

MUSKOKA ROOM MENU

APPETIZERS

SEASONAL SOUP

Your Server will be happy to describe today's offering

8

VINE TOMATOES WITH FRESH MOZZARELLA

*Quinoa Crackers, White Balsamic Jelly, Arugula & Basil Oil, Ontario Pancetta,
Smoked Sea Salt, Organic Spanish Olive Oil*

17

PRAWN COCKTAIL

*Marinated, Grilled & Chilled Tiger Prawns with Avocado, Fresh Tomato &
Horseradish, Smoked Paprika, Lime & Poblano Chili*

18

LEAFY GREENS & SWEET THINGS

*Baby Leaves, Honey Roasted Yams, Beetroot, Dried Cherries, Cashew, Tabbouleh,
Goat's Cheese Feta, Verjus Vinaigrette*

15

CAESAR SALAD

*Hearts of Romaine, Peppered Maple Prosciutto, Reggiano, Croutons,
Creamy Garlic Caesar Dressing*

12.75

BEEF CARPACCIO

*Canadian Beef, Shallot, Québécoise Mustard, Cornichon, Poached Quail's Egg,
Preserved Lemon, Garlic Crisps*

18

RAVIOLI OF MUSHROOM

Tarragon, Roasted Sprouts, Sweet Corn & Garlic Cream

16

Subject to substitutions without notice. Taxes and gratuities not included.

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ENTRÉES

DRY AGED TENDERLOIN OF BEEF

*7oz AAA Canadian, Chive Butter Mash with Roasted Leeks,
King Oyster Mushroom Jus*

38

16OZ BONE IN RIBEYE STEAK

*Choice of House Cut Fries or Chive Butter Mash, Garlic Mushrooms,
Bordeaux Jus*

58

ARCTIC CHAR

*Beluga Lentils, Cardamom Creamed Savoy Cabbage, Carrot & Tobiko Nage
(We are proud to use an organic, antibiotic & hormone free char, locally raised by Ted The Fisherman)*

34

GRAIN FED CHICKEN

*Stuffed with Baby Spinach, Ricotta & Sundried Tomatoes, Sweet Pepper Arancini,
Corn Shoot Aioli, Tomato & Herb Pan Sauce*

27

MUSCOVY DUCK

*Slow Braised Confit of Leg, Pan Roasted Breast, Fondant of Sweet Potato,
Black Cherry Sauce*

29

SEARED SEA SCALLOPS & LINGUINIE

Caper Basil Pesto, Shaved Fennel, Szechuan Pepper & Cured Lemon Cream

28

DAILY SEAFOOD FEATURE

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MARKET PRICE

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ADDITIONAL SIDE DISHES

STIR FRIED VEGETABLES WITH GINGER & SESAME
6

SAUTÉED MUSHROOMS WITH GARLIC & LEMON
7

YUKON GOLD FRENCH FRIES WITH LEMON MAYO
6

SWEET POTATO FRIES WITH CHIPOTLE AIOLI
6.75

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MUSKOKA ROOM MENU

DESSERTS

THE BUTTER TART MASON JAR SUNDAE

Vanilla & Chocolate Ice Cream, Caramel Sauce, Raisins, Toasted Pecans

12

BLUEBERRY CLAFOUTIS

Blood Orange Sorbet & Vanilla Whipped Cream

9

TRADITIONAL VANILLA CRÈME BRÛLÉE & BERRIES

Blood Orange Sorbet & Vanilla Whipped Cream

10

STRAWBERRY CHEESECAKE

French Vanilla Ice Cream, White Chocolate Pearls

13.50

A SELECTION OF ICE CREAM

7

CHOCOLATE TRUFFLE CAKE

Dutch Chocolate Ice Cream & Chocolate Crumble

13.50

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