

TASTE

DINING

Luncheon ~ Soups & Starters

Daily Soup \$6

Chef's daily creation

Simple Salad \$6

Local fresh greens, thick sliced tomato, cucumber, shaved radish,
Bala sweet cranberry vinaigrette

Tabbouleh Salad \$9

Couscous, garlic, parsley, grilled vegetables

Romaine Salad \$8

Crisp prosciutto, herb crostini, creamy roast garlic dressing,
shaved grana padano

PEI Mussels \$9

Roasted garlic, tomato saffron broth, fresh baguette

Black Bean Bruschetta \$8

Vine ripe tomato, torn basil, red onion, roast garlic, herb crostini, chevre

Crisp Phyllo Hand Roll \$10

Daikon, bok choy, carrot, pea tendril, sweet plum apple reduction

Smoked Chicken Quesadilla \$12

Pimento, nippy cheese, caramelized onion sour cream dip

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Luncheon Menu ~ Mains

Georgian Bay Pickerel \$16

Panko crust, lemon, sweet gherkin remoulade

Grand Muskokan Wrap \$14

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

Roast Chicken Clubhouse \$12

Boston leaf, thick sliced tomato, double smoked bacon,
roasted red pepper aioli

Turf and Turf Meatloaf \$14

Grilled prosciutto wrapped turkey, leek, mushroom, roasted garlic meatloaf,
tomato charred corn bourbon bbq chutney

6oz Bison Burger \$10

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

Char Grilled Thai Lamb Stir Fry (Wok & Wool) \$12

Soy marinated lamb loin, daikon, Moonbay shiitake, local bok choy,
green curry coconut sauce, crushed peanut, lime

Steak Frites \$18

8oz AAA Ontario dry aged corn fed striploin, hand cut fries

Daily Catch ~ Market Pricing

Chef's daily inspiration from the waters

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Desserts

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.