

Loondocks

Soup + Salad

Beet and Warm Goat Cheese Salad

heirloom beets, candied walnuts, aged balsamic 14

add grilled chicken breast 6

Muskoka Salad

house smoked trout, cranberry vinaigrette

almonds, goat cheese, tomatoes 14

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 9

Grilled Black Tiger Shrimp 9

Arctic Char Filet 14

Tapas + Starters

Feta Bruschetta

fresh basil, aged balsamic, herb crustini 11

Baked Brie

triple cream brie, cranberries, almonds,

house made crisps 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

Sandwiches

served with both garden greens and fries

Angus Burger

crispy prosciutto, aged cheddar
dijon aioli, toasted brioche 19

Turkey Avocado

aged cheddar, prosciutto, tomato, organic greens
toasted ciabatta, cranberry aioli 19

Craft Veggie Burger

fresh mix of quinoa, chick peas and black beans
with aged cheddar and avocado aioli 17

Lamb Confit Melt

tender slow braised lamb, smoked gouda, caramelized
onions, horseradish aioli, toasted ciabatta 19

Main Plates

Chorizo Gnocchi

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

Yukon Arctic Char Filet

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

Steak Frites

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