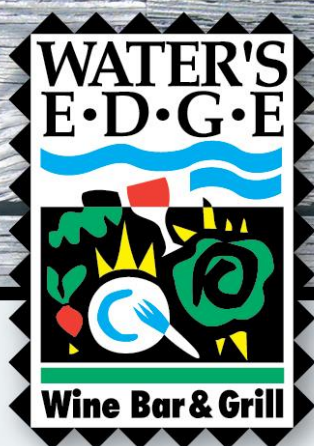


Dinner



Menu

SALADS

TOMATO & OLIVE 19

Sundried Tomato Pesto / Olive Tapenade / Heirloom Tomato / Kalamata Focaccia / Marinated Tomato & Olive Antipasto / Basil / Roasted Garlic / Olive Oil / Half 10 / Add Bocconcini 2

BEET & KALE 19

Roasted Yellow & Pickled Red Beets / Kale Pesto / Sweet Chevre Crème / Candied Walnuts / Beet & Pumpernickel Dust / Smoked Honey Vinaigrette / Half 10

SESAME & CASHEW 18

Julienne Spring Vegetables / Lo- Mein Noodles / Bean Sprouts / Arugula / Crisp Wonton / Toasted Cashews / Creamy Honey, Citrus & Sesame Dressing / Half 10

BALA CRANBERRY 18

Red Wine Poached Fresh Cranberry / Apple Cider Dried Cranberry / Pistachio / Goat Cheese / Mixed Spring Greens / Vodka & Lemon Vinaigrette / Half 10

Add Chicken 6

Add Shrimp 8

APPETIZERS

ATLANTIC SCALLOPS 29

Lake Joe Maple Glazed / Crisp Pork Belly / Caramelized Pineapple / Mai Tai Fluid Gel / Coconut

STEAK TARTARE 22

Certified Angus Beef® Tenderloin  / Grainy Mustard Marinade / Smoked Gouda / Egg Yolk / Toasted Almond / Cornichon / Horseradish Crème Fraiche / Carrot Top Pesto / Kettle Chips

GRILLED CALAMARI 21

Cherry Tomato / Garlic / Caper / White Wine / Lemon / Brown Butter / Sambal / Keto Friendly

GNOCHHI 19

Brussels Sprouts / Double Smoked Bacon / Caramelized Onion Puree / Chive Crème Fraiche / Cranberry Gastrique

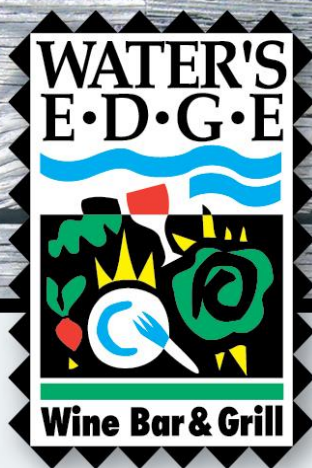
SOFT SHELL CRAB 19

Cornmeal Crusted & Fried / Pickled Onion Coleslaw / Devils Butter / Chili Aioli / Charred Lemon

SALMON TRIO 21

Smoked Mousse / Cured Gravlox / Fresh Salmon Roast / Fried Capers / Dill Aioli / Roasted Garlic / Pickled Shallot / Bannock Bread / Gluten Free Crackers

Dinner



Menu

OCEAN

RAINBOW TROUT 41

Butternut Squash Puree / Truffled Cauliflower Rice / Roasted Asparagus / Basil Beurre Blanc / Keto Friendly

AHI TUNA 42

Sesame Crusted / Cilantro & Wasabi Broth / Coconut Risotto / Cucumber & Mango Salad / Orange– Saki Vinaigrette

ONTARIO WHITEFISH 39

Crusted & Seared Crisp / Bacon & Chive Crème / Legume Succotash / Baked Polenta

EARTH

LAMB SHANK 45

Muskoka Mad Tom Braised / Coffee Crusted / Dill Pickled Red Onions / Fall Vegetable Ratatouille / Sautéed Greens / Fleur De Dijon Demi Glaze

TENDERLOIN 58

Certified Angus Beef® Tenderloin  / Toasted Oat Gouda / Roasted Heirloom Carrots / Garlic & Rosemary Pomme Duchesse / Butter & Honey Pearl Onions / Port Jus

DUCK DUO 42

Pan Roasted Breast / Confit Leg / Sweet Corn Puree / Thyme Gnocchi / Forrest Mushroom Ragu / Sprout Salad / Chili & Orange / Espresso Jus

SCHNITZEL 39

Choice of Turkey Breast or Pork Loin / Brined & Breaded / Poached Duck Egg / Sage Hollandaise / Herbed Spätzle / Muskoka Detour Braised Red Cabbage

VENISON BACK STRAP 47

Pepper Crusted & Cast Iron Seared / Caramelized Fennel & Goat Cheese Bannock / Buttered Green Beans / Black Current Jam / Demi Glaze Poached Black Berries

PASTA

SEAFOOD RISOTTO 36

Mussels / Bay Scallop / Clams / Grilled Lime / Thai Green Curry / Coconut Milk / Saffron / Sweet Drop Peppers / Cilantro

JUMBALIYA ORECEIETTE 32

Shrimp / Chorizo / Leek / Red Pepper / Pea / Tomato Rose / Mozzarella / Chilies

LINGUINI CARBONARA 30

Double Smoked Bacon / Rapini / Garlic / Butter / Egg Yolk / Parmesan / Chive / *Ask For Vegan