

DINNER MENU 5pm-8pm

APPETIZERS

CLASSIC CAESAR 15/Lrg 22

Crispy Local Bacon, Shaved Parmesan,
Garlic Croutes, House Dressing

SPINACH SALAD GF 15/Lrg

22

Baby Spinach, Thornbury Apple, Wooldrift
Farm Feta, Muskoka Dried Cranberry,
Lemon & Poppy Seed Dressing GF

KALE SALAD GF 15/Lrg 22

Shredded Black Kale, Walnuts, Shaved Pecorino
Cheese, Currents, Chanti Wine Dressing

Add Chicken or Shrimp to Salads 10

ASPARAGUS TART 16

Phyllo Pastry, Brie Cheese, Mirco Greens

PAN FRIED SHRIMP GF 18 /Lrg 26

Lime Leaf, Ginger & Chili Marinated
Shrimp, Julienne Salad

SOUP OF THE DAY 9

Served with Garlic Toast

CRISPY SALT & PEPPER SQUID GF 18/ Lrg 24

Sweet Chili & Basil Dipping Sauce

WILD MUSHROOM RISOTTO GF 15/Lrg 29

Parmesan, Herbs

SHAREABLES FOR 2 OR 4 PEOPLE

SELECTION OF CHEESES 2ppl 32 / 4ppl 62

Toasted bread, Fruit compote, Dried Fruit & Nuts

CHARCUTERIE BOARD 2ppl 38 / 4ppl 75

Selection of local Cured Meats and Salami
Grilled Vegetables, Olives, Flatbread

GF • Gluten Free | V • Vegan

* WE ARE A CASHLESS FACILITY*

DEBIT & CREDIT ACCEPTED

MAINS

GEORGIAN BAY SALMON POKE BOWL GF

29

Brown Rice, Edamame, Sesame, Seaweed
with Salmon

RAMEN BOWL

28

Ramen Noodles, Soft Boiled Egg, Scallions, Greens in
Ginger Soy Broth

Choice of Chicken or Seafood

MEDITERRANEAN VEGETABLE STACK GF | V

29

Peppers, Zucchini, Eggplant, Portobello Mushroom
Herb Polenta Cake, Tomato Coulis

8oz AAA ARTISAN FARMS STRIPLOIN STEAK GF

47

10oz AAA ARTISAN FARMS RIBEYE STEAK GF 59

Blistered Cherry Tomato, Confit Garlic Mash,
Saute Portobello Mushroom, Port Jus

MOROCCAN BEEF SHORT RIB

49

Chick Pea & Tomato Tangine

LEMON & CHIVE CRUSTED SALMON 34

Smashed Fingerling Potatoes, Grilled Peppers, Salsa
Verde

PASTA SPECIAL

Market Price

Daily Feature showcasing fresh in seasonal produce

SPINACH & FETA STUFFED CHICKEN GF

38

Dauphinoise Potato, Seasonal Veg,
Chive Cream

DESSERT

STICKY TOFFEE PUDDING

12

Butterscotch Sauce, Miller's Dairy Vanilla Ice Cream

ETON MESS GF

12

English Classic, Whipped Cream, Fresh Berries
Meringue, Fruit Coulis

CHOCOLATE TASTING CUPS GF

14

Orange Bavaois, Salted Caramel, Chocolate Mousse
and Strawberry Mousse