

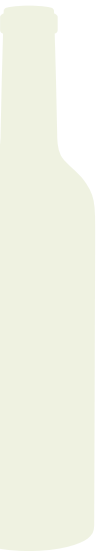
Beverages



Bottled Beer

(341 ml) • 3

Canadian
Coors Light
Belgian Moon
Rickards Red
Corona
Heineken



Wine

(750ml)

Rosé

Gérard Bertrand Côte des Roses (France) • 27

Whispering Angel (France) • 34

White

Cedar Rock Chardonnay (California) • 19

Redstone Limestone Riesling (Niagara, Canada) • 20

Echeverria Valle Dorado Sauvignon Blanc (Chile) • 17

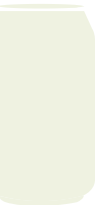
Tiefenbrunner, Pinot Grigio (Italy) • 22

Red

Cedar Rock Cabernet Sauvignon (California) • 19

Leaping Horse Vineyards Merlot (California) • 18

Tawse Pinot Noir (Niagara, Canada) • 28



Canned Beverages

Assorted Sodas • 2

Orange Juice • 3

Apple Juice • 3

Ordering & Collecting

Take out is available
12.00 pm – 8.00 pm daily

PLEASE NOTE SUSHI IS NOT
AVAILABLE ON MONDAY'S.

Please call
705-644-9064
or email us with your order
takeout@windermerehouse.com

- ✓ We will confirm your order via the same method as it was placed and provide a pick up time.
- ✓ Credit card details will be taken at the time of order. No cash transactions at this time.
- ✓ Take Out collection is on the SE side of Windermere House on Windermere Road (just up the road from the pub patio).
- ✓ Please identify yourself upon arrival and your order will be placed on the collection table outside the take out entrance.
- ✓ Catering orders are available upon request and subject to availability. Orders over \$200 require 24 hrs notice please.



TAKE OUT MENU

705.644.9064
takeout@windermerehouse.com



Starters

Edamame • 8

steamed / lightly salted

Miso Soup • 9

broth / tofu / spinach

Wakame Seaweed Salad • 10

seaweed tossed in sesame oil & rice vinegar

Shrimp Tempura • 15

three lightly battered and fried shrimp

Classic Rolls (6 pieces)

California • 13

crab / avocado / cucumber

Spicy Tuna • 16

spicy tuna / tempura crunch

A.C.A. • 12

avocado / cucumber / asparagus

Philadelphia • 15

salmon / cream cheese / cucumber

Diablo • 16

avocado / banana peppers
tempura crunch / topped with spicy salmon

Deluxe Rolls (8 pieces)

Dynamite • 19

avocado / cucumber / crab / shrimp tempura

Lady Bug • 20

unagi / cucumber / cream cheese
topped with avocado & eel sauce

S.A.S. • 20

spicy salmon / avocado / shrimp tempura

Muskoka • 24

shrimp tempura / crab / avocado / cream cheese
tempura battered & deep fried

Black Dragon • 22

cucumber / crab / shrimp tempura
topped with unagi & avocado

Nigiri

(2 pieces) • 8

sliced fresh sushi
on rice pads

Salmon

Tuna

Unagi

Sashimi

(5 pieces) • 18

sliced fresh
seafood

Salmon

Tuna

*PLEASE NOTE SUSHI IS NOT AVAILABLE ON MONDAYS.
SUSHI IS NOT AVAILABLE MONDAY – THURSDAY, JUNE & SEPTEMBER.

Sandwiches and Such

Choice of accompaniment:
herb fries, sweet potato fries or salad
Gluten-free buns available.

Smoked Turkey Club • 21

sourdough / arugula / tomato oregano jam / prosciutto
avocado

Grilled Salmon Wrap • 19

brown rice / kale / edamame / carrots / cabbage
sesame vinaigrette / whole wheat tortilla

Reubenesque • 19

corned beef / house-made sauerkraut / russian dressing
guyère / marble rye

Impossible Burger • 21

vegan green goddess mayo / butter lettuce
vine-ripen tomato / avocado / multigrain bun

Salmon Burger • 23

edamame pesto / pickled red onion / alfalfa sprouts
brioche bun

Windermere Burger • 21

house-ground chuck / arugula / charred tomato aioli
smoked cheddar / fried egg / brioche bun

In The Beginning

Frito Misto • 21

crisp calamari / shrimp / fennel / broccolini / chilies
lemon aioli

Smoked Chicken Cobb • 23

avocado / butter lettuce / snap peas / radish / chickpeas
egg / buttermilk chive dressing

Grilled Yellow Fin Tuna Niçoise • 25

green beans / mini red potatoes / soft poached egg
tarragon aioli / black olive vinaigrette

Caesar • 15

gem lettuce / radishes / garlic focaccia crisps
parmesan / greek yogurt caesar dressing

Tangled Greens • 17

blueberries / sunflower seeds / chia seeds / almonds
lemon agave vinaigrette

Pizza

Queen Margherita • 21

heirloom tomatoes
fior di latte / basil

The Italian Job • 23

ricotta / roast garlic oil
prosciutto / arugula / lemon
Grana Padano

Sweetie Pie • 21

blackberries / basil
rosemary / red onion
honey / goat cheese

The Fun Guy • 23

wild & tame mushrooms
spinach / mozzarella
balsamic / roasted garlic

Main Event

Braised Beef Short Ribs • 37

aspiration / young carrots / garlic whipped potatoes
pomegranate / natural jus

Prosciutto Wrapped Chicken Supreme • 33

sweet herb goat cheese / arugula / mini yukon potatoes
asparagus / king oyster mushrooms / dark chicken jus

Fishin' Chips • 24

crisp pickerel / slaw / sweet herb fries
gribiche tartar sauce

Egg Tagliatelle • 23

blistered cherry tomatoes / light tomato sauce
basil oil / garlic confit / Grana Padano

Chicken Bolognese • 25

fettucelle / fresh plum tomato sauce / fennel
sweet basil