

# Loondocks

## ***Soup + Salad***

### **Muskoka Salad**

house smoked trout, cranberry vinaigrette  
almonds, goat cheese, tomatoes 13

### **Beet and Warm Goat Cheese Salad**

heirloom beets, candied walnuts  
aged balsamic 12

### **Caesar Salad**

herb croutons, prosciutto crisp  
parmigiano reggiano 11  
*add grilled chicken breast 6*

### **Soup du Jour**

daily creation from the chef's kettle 9

### **Soup + Salad**

choose any one salad with  
the soup du jour 16

## ***Additions***

Grilled Chicken Breast 6

Smoked Trout 7

Duck Confit 7

Angus Beef Tenderloin Tips 8

Arctic Char Filet 12

Grilled Black Tiger Shrimp 2 for 11

## ***Tapas + Starters***

### **Duck Confit Poutine**

oka cheese, house demi 15

### **Baked Brie**

triple cream brie, cranberry compote, toasted  
almonds, herb crustini 16

### **Feta Bruschetta**

fresh basil, aged balsamic, herb crustini 11

### **Smoked Bison Carpaccio**

wild muskoka leeks, horseradish aioli, grana padano,  
lotus root 18

### **Crispy Halibut Cakes**

avocado aioli, shaved fennel, micro greens 17

### **Roasted Vegetable Flatbread**

seasonal medley, fresh pesto  
feta, aged balsamic 15

# Loondocks

## **Brunch**

*Saturday + Sunday only, starting at 10 am*

### **Eggs Benedict**

organic eggs, fresh hollandaise, cheddar scallion  
scone, honey roasted fingerling potatoes  
dry aged prosciutto 16  
avocado + fresh kale 14  
house smoked Ontario rainbow trout 16

### **Cottage Breakfast**

two organic eggs, thick cut bacon  
cranberry focaccia, sauteed mushrooms,  
honey roasted fingerling potatoes 14

### **Blueberry Pancakes**

local maple syrup, fresh whipped cream 11

### **Field Berry Parfait**

greek yogurt, walnuts, almonds, fresh berries 9

### **Brunch Side Plates**

thick cut bacon 4  
honey roasted fingerling potatoes 4  
sauteed mushroom medley 5  
fresh bowl of field berries 5

## **Sandwiches**

*served with both garden greens and fries*

### **Turkey Avocado**

aged cheddar, prosciutto, tomato, organic greens  
toasted ciabatta, cranberry aioli 17

### **Duck Confit Melt**

oka cheese, caramelized onions, red peppers  
demi glace, horseradish aioli, toasted ciabatta 19

### **Craft Veggie Burger**

fresh mix of quinoa, chick peas and black beans  
with aged cheddar and cranberry aioli 16

### **Angus Burger**

crispy prosciutto, aged cheddar  
dijon aioli, toasted brioche 19

## **Main Plates**

### **Mac and Cheese**

prosciutto, shallots, sweet peas, aged cheddar  
with panko au gratin 22

### **Chorizo Gnocchi**

fresh herb gnocchi, chorizo cream  
parmigiano reggiano 21

### **Arctic Char**

pan seared, with maple merlot reduction  
butternut squash puree, and seasonal vegetables 27

### **Steak Frites**

grilled angus ny strip, with caramelized  
onions, fresh demi glace and herb frites 27