

TASTE

DINING

Luncheon Menu

Daily Soup \$6

Chef's daily creation

Harvest Salad with Warm Apples \$8

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

Romaine Salad \$8

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

Add smoked chicken \$2

The Touchstone Poutine \$10

Hand cut fries, house made beef au jus, Thornloe cheddar cheese curd

Add smoked chicken \$2

Add duck confit \$4

Smoked Chicken Quesadilla \$12

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

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

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Daily Feature

Chef's daily inspiration from the heart. Market Priced

Lake Muskoka Fusilli Pasta \$12

Corkscrew noodles, chorizo sausage, baby spinach, Moonbay shiitake mushrooms, rustic tomato sauce, shaved grana padano cheese, garlic baguette

Gourmet Bison Burger

6 oz \$12 / 8 oz \$14

Portuguese multigrain kaiser, beefsteak tomato, caramelized red onion, Oka cheese, Grilled portabella mushroom, roast garlic aioli, kosher dill,
Served with your choice of hand cut fries, sweet potato fries, salad or soup

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

Soy marinated lamb loin, daikon, shiitake, bok choy, bell peppers
green curry coconut sauce, pickled ginger, crushed peanut,
served on pappardelle noodles

Nouveau Grand Muskokan Wrap \$14

Baby leaves, balsamic mushrooms, marinated tofu, cucumber, red onion,
Heirloom tomato, cashews, hummus in a sun-dried tomato flour tortilla
Served with your choice of fries, sweet potato fries, salad or soup

Muskoka Cottage Brewery Battered Pickerel \$16

Beer battered fresh pickerel, pickled onion and gherkin marmalade,
Served with your choice of hand cut fries, sweet potato fries, salad or soup

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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.