

Loondocks

Soup + Salad

Caesar Salad

herb croutons, prosciutto crisp
parmigiano reggiano 11

Muskoka Salad

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

Beet + Warm Goat Cheese Salad

heirloom beets, candied walnuts, aged balsamic 12

Soup du Jour

daily creation from the chef's kettle 9

Tapas + Starters

Pumpkin Arrancini

scallions, goat cheese, maple jalapeno aioli 15

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 handeek, Mountainoak 3yr gouda,
Trotters smoked duck, Pingue capocollo, assorted crisps + preserves
for one 14 | for two 24

Loondocks

Pasta

gluten free pasta available

Wild Mushroom Arrabiata

fresh fettuccine, kale, spicy tomato sauce,
parmigiano reggiano 19
add angus beef tenderloin tips 7

Chorizo Gnocchi

fresh herb gnocchi, chorizo cream,
parmigiano reggiano 21

Seared Diver Scallops

over a risotto of butternut squash, prosciutto +
sweet corn, with fresh parmigiano reggiano 36

Additions

angus beef tenderloin tips 7
pan seared diver scallops 2 for 14

Side Plates

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

Main Plates

served with a selection of seasonal vegetables

Bone-In Chicken Breast

stuffed with wild mushrooms + smoked gouda
served with fingerling potatoes + demi glace 29

Baffin Island Turbot

wild ice-fished filet from Nunavut, with
spaghetti squash + green apple beurre blanc 32

Muscovy Duck Breast

pan roasted, with aged cheddar potato
gratin + blackberry vinaigrette 34

Yukon Arctic Char Filet

butternut squash puree, maple merlot
reduction, crispy capers 29

Ontario Lamb Wellington

slow braised lamb confit wrapped in flaky pastry
with fingerling potatoes + demi glace 34

Grilled Angus Filet Mignon

signature Alberta angus beef, with aged cheddar
potato gratin + brandy mushroom cream sauce 39
add pan seared diver scallops 2 for 14