

Loondocks

Soup + Salad

Caesar Salad

herb croutons, prosciutto crisp
parmigiano reggiano 11

Muskoka Salad

house smoked trout, cranberry vinaigrette
almonds, goat cheese, tomatoes 14

Beet + Warm Goat Cheese Salad

heirloom beets, candied walnuts, aged balsamic 14

Soup du Jour

daily creation from the chef's kettle 9

Tapas + Starters

Feta Bruschetta

fresh basil, aged balsamic, herb crustini 11

Baked Brie

triple cream brie, cranberries, almonds,
house made crisps + crustini 16

Lamb Confit Sliders

slow braised Ontario lamb, smoked gouda, caramelized
onions, horseradish aioli, toasted ciabatta 18
add extra slider 6

Crispy Halibut Cakes

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

Loondocks

Main Plates

Yukon Arctic Char Filet

sweet potato puree, maple merlot reduction,
crispy capers + seasonal vegetables 29

Wild Mushroom Arrabiata

fresh fettuccine, kale, spicy tomato sauce, parmigiano reggiano 19
add angus beef tenderloin tips 9

Ontario Pork Tenderloin

prosciutto wrapped, served with aged cheddar
potato gratin, seasonal vegetables + demi glace 29

Baffin Island Turbot

wild ice-fished filet from Nunavut, with
spaghetti squash, seasonal vegetables + green apple buerre blanc 35

Chorizo Gnocchi

fresh herb gnocchi, chorizo cream, parmigiano reggiano 21
add grilled black tiger shrimp 9

Bone-In Chicken Breast

stuffed with jalapeno havarti, served with
aged cheddar potato gratin, seasonal vegetables + demi glace 31

Grilled Tiger Shrimp Risotto

risotto of wild boar bacon, asparagus + sweet potato
with fresh parmigiano reggiano 31

Grilled Angus Filet Mignon

signature Alberta angus beef, with aged cheddar potato gratin,
seasonal vegetables + brandy mushroom cream sauce 39
add grilled black tiger shrimp 9

Side Plates

aged cheddar potato gratin 6
forest mushroom medley 5
sauteed organic kale 5

Additions

angus beef tenderloin tips 9
grilled black tiger shrimp 9