

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

horseradish aioli, grana padano
house preserves, 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

Sunday Brunch

Every Sunday from 10am - 2:30pm

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

Steak and Eggs

6oz angus filet mignon, two organic eggs
honey roasted fingerling potatoes 29

Brunch Side Plates

thick cut bacon 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 filet mignon, with caramelized
onions, fresh demi glace and herb frites 29