



## **Appetizers**

<b>Market Soup</b>	13
<b>Cherry Tomato Bruschetta</b> grilled sourdough, arugula, Ontario goat cheese, pomegranate	15
<b>Venison Carpaccio</b> pickled carrots, mustard greens, roast shallots, blue cheese	19
<b>Muskoka Detour Mussels</b> coconut, lemongrass, chili sweet potato wedges, curry aioli	23

## **Salads**

<b>Caesar</b> gem lettuce, radishes, garlic focaccia crisps, Parmesan, Greek yogurt caesar dressing	15
<b>Tender Green Salad</b> Bosc pear, cranberries, rosemary pecans, lemon agave vinaigrette	17
<b>Beet Tartare</b> quinoa, pickled honey mushrooms, cashew cream, taro chips	17

## **Entrées**

<b>Egg Tagliatelle</b> blistered cherry tomatoes, light tomato sauce, basil oil, Grana Padano	24
<b>Prosciutto Wrapped Chicken Supreme</b> sweet herb goat cheese, arugula, Yukon potatoes, asparagus, king oyster mushrooms, dark chicken jus	33
<b>Crisp Atlantic Salmon</b> summer succotash, grilled corn, peas, fava beans	29
<b>Pan Seared Scallops</b> cauliflower florets, capers, raisins, almonds, tarragon, chive beurre blanc	33
<b>Duck Confit</b> young vegetables, grilled gem lettuce, parsnip purée, carrot top pesto, elderberry jus	33
<b>Herb Crusted Rack of Lamb</b> green herb risotto, baby summer squash, pancetta, mustard seed jus	49
<b>Steak Frites</b> 10 oz Angus striploin, arugula, roast garlic, horseradish aioli, rosemary Parmesan potatoes	47
<b>Pan Seared Pickerel</b> creamless corn, leeks, oyster mushrooms, fish red wine jus	35
<b>Braised Beef Short-Ribs</b> aspiration, young carrots, garlic whipped potatoes, natural jus	39

All menus subject to change without notice.

Executive Chef: Christopher Duernholz  
Executive Sous Chef: Clifford Tiamson