



WINDERMERE HOUSE

ESTABLISHED 1870

Starters

Milford Bay Trout Pâté potato & chive blini, herb & lemon crème fraîche	16
Caesar Salad house made garlic dressing, croutons, shaved parmesan	15
Crispy Calamari cajun-dusted, chipotle mayonnaise	16
Windermere House Salad blend of Muskoka greens, spiced pecans, cucumber, Johnston's cranberries, apple & pear chips, elderberry dressing	16
Rosseau Salad trio of roasted beets, walnuts, Johnston's cranberries, chèvre, arugula & herb oil	17
Jack Fruit Cakes vegetarian cakes, wilted greens, avocado-chili aioli	17
PEI Mussels steamed in white wine, cream, garlic, herbs	17

Entrées

Pan Seared Milford Bay Trout spinach cous cous, seasonal baby vegetables, lemon caper brown butter	29
Northern Ontario Pickerel cornmeal & sumac crusted, seasonal baby vegetables, pan-roasted fingerling potatoes	33
Vegetarian Capellini blistered rainbow cherry tomatoes, sweet peppers, fresh herbs, olive oil, shaved parmesan	27
Beef Short Rib Agnolotti double braised short rib, four cheese agnolotti, summer black truffle, crispy leeks, shaved parmesan	39
Char Grilled Cornish Hen smoked with hibiscus tea, parsnip bread pudding, baby vegetables, cranberry-blueberry jus	30
Ontario Rack of Lamb dijon & herb crusted, fingerling potatoes, seasonal baby vegetables, rosemary jus	49
10oz Grilled New York Striploin seasonal baby vegetables, mini red potatoes, Madagascar peppercorn jus	45
6oz Grilled Beef Tenderloin seasonal baby vegetables, mini red potatoes, red wine jus	48
Butchers Block (serves 2) grilled New York striploin, Cornish hen, Ontario lamb chops, roasted fingerling potato, seasonal baby vegetables	99

Please advise your server of any allergies or dietary requirements.