



Starters

Chicken Liver Pate - 17

cranberry-blueberry wine jelly, spiced pecans, pickled wild leeks, crostini

Bruschetta - 12 (v)

grilled garlic bread, house made basil pesto, local heirloom tomatoes

Crispy Calamari - 16

cajun dusted, chipotle mayonnaise

Jack Fruit Cakes - 17 (v)

vegetarian "crab" style cakes, wilted greens, avocado, chili lime aioli

Pan Seared Shrimp & Scallop - 24 (v)

lobster risotto, fire roasted red pepper puree

Salads

Caesar Salad - 15

house made garlic dressing, croutons, shaved parmesan

add chicken - 9 add salmon -13

Windermere House Salad - 16 (gf, v)

blend of Muskoka greens, spiced pecans, cucumber, Johnston's cranberries, apple & pear chips, elderberry orange dressing

Rosseau Beet Salad - 17 (gf, v)

roasted beets, walnuts, Johnston's cranberries, arugula & herb oil

Cobb Salad - 21

Muskoka ale marinated chicken, red onion, aged white cheddar, bacon, avocado, egg, green goddess dressing

Pizza

Margherita - 19

cherry tomatoes, bocconcini cheese, fresh basil

Brooklyn - 22

pepperoni, bacon, chorizo sausage, red onion

Entrees

PEI Mussels - 19 (gf)

steamed with white wine, cream, garlic & herbs

Fish Tacos - 22

blackened pickerel, house made slaw, pineapple & mango salsa

Buddha Burger - 21 (v)

House made vegetarian patty, crispy enoki mushrooms, brie cheese, avocado lime mayo, lettuce, tomato, served with house fries

Cuban Sandwich - 20

shaved ham, roasted pork, swiss cheese, kosher dill pickle, dijon, grilled sour dough, served with house fries

Reuben Reuben - 20

shaved corned beef, melted gruyere, sauerkraut, marbled rye, served with house made coleslaw & fries

Fish & Chips - 21 Add a second piece - 6

pike perch, house fries, tartar sauce, house made summer slaw

Angel Hair Pasta - 24

blistered rainbow cherry tomatoes, sweet peppers, garlic, olive oil, fresh herbs, shaved parmesan

Windermere House Burger - 21

maple onion relish, back bacon, Canadian cheddar.