

TASTE

DINING

Dinner ~ Soups, Salads & Appetizers

Daily Soup \$6

Chef's daily creation.

Lobster Bisque \$12

Creamy velvety broth, infused with cognac

Simple Salad \$6

Baby greens with cherry tomato, cucumber and shaved radish
tossed in a peach vinaigrette spiked with mint

Romaine Salad \$8

Crisp prosciutto, crostini, creamy roasted garlic dressing,
shaved grana padano cheese

Heirloom Tomato Salad \$12

Fresh local heirloom tomatoes, buffalo mozzarella and aged balsamic vinaigrette.

Black Bean Bruschetta \$8

Vine ripe tomato, torn basil, red onion on French baguette spread with goat cheese.

Grilled Calamari \$11

Tomato relish and a sweet balsamic drizzle

Curried Scallops \$14

Marinated seared scallops tossed in a curry coconut sauce with arugula

Carpaccio \$15

Thin slices of seared beef tenderloin, lemon oregano vinaigrette,
shaved grana padano cheese

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DINING

Dinner ~ Mains

Crackling Chicken \$22

Free range bone out half chicken, wilted greens, garlic mashed, pan jus

Daily Catch ~ Market Pricing

Daily inspiration from the waters

Trout Tower \$24

Pan seared Milford Bay trout layered with creamy sun dried tomato
Polenta topped with crisp prosciutto and oats

Broccoli and Pesto Pappardelle \$18

Fresh broccoli with torn basil and parmesan cream.

Add Boneless Chicken Breast \$5

Add lobster \$8

Ontario Lamb \$34

Big eye Ontario rack of lamb, arugula & cucumber salad, mint vinaigrette

Dry Aged Striploin \$3.50 per ounce

Ontario corn fed Striploin cut to your preference from 6 ounces,
truffle mashed and Brookland Farm greens with chive butter.

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DINING

Dinner ~ Mains

Beef Tenderloin \$36

8 oz AAA Ontario, spinach, egg dipped brioche, pancetta jus, Béarnaise

Stuffed Pork Chop \$24

Riccata and spinach stuffed rosemary fingerlings and baby Bok Choy, and a sweet béchamel sauce.

Lighter Side

Smoked Chicken Quesadilla \$12

Pimento, nippy cheese, caramelized onion sour cream dip

6oz Bison Burger \$10

Boston leaf, thick slice tomato, red onion, kosher dill

Grand Muskoka Wrap \$14

Local greens, avocado, peach, cucumber, red onion, sweet Bala cranberry vinaigrette



Dessert

Flourless Chocolate Torte \$9
with blueberry compote and crème Anglaise

Rhubarb Cobbler \$7
Milanese vanilla ice cream.

Classic Crème Brulee \$8

Artisan Cheese Board for Two \$18
fresh baguette and organic honey.