

Loondocks

Soup + Salad

Beet and Warm Goat Cheese Salad

heirloom beets, candied walnuts
aged balsamic 14

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 7

Arctic Char Filet 14

Pan Seared Diver Scallops 2 for 14

Tapas + Starters

Feta Bruschetta

fresh basil, aged balsamic, herb crustini 11

Smoked Saskatchewan Bison Carpaccio

local handeck cheese, horseradish
aioli, taro root, house preserves 19

Crispy Halibut Cakes

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

All-Ontario Cheese + Charcuterie

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

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 pan seared diver scallops 2 for 14

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