



Appetizers

Market Soup	13
Cherry Tomato Bruschetta grilled sourdough, arugula, Ontario goat cheese, pomegranate	15
Frito Misto crisp calamari, shrimp, fennel, broccolini, chillies, lemon aioli	21

Salads

Caesar gem lettuce, radishes, garlic focaccia crisps, Parmesan, Greek yogurt caesar dressing	15
Tender Green Salad Bosc pear, cranberries, rosemary pecans, lemon agave vinaigrette	17
Beet Tartare quinoa, pickled honey mushrooms, cashew cream, taro chips	17
Nordic Smoked Salmon quinoa, pickled honey mushrooms, cashews cream, taro chips Windermere home-smoked salmon, capers, watercress, baby potatoes, pickled mustard seeds, dill mustard	19
Grilled Yellow Fin Tuna Niçoise green beans, potato coins, soft poached egg, tarragon aioli, black olive vinaigrette	25

Entrées

Buddha Bowl brown rice, sweet potato, kale, chickpeas, chia seeds, maple tahini vinaigrette	20
Muskoka Detour Mussels coconut, lemongrass, chili sweet potato wedges, curry aioli	23
Egg Tagliatelle blistered cherry tomatoes, light tomato sauce, basil oil, Grana Padano	24
Impossible Burger vegan green goddess mayo, butter lettuce, vine-ripened tomato, avocado, multigrain bun	22
Pickarel Fish Tacos peach salsa, lime chipotle crema	23
Shrimp Ceviche Tacos avocado, horseradish salsa, mango, lime crema	24
Grilled Salmon Wrap brown rice, kale, edamame, carrots, cabbage, sesame vinaigrette, whole wheat tortilla	22
Wagu Burger caramelized onion fig chutney, Gruyère, roast garlic aioli, rosemary Parmesan potatoes	29
Prosciutto Wrapped Chicken Supreme sweet herb goat cheese, arugula, Yukon potatoes, asparagus, king oyster mushrooms, dark chicken jus	33

All menus subject to change without notice.

Executive Chef: Christopher Duernholz
Executive Sous Chef: Clifford Tiamson