



## Luncheon (12pm-5pm)

### **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

#### **Nordic Smoked Salmon Salad – 19**

Windermere home-smoked salmon, capers, watercress, baby potatoes, pickled mustard seeds, dill mustard

#### **Grilled Yellow Fin Tuna Niçoise – 25**

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

### **Entrées**

#### **Muskoka Detour Mussels – 23**

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

#### **Fishin' Chips – 25**

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

#### **Rubenesque – 20**

corned beef, house-made sauerkraut, Russian dressing, Gruyère, marble rye

#### **Smoked Turkey Club – 21**

sourdough, arugula, tomato oregano jam, prosciutto, avocado

#### **Egg Tagliatelle – 24**

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

#### **Impossible Burger – 22**

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

#### **Pickerel Fish Tacos – 23**

peach salsa, lime chipotle crema

#### **Grilled Salmon Wrap – 22**

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

#### **Wagyu Burger – 29**

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

#### **Prosciutto Wrapped Chicken Supreme – 33**

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