

# TASTE

DINING

## Dinner ~ Soups, Salads & Appetizers

### Chef's Daily Kettle \$7

Made fresh from the heart

### Black Bean Bruschetta \$8

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

### Romaine Salad \$8

Romaine hearts, Crisp prosciutto, shaved Grana Padano Parmesan, herb crostini, House made Caesar dressing

Add grilled chicken \$2

### Taste Summer Salad with grilled Watermelon \$9

Brooklands Farms baby lettuces with grilled watermelon, peaches, feta cheese, thinly sliced red onions, toasted sunflower kernels, Four Season's rainbow sprouts, Bala cranberry and maple dessert wine vinaigrette

### Baked Brie Tarte Flambé \$11

Double cream brie, caramelized onions, roasted garlic & rosemary crème fraiche on flat bread

### Heirloom Tomato Salad \$12

Fresh local heirloom tomatoes, buffalo mozzarella and aged balsamic vinaigrette

### Milford Bay Smoked Trout \$14

Muskoka's famous smoked trout, Brooklands Farm Arugula, caramelized red onions, caper cream cheese, scallion potato crostini, lemon-chive vinaigrette

# TASTE

DINING

## Dinner ~ Mains

### Goan Vegan Tofu Curry \$20

Authentic curry flavourings served on basmati rice with  
Brooklands Farm seasonal vegetables

### Daily Pasta Presentation

Chef's inspired creation  
half order \$16 / full order \$22

Muskoka's "Beat the Wheat" gluten free pasta is available upon request

### Cottage Charcuterie \$26

Trio of grilled pheasant, venison and wild boar sausage,  
Brie, Oka and herbed Chevre cheese, assorted condiments, scallion potato crostini

### Summer Solstice Chicken Supreme with Orange Duck \$ 25

Sea salt and herb crusted chicken breast supreme filled with orange infused duck, herbed  
basmati rice, Brooklands Farm seasonal vegetables, duck crackling  
Mandarin sesame duck jus

### Rainbow Trout Tower \$25

Pan seared Milford Bay trout layered with creamy sun dried tomato  
Polenta topped with crisp prosciutto and sweet oats,  
Brooklands Farm seasonal vegetables, wildflower honey drizzle

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DINING

## Dinner ~ Mains

### Certified Black Angus Grilled Striploin

Certified Black Angus AAA striploin grilled to your preference,  
Potato escalope au gratin, Brooklands Farm seasonal vegetables,  
Muskoka Brewery beef jus

6 oz \$25 / 8 oz \$33

add 4oz lobster tail \$6

### Pecan Pickerel \$32

Pan seared pecan crusted Canadian pickerel, Brooklands Farm seasonal vegetables, wild  
rice and Yukon gold potato pancake, acai berry drizzle

### AAA Beef Tenderloin \$36

8 oz AAA Ontario, Brooklands Farm seasonal vegetables,  
Latke potato, shallot-shiitake beef jus

add 4oz lobster tail \$6

### Grilled Ontario Rack of Lamb \$39

Marinated Ontario rack of lamb, legume ragout,  
Brooklands Farm seasonal vegetables, fresh mint balsamic drizzle

### Daily Prix Fixe \$55

Your choice of  
Appetizer, Main and Dessert  
(lobster tail not included)