



Chef's Kettle Winter Vegetable Soup – 8 (v)

French Onion Soup – 10

rich beef broth loaded with Spanish onions, baked crostini & topped with melted smoked Gruyere

Caesar Salad – 15

house made garlic dressing, croutons, shaved Parmesan

add chicken – 9 add salmon – 13

Windermere House Salad – 16 (gf, v)

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

Crispy Calamari – 16

Cajun dusted, chipotle mayonnaise

Traditional Ploughman's Lunch – 18

house made chicken pâté, aged Cheddar, pickled quail egg, Chef's selection pickles & fresh baked crostini

Entrées

Eggs Benedict – 16

two farm fresh eggs, peameal bacon, hollandaise, served on fresh focaccia, pan roasted mini red potatoes, grilled asparagus

Chef's Daily Quiche – 17

Muskoka greens & elderberry vinaigrette dressing

Steak & Eggs – 25

6oz AAA New York steak, two farm fresh eggs (served any style), pan roasted mini red potatoes, grilled asparagus

Baked Macaroni & Cheese – 18

creamy bechamel, mozzarella, aged Cheddar, Muskoka greens, elderberry vinaigrette dressing

Reuben Reuben – 20

shaved corned beef, melted Gruyere, sauerkraut, marbled rye, house made coleslaw & fries

Windermere House Burger – 21

two beef patties, peameal bacon, melted aged Cheddar & Parmesan fries

Fish & Chips – 21 Add a second piece – 6

pike perch, tartar sauce, house made coleslaw & fries

Farmer's Beef Ragout & Biscuits – 21

AAA tenderloin tips, seasonal root vegetables in a rich beef gravy, fresh baked tea biscuit

Vegetarian Capellini – 22 (v)

blistered rainbow cherry tomatoes, sweet peppers, garlic, olive oil, angel hair pasta, fresh herbs, shaved Parmesan

Chicken Parmesan – 22

Italian breadcrumb crusted free range chicken breast, rich plum tomato sauce, mozzarella & garlic egg noodles