The service is very good. The lighting is rather low; with a lot of old wood. Which I suppose is intended to be romantic and not merely aggravating to middle aged eyes.

Mains: \$31 - \$52, Lunch: \$18-\$49 (Accessible – but ramp to get in a long way away due to construction)

Hours: Lunch Mon – Fri. 11 AM – 2:30 PM, Dinner Mon. – Sat. 5 – 11 PM; Closed Sunday

Jack Astor's; 144 Front St. West; 416-585-2121; (2)

This is a chain throughout Ontario and Quebec. It can be very noisy, particularly when crowded. The food is decent, but overpriced for what you're getting, and they have nowhere near as good a beer selection as the nearby Loose Moose.

Lunch: \$10-\$16; Dinner: \$12-\$26 (Accessible)

Hours: Sun –Wed. 11 – 1 AM; Thurs. – Sat. 11 – 2 AM

Jump; 18 Wellington Ct East (Commerce Court East – on the Path) 416-363-3400; (12)

The restaurant's name and the frog statue notwithstanding, there are no amphibian appendages on the menu. You won't find David Lee Roth either. You will, however, find roasted Australian lamb saddle and stone ground polenta with blue cheese and walnuts. The service is generally good. The space is newly renovated with a high glass atrium.

Mains: \$15-\$36; Bring your own wine - \$25 Corkage (Accessible)
Hours: Mon – Fri. 11:45 – 12 AM, Sat. 5 PM – 11 PM; Closed Sunday

Joe Badali's; 156 Front St W; 416-977-3064; (6)

An Italian(ish) restaurant with a casual setting complete with a centerpiece fireplace. Dishes served include the usual pizza and pasta plates along with steak and fish, with no real surprises. There is a nice selection of appetizers.

Mains: \$13-\$32; Not accessible; (bizarrely so – given that their website has an Accessible Customer Service Plan)

Hours: Mon – Wed: 11:30 AM – 9 PM; Thurs: 11:30 AM – 10 PM; Fri: 11:30 AM – 11 PM; Sat: 12-11 PM
Closed Sunday

Ki; 181 Bay St., (Bay Wellington Tower, BCE Place – on the PATH); 416-308-5888; (14)

Japanese: A knowledgeable Sake sommelier, one of very few in Canada can recommend a dessert Sake, and you will find some very good Japanese fusion dishes. The bar downstairs can be noisy. The décor is gorgeous. Pricey.

Sushi/Sashimi/Nigiri /Tempura \$6 - \$16; Plates: \$11 - \$34 (Accessible)

Hours: Lunch Mon - Fri 11:30 AM – 4 PM Dinner Mon - Sat 4 – 11 PM

Lone Star Texas Grill; 200 Front St W ; 416-408-4064; (7)

Tex-Mex; Another Ontario based chain restaurant. It can be very noisy, particularly when busy. Service and food is inconsistent. The prices are reasonable for the area. The food is standard, and geared to tourists. The fajitas are usually pretty good.

Mains: \$11 - \$29; (Accessible)

Hours: Mon. – Sat. 11:30 – 12 AM; Sun. 11:30 AM – 10 PM

The Loose Moose; 146 Front St W; 416-977-8840; (3)

Sports bar, Pub fare: Excellent selection of draught beer, and the food is better than one would expect from a restaurant named after a diarrhetic cervid. The burgers, while just as overcooked as everywhere else, are actually pretty good, and the pork belly sliders, with gingered Asian slaw, are lovely.

Appetizers: \$6-\$12; Mains from \$11.

Hours: Mon. – Wed. 11:30-1 AM; Thurs. – Sat. 11:30-2 AM; Sun. 11:30-12 AM

Obika Mozzarella Bar; Brookfield Place – on the PATH, 181 Bay Street; 416-546-1062; (11)

Italian, sort of: Part of an international chain that includes outposts in Rome, Tokyo and New York City, this is not the place for the lactose intolerant. Most dishes feature the exceptionally rich Mozzarella di Bufala Campana DOP. The Napoli-style pizzas have light, thin crust, made from dough that's been allowed to rise 48 hours. The service can be inconsistent though. Do you feel lucky?

Mains: \$16-\$35; Appetizers and salads:\$ 8.50-\$18 (Accessible)

Mon – Fri 9 AM – 11 PM; Sat. 11 – 12 AM; Closed Sunday

Oliver and Bonacini Café Grill; 33 Yonge St (At Front); 647-260-2070; (9)

American cuisine: The staff is knowledgeable and accommodating. The décor is charming but it can be very noisy during busy periods. Draught selection is limited but usually includes a couple of good choices. They have an excellent Sunday brunch.

Dinner: \$15-\$33; Lunch: \$12-\$18 (Accessible)

Hours; Mon.-Tues.: 11:45-10 PM; Wed.-Fri.: 11:45-12AM; Sat: 10AM-12AM; Sun: 10 AM-10PM

Red's Wine Tavern; 77 Adelaide St W. (First Canadian Place – on the PATH); 416-862-7337; (22)
Fine Dining: No less than 77 wines available by the glass, and knowledgeable staff who will readily suggest wine pairings. The shareables menu includes such wonders as Maine lobster guacamole and calamari with an oven-roasted tomato aioli.
Shareables: \$7 - \$18; Mains: \$16 to \$34.
Hours: Mon. – Thurs. 11:30-12 AM; Fri. 11:30-1 AM; Sat. 4 PM-1 AM

The Sultan's Tent and Café Maroc; 49 Front St East; 416-961-0601; (17)
Moroccan: Excellent atmosphere and warm décor. Staff is friendly and helpful. The food is overpriced but well prepared and appetizing. You're paying to see the belly dancers (in the evening). Rather touristy, really, but fun.
4 Course dinners from \$40; Lunch: \$9 to \$13. (8 steps up)
Hours: Mon. - Sat. 11:30 AM – 3 PM; Mon. – Sun. : 5:00 PM –9 :00 PM (Two seatings – call for reservations)

Restaurant Row

"Restaurant Row" is the name that has been given to a strip of restaurants located on King Street, in Toronto's Entertainment District. The area is a 5-10 minute walk or a short cab ride from the Royal York.

Dhaba Indian Excellence; 309 King St. West; 416-740-6622; (28)
Indian cuisine; A *very* good Indian restaurant, that was first opened in the backwoods of suburban Etobicoke, and later moved to the entertainment district. Tasting menus are available. The usual dishes such as Butter Chicken and Saag Paneer can be found alongside such wonders as Venison Tender Tikka and Lobster Indique. They also have a sensational 50 item lunch buffet 7 days a week that includes unlimited trips to one of the best salad bars to be found anywhere.
Mains: \$15-\$30; Lunch Buffet: \$10.95 (\$12.95 weekends) (Upstairs)
Hours: Lunch, Mon –Fri: 12-2:30 PM; Sat-Sun: 11 AM-3PM; Dinner, Mon – Sun: 5 PM – 3 AM

Corned Beef House; 270 Adelaide St W 416-977-2333; (33)
Deli; Not strictly Restaurant Row, but close. They don't do much, but what they do, they do well. This isn't the best smoked meat in Toronto but it's the best you can get nearby. The menu choices for the sandwiches are Huge (7 oz.), Gigantic (10 oz.), and Colossal, (17 oz) and all of the usual sides are available. The smoked meat is excellent, moist and tender, and the Reuben will make you want to live there. This is not the place to treat your vegetarian friends.
Mains: Sandwiches \$7-\$17; Platters \$13-\$14 (About 10 stairs up)
Hours: Mon-Sat 11 AM - 9 PM; No Wheelchair Access

Fred's Not Here; 321 King St. West; Main Floor; 416-971-9155; (30)
Steak and seafood house; Specializes in wood grilled steaks. Modest décor with interesting paintings, okay service and decent, but not great, food with an open kitchen. The lobster and crab soup is highly acclaimed. Some other menu items are 6 hour slow roasted beef brisket, seafood paella, and, of course, grilled steak with duck fat frites. Vegetarian options are available but do you really want to go to a steak house for the vegetarian option?
Mains: Lunch \$11-\$30; Dinner \$19-\$50 (Upstairs)
Hours: Lunch 11:30 – 2PM; Dinner: 5:00 PM-10:00 PM (11:00 PM on Friday and Saturday); Closed for lunch on Sunday and Monday
Hey Lucy! 295 King St W; 416-979-1010; (26)

Casual Italian; A casual atmosphere with a wood burning oven and a bunch of TVs around; The thin crust wood fired pizza has most of the usual topping choices with no real surprises. It's still a pretty good pizza. Calzones, paninis, and pasta, similarly with no surprises, are also available
Hours; Monday -Tuesday: 4:00 pm to 11:00 pm; Wednesday, Friday, Saturday: 11:30 am to 2:00 am
Thursday: 11:30 am to 12:00 pm; Sunday: 11:30 am to 9:00 pm; No Wheelchair Access

Kit Kat Italian Bar & Grill; 297 King St. West; 416-977-4461; (27)

Southern Italian; This busy family run restaurant is one of the original restaurants on restaurant row, first opened more than 20 years ago. The cosy setting featuring gingham tablecloths is both warm and rustic with friendly service. The menu features items such as Beef Carpaccio, Fettuccine Alberto with four cheeses and cream, Pasta Misto for two, Veal Picatta and Osso Buco Milanese.

Dinner Mains: \$15 to \$30; Lunch Mains: \$9 to \$20. (A few steps to get in – washrooms downstairs)
Hours: 11:30 AM – 11:30 PM; Sunday: 4:00 PM – 10:00 PM

La Fenice; 319 King St West; 416-585-2377; (32)

Italian fine dining; Named for the famous opera house in Venice, La Fenice has an elegant relaxed atmosphere in a warm candle-lit dining room. The service is excellent. The rack of lamb (Costolette D'Agnello Ai Ferri) is *unbelievable*. You probably can't go wrong with anything on the menu.

Hours: Mon – Fri. 1130 AM – 10 PM, Sat. 5-10 PM, Closed Sunday. (A few steps to get in – washrooms downstairs)

Dinner Mains: \$16-\$36; Lunch Mains: \$12-\$21

Luma Restaurant; 350 King St. West; 647-288-4715; (25)

Luma, part of the TIFF Bell Lightbox at the corner of King and John Streets, is a relative newcomer to restaurant row. Executive chef, Jason Bangerter's menu includes Burrata, Shrimp and Lobster Burger, and Muscox Tenderloin + Slow Cooked Tail. The service is excellent and the staff is knowledgeable. They have some interesting cocktails as well.

Dinner Mains: \$23-\$40; Lunch Mains: \$14-\$26

Hours: Lunch: Monday-Friday, 11:45am-3:00pm; Dinner: Monday-Saturday, 5:00pm-11:00pm

Marcel's Bistro; 315 King St. West; 416-591-8600; (29)

French Fine Dining; Marcel's is one of the city's oldest French restaurants. The service is not known to be outstanding, and the dining room is rather dark (or romantic, depending on how you look at it.) The food is hit or miss, but the scallops are tasty. Selections include warmed herb goat cheese, Confit of duck leg, and seared sea scallops in a saffron velouté.

Dinner Mains: \$25-\$32; Lunch Mains: \$10-\$20 . (A few steps to get in – washrooms downstairs)

Hours: Lunch: Tuesday – Friday, 11:30 AM-2:30 PM Dinner: Tuesday – Saturday, 4:30 PM-12:00 AM

Paese Ristorante; 333 King St. West; 416-599-6585; (31)

Philosophy: "Inspired in Italy, Made in Canada." This is chef-owner Tony Loschiavo's second location, opened 3 years ago, with executive chef Christopher Palik, 21 years after opening his Bathurst St. location. When in season many of the ingredients used in the restaurant come from a nearby small organic farm jointly owned by Palik and Loschiavo . Along with the usual pizza and pasta you will find items like Grilled Cornish Hen, and Striped Bass. They also have a late night menu. Service is friendly and welcoming, but can be slow at times.

Dinner Mains: \$14-\$30; Lunch Mains: \$10-\$25 (Accessible)

Hours: Monday-Friday, 11:30 AM – 11:00 PM; Saturday and Sunday, 11:00 AM – 12:00 AM;

The Red Tomato; 321 King St. West; Downstairs; 416-971-9155; (30)

Located downstairs from Fred's Not Here is The Red Tomato. It has a varied menu, many of the items are Italian but I wouldn't classify this as an Italian restaurant; It has an interesting variety of appetizers, or "small plates" as they call them, choices such as Crispy Duck Wings, Grilled Korean Beef Short Ribs, and Blackened Salmon with w/ Corn and Black Bean Salsa. There are some, but not many, vegetarian choices as well.

Mains: Larger plates: \$14-\$18; Small Plates: \$4-\$9; There's also an "Only At The Bar" menu of various items at \$5 and \$6. (A few steps to get in – washrooms downstairs)

Hours: Sun – Thurs. 5:00 PM – 10:00 PM; Fri-Sat, 5:00 PM – 11:00 PM

Further Afield but Oh So Worth It

Bannock; 401 Bay St; 416-861-6996; (34)

Canadian Comfort Food: There aren't many places that you'll find items like duck poutine pizza and Ontario harvest venison and rabbit tourtière on the menu. This is clearly not health food. The menu is unique and hearty, and how can you not love a place that puts a slice of bacon in their Bloody Caesar? It's a little farther to walk than some of the others, but most of the trip can be done on the Path.

Shareables: \$7 - \$18; Mains: \$16 to \$34. (Accessible via Bay Street entrance)

Hours: Mon. – Fri. 11:30 AM- 10 PM; Sat. 11 AM – 10 PM; Sun. 11 AM - 4 PM

The Burger's Priest; 463 Queen St W. 647-748-8108; (35)

I swear, if one more place serving overcooked hockey pucks with fancy toppings and calling them "gourmet" burgers opens up in Toronto, I am getting myself a flamethrower. This is not one of those, this is the real thing. Try the Priest, a cheeseburger patty and a cheese-stuffed portobello mushroom that's been breaded and fried. The Pope burger is the same but with two patties. There's probably a defibrillator somewhere nearby. Go ahead, it's worth it. They'll even cook it medium-rare. Hallelujah! (Mostly for take-out, although there are a few stools available. This isn't really all that much further afield.)

Burgers \$8 -\$15; Fries \$3.59. Ask about the "secret menu". (A couple steps at entrance)

Hours: Mon-Wed: 11:30 AM -9:30 PM, Thu-Fri: 11:30 AM -10:30PM, Sat: 12 -10:30 PM, Closed Sunday

Caplansky's Delicatessen; 356 College St, 416-500-3852; (38)

This, this right here, this is the best smoked meat in Toronto. This may be the best smoked meat anywhere, (*and yes, I'm looking at you Montreal.*) The service is truly excellent. You are greeted almost immediately on arrival and given a chilled jug of water and glasses. Owner Zane Caplansky is nearly always on site greeting and chatting with customers. And after one of those smoked meat sandwiches with light crispy fries, (or latkes), three words: Maple. Bacon. Donuts. You won't be sorry.

(Subway to Queen's Park station, then take the westbound streetcar. If you have time, take a walk around Kensington Market while you're in the area.)

Mains: \$8-\$18 (Narrow doorway, washrooms downstairs)

Hours: Mon. – Fri. 11 AM-10 PM; Sat-Sun. 9 AM – 10 PM; (Narrow entrance, washrooms downstairs.)

Chinese Traditional Buns; 536 Dundas West W, 416-299-9011

Northern Chinese. Don't be fooled by the plastic tablecloths and modest décor. This is some seriously good food. You can see them making the house-made noodles and dumplings up front. The Xi'an pork sandwich, an appetizer at less than \$3, is savory and spiced with hints of black cardamom and cinnamon and topped with green onion and coriander is considered one of Toronto's best sandwiches. The soup dumplings are worth the trip themselves. Service is not their strong point, but it's not terrible and the food makes up for it several times over.

(Subway to St. Patrick station, then take the westbound streetcar. This is also easy walking distance to Kensington Market)

Mains \$7 - \$15; (Downstairs)

Dukem; 950 Danforth Ave, 416-406-6342 (not on map)

Ethiopian; Somebody with a decent enough throwing arm (or perhaps a hockey puck and stick – this is Canada after all) could stand in front of Dukem and easily hit more than a half dozen really good Ethiopian restaurants. None of those are anywhere near as good as Dukem. The beef Kitfo and Tibs are fantastic and there are plenty of vegetarian friendly options. They tend to hold back on the spiciness but will make it spicier if you ask. For those unfamiliar with Ethiopian cuisine, the main dishes are eaten with your hands and injera bread, a sour spongy pancake. If you've never had it before, this is an excellent place to start.

(Yonge Subway to Bloor line, then eastbound on the Bloor line to Donlands station.)

Mains \$8 - \$18 (Narrow doorway, washrooms downstairs)

Hours: Mon. – Sun. 4 PM – 12 AM

Taste of China; 338 Spadina Ave, 416-348-8828; (37)

This is the place in Chinatown that the other chefs all go to eat, and with good reason. The food is authentic and perfectly prepared. The Sizzling Szechuan fish is thoroughly outstanding. The more adventurous will not regret trying the deep-fried pork intestine, but really, there are no duds on the menu. It's all good.

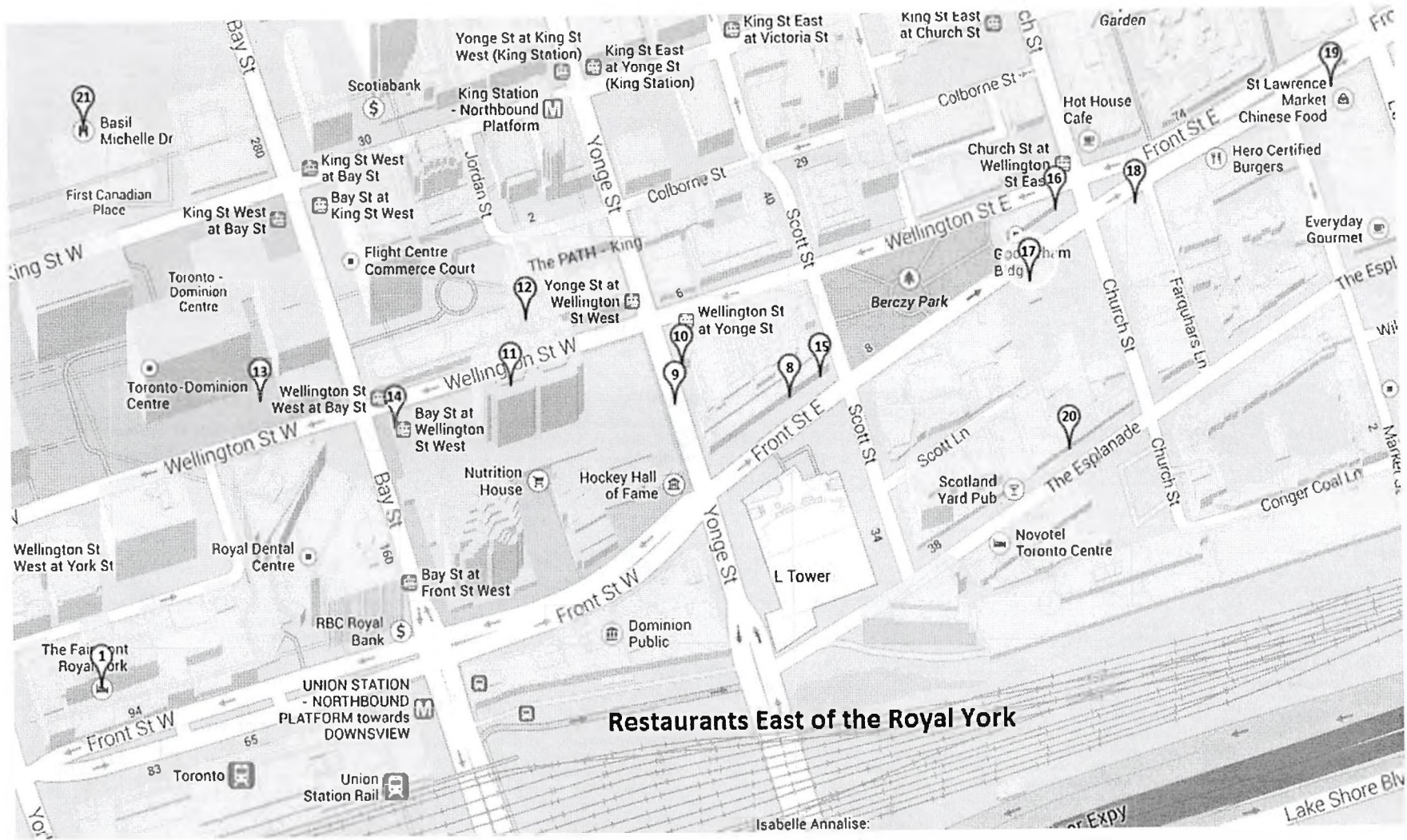
(Subway to St Patrick station, then take the westbound streetcar to Spadina and it's a very short walk north.)

Mains: \$8 - \$18; Peking duck for \$36 . (A few steps to get in – washrooms downstairs)

Hours Mon-Fri 1130 – 4 AM; Sat. – Sun. 11:30 – 5 AM

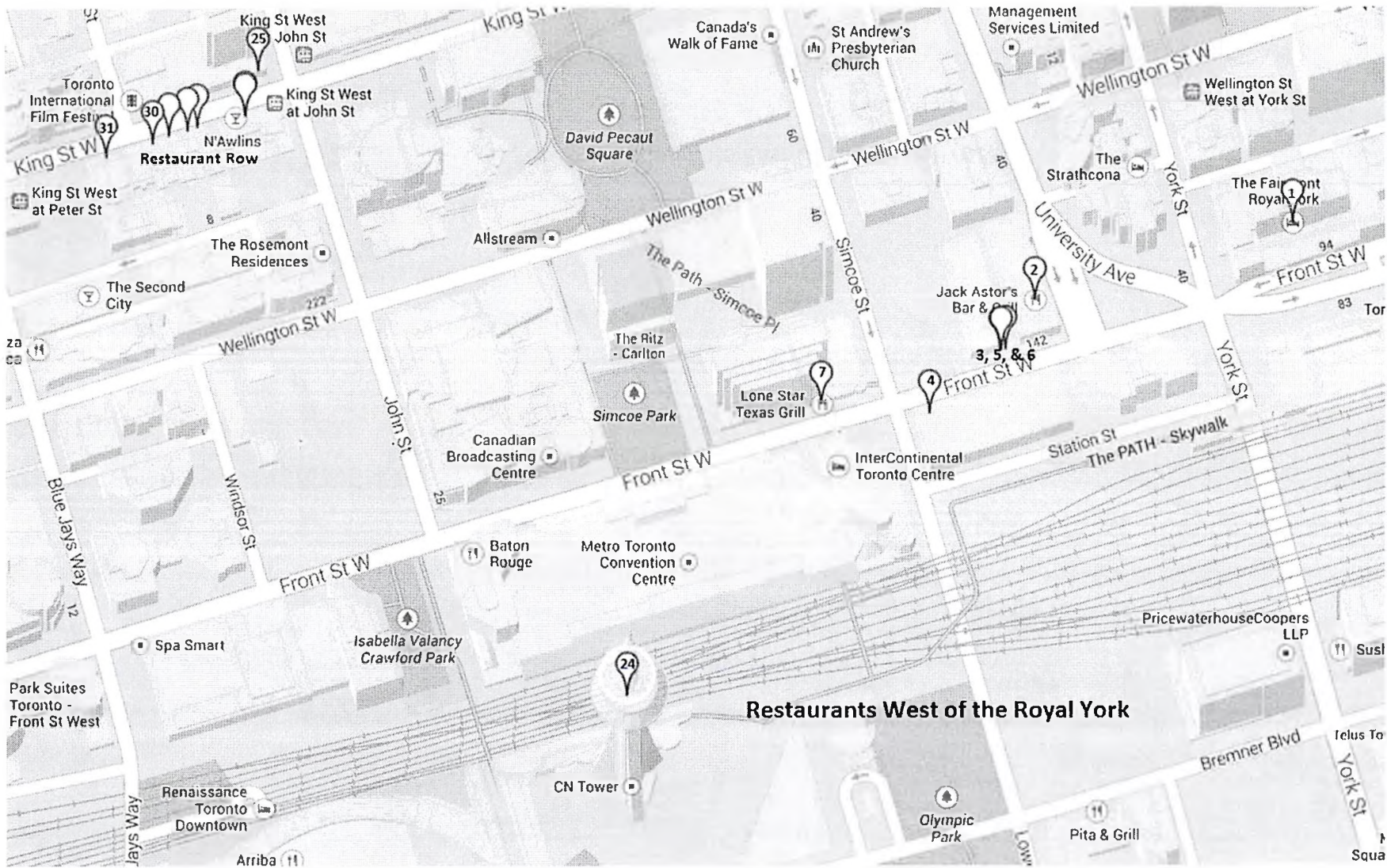
1	Fairmont Royal York	100 Front St W
2	Jack Astor's	144 Front Street West
3	The Loose Moose	146 Front Street West,
4	East Side Marios	151 Front Street West
5	Canyon Creek Chophouse	156 Front Street West
6	Joe Badali's	156 Front Street West
7	Lone Star Texas Grill	200 Front Street West
8	Biff's Bistro	4 Front Street East
9	Oliver & Bonacini Café Grill	33 Yonge Street
10	Houston Ave Bar & Grill	33 Yonge Street
11	Obika Mozzarella Bar	181 Bay Street
12	Jump Restaurant	18 Wellington Street West
13	Canoe	66 Wellington Street West
14	Ki Modern Japanese	181 Bay Street
15	Fran's	33 Yonge Street
16	Flatiron & Firkin	49 Wellington Street East
17	Sultan's Tent	49 Front Street East
18	C'est What	67 Front Street East
19	St. Lawrence Market	92 Front Street East
20	The Bier Markt Esplanade	58 The Esplanade
21	Akco	100 King Street West
22	Red's Wine Tavern	77 Adelaide Street West
23	Hy's Steakhouse	120 Adelaide Street West
24	360 Restaurant	301 Front Street West
25	Luma	350 King Street West
26	Hey Lucy	295 King Street West
27	Kit Kat Italian Bar & Grill	297 King Street West
28	Dhaba	309 King Street West
29	Marcel's Bistro	315 King Street West
30	Fred's Not Here/Red Tomato	321 King Street West
31	Paese	333 King Street West
32	La Fenice	319 King Street West
33	Corned Beef House	270 Adelaide Street West
34	Bannock	401 Bay Street
35	The Burger's Priest	463 Queen Street West
36	Chinese Traditional Buns	536 Dundas Street West
37	Taste of China	338 Spadina Avenue
38	Caplansky's Delicatessan	356 College Street





Restaurants East of the Royal York

Isabelle Annalise:



Restaurants West of the Royal York

