

Vintages

TODAY'S SOUP KETTLE

Seasonal reflections with fresh local ingredients.

12

GREEN BIB LETTUCE SALAD

Tender green leaves topped with candied walnuts, dried cranberries, crumbled goat cheese, sweet red peppers, with a signature cucumber vinaigrette.

17

SMOKED SALMON & GREENS

Sherwood smoked salmon over fresh arugula greens, avocado wedges, hemp seeds, drizzled with maple-lime citrus vinaigrette.

19

MASCARPONE & PEAR FLAT

A flatbread topped with a mascarpone cheese and cranberry wine poached pear drizzled with warm balsamic, sided by winter greens.

19

GRILLED SHRIMP SKEWERS

A cucumber and avocado salad drizzled with balsamic vinaigrette and topped by grilled shrimp.

19

Entrées

BEEF TENDERLOIN IN CAST IRON

Triple A 8oz pan seared beef topped with our own black garlic compound butter cooked to your liking, sided by seasoned vegetables, mashed potatoes, pan jus.

44

THE SURF & TURF STRIPLOIN

A 10oz cut grilled striploin, three shrimp skewer, served with Yukon gold frites, seasoned vegetables and Baco Noir demi sauce.

43

BRAISED ONTARIO LAMB SHANK

Slow-roasted 13oz bone in lamb shank on a Muskoka juniper berry jus, topped with crispy leeks served with smashed potatoes and today's market vegetables.

44

FREE-RANGE SMOKED CHICKEN RIGATONI

A smoked chicken pasta made on a wild mushroom and thyme cream sauce, served over baby spinach, sided by roasted sweet red pepper.

39

GEORGIAN BAY PICKEREL

Light and crispy corn-dusted 7oz filet, heirloom citrus cherry tomato bruschetta sided by Muskoka grown greens and fresh frites.

41

BONE-IN BRAISED BEEF RIBS

Pinot Noir marinated 9oz slow braised AAA beef, crispy onions, smashed potatoes and today's vegetables.

42

RED THAI CURRY ROAST VEGETABLE

Chickpeas, roasted vegetables, and spinach in a rich spiced infused curry served with basmati rice. (Vegan)

34

Add chicken or shrimp 7

BAKED SALMON WITH GARLIC DIJON

A 8oz filet of fresh salmon with a citrus marinade, served with Cajun basmati rice and fresh market vegetables.

39