



### starters

**market soup 11**

**frito misto 25**

cornmeal calamari / shrimp / fennel / broccolini / calabrian chili aioli

**cherry tomato bruschetta 15 (v)**

arugula / whipped goat cheese / basil oil

**smoked salmon 21**

lemon thyme pound cake / pickled beets / swedish mustard

### salads

**gem caesar 18**

gem lettuce / focaccia crisps / prosciutto / lemon caesar dressing

**tangled greens 21 (v, g/f, vegan)**

organic butter lettuce / radish / hemp seeds / dijon vinaigrette

**crispy brussels sprout salad 23 (v, g/f)**

hummus / harissa chickpeas / quinoa / maple tahini vinaigrette / feta

**yellow fin tuna niçoise 25 (g/f)**

asparagus / fingerling potatoes / 8 minute egg / tarragon aioli / black olive vinaigrette

### handhelds

*choice of frites or side salad  
upgrade to sweet potato fries 3*

**smoked turkey club 23**

prosciutto / avocado / tomato oregano jam / arugula / sourdough

**reubenesque 23**

corned beef / house-made sauerkraut / reuben dressing / gruyère / rye bread

**wagyu burger 31**

red wine caramelized onions / roast garlic aioli / brioche / aged cheddar

**windermere house burger 25**

ground chuck / truffle aioli / braised portobello / arugula / pickled cucumbers

### entrees

**chipotle salmon tacos 25**

avocado / feta / pineapple jalapeño salsa / lime crema

**fish & chips 27**

crisp pickerel / sweet herb fries / coriander slaw / gribiche tartar sauce

**truffle ricotta agnolotti 29 (v)**

charred corn / sweet peas / roast mushrooms / corn butter sauce

**chicken diavolo 35 (g/f)**

lemon polenta / broccolini / smoked chicken jus

**steak frites 47 (g/f)**

10 oz angus striploin / sweet herb frites / cherry tomatoes / spinach / garlic herb butter

*executive chef: christopher duernholz*

*executive sous chef: clifford tiamson*

*prices do not include 13% HST, product subject to change*

sushi / starters

**edamame 9 (v, g/f, vegan)**  
steamed / lightly salted

**miso soup 9**  
broth / tofu / wakame

**wakame seaweed salad 11 (v, g/f, vegan)**  
seaweed / sesame oil / rice vinegar

**shrimp tempura 17**  
three lightly battered and fried shrimp / ginger  
dashi sauce

**takoyaki (5 pieces) 13**  
deep fried octopus balls / bonito flakes / kewpie  
sauce

sushi | classic rolls (6 pieces)

**california 15**  
crab / avocado / cucumber

**spicy tuna 19**  
spicy tuna / tempura crunch

**a.c.a 13 (v, g/f, vegan)**  
avocado / cucumber / asparagus

**philadelphia 17**  
salmon / cream cheese / cucumber

**diablo 18**  
avocado / jalapeño / tempura crunch / spicy  
salmon



sushi / deluxe rolls (8 pieces)

**dynamite 23**  
avocado / cucumber / crab / shrimp  
tempura

**s.a.s 23**  
spicy salmon / avocado / shrimp tempura

**muskoka 25**  
shrimp tempura / crab / avocado / cream  
cheese / tempura battered & deep fried

**black dragon 23**  
cucumber / crab / shrimp tempura / unagi /  
avocado

**nigiri (2 pieces) 10**  
sushi on rice pads  
salmon / tuna | unagi

**sashimi (5 pieces) 20**  
freshly sliced fish  
salmon / tuna

*sushi chef: chef kee*

*looking for sushi takeout?  
ask your server or call 705.644.9064 for more information about our takeout program!*

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