

TASTE

DINING

Brunch

Served Sundays from 11:00 am to 2:00 pm

Starters

Daily Soup \$6

Chef's daily creation

Romaine Salad \$8

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

Arugula Salad \$7

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

Maple Whisky Salmon \$12

Muskoka Maple house cured salmon, cream cheese, capers,
onion confiture, fresh baguette

Cranberry Walnut Toast \$8

Triple cream brie, fresh fruit preserves, petit local greens salad,
sweet Bala Cranberry vinaigrette

Hand Blended Granola \$6

Fresh berries, Balkan style yogurt, organic Muskoka honey.

TASTE

DINING

Brunch Mains

Eggs Benedict \$14

Two poached eggs, toasted English muffin, Serrano ham,
(Or smoked salmon/wilted spinach; hand whipped hollandaise,
Fresh fruit, skillet potato

Frittata \$12

Three eggs, chevre, sun dried tomato, scallion, petit local greens salad,
sweet Bala Cranberry vinaigrette

French Toast \$10

Egg dipped brioche, fresh grated cinnamon, Muskoka maple syrup,
Blueberry compote, Chantilly cream

Bacon & Eggs \$8

Three eggs any style, double smoked bacon, grilled vine ripe tomato,
Grilled baguette w/honey butter, skillet potato

Steak Frites \$18

8oz AAA Ontario dry aged corn fed striploin, hand cut fries
Add two eggs \$2

Fusili \$12

Corkscrew noodles, chorizo sausage, Moonbay shiitake mushrooms,
rustic tomato sauce, shaved grana padano cheese

TASTE

DINING

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.

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

TASTE

DINING

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

TASTE

DINING

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.

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

TASTE

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.

TASTE

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

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