

Dinner 5pm-9pm



Appetizers & Salads

Market Soup – 13

Frito Misto – 21

crisp calamari, shrimp, fennel, broccolini, chillies, lemon aioli

Caesar – 15

gem lettuce, radishes, garlic focaccia crisps, Parmesan, Greek yogurt caesar dressing

Tender Green Salad – 17

bosc pear, cranberries, rosemary pecans, lemon agave vinaigrette

Smoked Chicken Cobb – 23

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

Entrées

Egg Tagliatelle – 23

blistered cherry tomatoes, light tomato sauce, basil oil, Grand Padano

Impossible Burger – 22

vegan green goddess mayo, butter lettuce, vine-ripened tomato, avocado, multigrain bun

Fishin' Chips – 25

crisp pickerel, summer slaw, sweet herb fries, gribiche tartar sauce

Wagyu Burger – 29

caramelized onion fig chutney, Gruyère, roast garlic aioli, rosemary Parmesan potatoes

Muskoka Detour Mussels – 23

coconut milk, lemongrass, chili sweet potato wedges, curry aioli

Prosciutto Wrapped Chicken Supreme – 33

sweet herb goat cheese, arugula, Yukon potatoes, asparagus, king oyster mushrooms, dark chicken jus

Crisp Atlantic Salmon – 29

summer succotash, grilled corn, peas, fava beans

Pan Seared Scallops – 33

cauliflower florets, capers, raisins, almonds, tarragon, chive beurre blanc

Herb Crusted Rack of Lamb – 49

green herb risotto, baby summer squash, pancetta, mustard seed jus

Steak Frites – 47

10 oz Angus striploin, arugula, roast garlic, horseradish aioli, rosemary Parmesan potatoes

Pan Seared Pickerel – 35

creamless corn, leeks, oyster mushrooms, fish red wine jus

Braised Beef Short-Ribs – 39

aspiration, young carrots, garlic whipped potatoes, natural jus

Executive Chef: Christopher Duernholz
Executive Sous Chef: Clifford Tiamson