

TASTE

DINING

Dinner ~ Soups, Salads & Appetizers

Taste Signature Soup \$8

Butternut squash and pumpkin roasted with honey, finished with maple crème fraîche

Lobster and Sweet Potato Bisque \$12

Creamy velvety broth, infused with cognac

Harvest Salad with Warm Apples \$8

Crisp Lettuces with beets, carrots, pecans, aged smoked cheddar, warm apple slices,
Cider and wildflower honey vinaigrette.

Rose Reisman's Quinoa Greek Salad \$10

Sweet bell peppers, cucumbers, green and red onions, Kalamata olives,
and light feta cheese tossed in quinoa and a lemon, garlic and herb vinaigrette

Grilled Marinated Calamari \$12

Tomato and pepper compote, lemon arugula, balsamic drizzle

Sweet Potato Scallops \$14

Seared scallops wrapped in sweet potato, candy cane beet chips, caramelized onions, late
harvest Vidal reduction

Lamb and Mushroom Sauté \$15

Lamb tenderloin, forest mushrooms, roast garlic and shallots, herbed puff pastry,
Port reduction

Executive Chef ~ Guy Bedard

TASTE

DINING

Dinner ~ Mains

Daily Feature

Chef's daily inspiration from the heart

Broccoli and Pesto Pappardelle \$18

Fresh broccoli, onions, potato, basil, garlic, white wine, pine nuts
with parmesan cream or olive oil, garlic baguette

Add Boneless Chicken Breast \$5

Add lobster \$8

Rose Reisman's Chicken Supreme \$23

Roasted chicken breast filled with cranberries, almonds, havarti,
Herbed Israeli couscous, harvest vegetables, orange- maple glaze

Pecan Pickerel \$28

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

Dry Aged Grilled Striploin

Ontario premium dry aged striploin grilled to your preference,
Sweet potato frites, harvest vegetables, Muskoka Brewery beef jus

6 oz \$24

8 oz \$32

Ontario Lamb \$34

Big eye Ontario rack of lamb, red lentils, harvest vegetables,
Tomato, pepper, smoked chipotle confiture

Executive Chef ~ Guy Bedard



Dinner ~ Lighter Side

Smoked Chicken Quesadilla \$ 12

Bell pepper trio, cheddar and mozzarella cheese,
Caramelized onion sour cream dip, Salsa verde

8oz Gourmet Bison Burger \$ 14

Portuguese multigrain kaiser, beefsteak tomato, caramelized red onion, Oka cheese,
Grilled portabella mushroom, roast garlic aioli, kosher dill, sweet potato fries

Vegetarian Burger \$ 11

Portuguese multigrain kaiser, tomato, caramelized red onion, Oka cheese,
Grilled portabella mushroom, roast garlic aioli, kosher dill, sweet potato fries

Nouveau Grand Muskoka Wrap \$ 14

Baby leaves, balsamic mushrooms, marinated tofu, cucumber, red onion,
Heirloom tomato, cashews, hummus in a sun-dried tomato flour tortilla

Grilled Chicken Clubhouse \$ 12

Grilled chicken breast, multigrain Kaiser, leaf lettuce, tomato,
double smoked bacon, havarti, roasted red pepper aioli
Served with your choice of hand cut fries, sweet potato fries, salad or soup

Executive Chef ~ Guy Bedard



Dessert

Maple Crème Brûlée \$8
with fresh berries

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

Rose Reisman's Pumpkin Molasses Cake \$9
with light cream cheese icing

Dessert Sampler for Two \$ 15
Crème brûlée, Chocolate Torte, Pumpkin Molasses Cake

Artisan Cheese Board for Two \$ 20
fresh baguette and organic honey.

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