

# Loondocks

## *Soup + Salad*

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

heirloom beets, candied walnuts  
aged balsamic 12

### **Muskoka Salad**

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

### **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

Angus Beef Tenderloin Tips 7

Arctic Char Filet 14

Pan Seared Diver Scallops 2 for 14

## *Tapas + Starters*

### **Lamb Confit Poutine**

slow braised Ontario lamb, smoked gouda, demi glace 15

### **Crispy Halibut Cakes**

avocado aioli, shaved fennel, micro greens 18  
*add extra halibut cake 6*

### **Feta Bruschetta**

fresh basil, aged balsamic, herb crustini 11

### **All-Ontario Cheese + Charcuterie**

Gunn's Hill handeck, Mountainoak 3yr gouda,  
Trotters smoked duck, Pingue capocollo,  
assorted crisps + preserves  
for one 14 | for two 24

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## **Sunday Brunch**

*Sundays only from 10:30am - 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**

grilled 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*

### **Poached Pear + Melted Brie**

cranberry, triple cream brie  
organic greens, toasted ciabatta 17

### **Angus Burger**

crispy prosciutto, aged cheddar  
dijon aioli, toasted brioche 19

### **Turkey Avocado**

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

### **Craft Veggie Burger**

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

### **Lamb Confit Melt**

tender slow braised lamb, smoked gouda, caramelized  
onions, horseradish aioli, toasted ciabatta 18

## **Main Plates**

### **Chorizo Gnocchi**

fresh herb gnocchi, chorizo cream  
parmigiano reggiano 21

### **Yukon Arctic Char Filet**

butternut squash puree, maple merlot  
reduction, seasonal vegetables, crispy capers 29

### **Steak Frites**

grilled angus filet mignon, with sauteed mushrooms,  
fresh demi glace and herb frites 29