



WINDERMERE HOUSE

## Starter

<b>Crispy Calamari</b>	16
cajun dusted, chipotle mayonnaise	
<b>Caesar Salad</b>	12
maple smoked bacon, polenta croutons, grana padano cheese	
add grilled chicken \$9      add grilled salmon \$12	
<b>Windermere House Salad</b>	13
organic local greens, cucumber, johnston's cranberries, spiced candied pecans, maple balsamic vinaigrette	
<b>Baked Escargot</b>	16
sautéed garlic, medley of forest mushrooms, served on a roasted portobello mushroom	
<b>Segwun Salad</b>	16
toasted israeli cous cous, golden beets, organic muskoka baby sprouts, arugula, bell peppers, champagne vinegar, extra virgin olive oil	
<b>Roast Pork Belly &amp; Sea Scallop</b>	19
celery root puree, lemon basil infused extra virgin olive oil	
<b>Black Tiger Shrimp</b>	17
classic shrimp cocktail, fresh horseradish cocktail sauce	
<b>Steamed PEI Mussels</b>	16
white wine, saffron cream, roasted garlic bread	

## Entrée

<b>Pan Seared Milford Bay Trout</b>	28
citrus butter, sautéed garlic, spinach, roasted fingerling potatoes	
<b>Northern Ontario Pickerel</b>	30
cornmeal & sumac crusted, wild rice pilaf, seasonal vegetables	
<b>Braised Rabbit Pappardelle</b>	29
sautéed root vegetables, bacon, truffle oil	
<b>Sweet Pea House made Gnocchi</b>	25
sautéed seasonal vegetables, fresh herbs, red chilies, extra virgin olive oil	
<b>Duck Confit Risotto</b>	31
medley of forest mushrooms, black summer truffle	
<b>Muskoka Ale Marinated Chicken Breast</b>	29
maple orange glaze, sautéed swiss chard, roasted fingerling potatoes	
<b>Australian Rack of Lamb</b>	41
dijon & herb crusted, roasted fingerling potatoes, seasonal vegetables, rosemary jus	
<b>Grilled Beef Tenderloin - 6 oz</b>	39
seasonal vegetables, chef's daily potato	
<b>Grilled New York Striploin - 10oz</b>	45
seasonal vegetables, chef's daily potato	
<b>Grilled Ribeye - 16oz</b>	46
seasonal vegetables, chef's daily potato	
<b>Shared Mixed Grill - Land</b>	76
house made venison, jalepeno & cheddar sausage, australian lamb chops, beef tenderloin	
seasonal vegetables, chef's daily potato	
<b>Shared Mixed Grill - Sea</b>	89
atlantic lobster tails, black tiger shrimp, seared sea scallops	
seasonal vegetables, chef's daily potato	

Please advise your server of any allergies or dietary requirements.