

# Loondocks

## *Soup + Salad*

### **Caesar Salad**

herb croutons, prosciutto crisp  
parmigiano reggiano 11

### **Muskoka Salad**

smoked trout, cranberry vinaigrette, almonds,  
cherry tomatoes, goat cheese 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*

### **Baked Brie**

cranberry chutney, toasted almonds, crisps and crustini 18

### **Smoked Canadian Bison Carpaccio**

horseradish, house preserves, pink salt, taro crisps 19

### **French Onion Arancini**

gruyere cheese, caramelized onions, dijon aioli 14  
*add one extra arancini 7*

### **Crispy Halibut Cakes**

avocado aioli, shaved fennel, micro greens 21  
*add extra halibut cake 7*

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## *Main Plates*

### **Bone-In Chicken Breast**

stuffed with aged cheddar + caramelized onions  
fingerling potatoes, seasonal vegetables + demi glace 29

### **Yukon Arctic Char Filet**

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

### **Black Tiger Shrimp Risotto**

risotto of prosciutto, butternut squash + kale  
with grilled tiger shrimp + parmigiano reggiano 33

### **12 oz Bone-In Veal Chop**

grilled Ontario veal, with fingerling potatoes,  
seasonal vegetables + demi glace 44

### **Chorizo Gnocchi**

fresh herb gnocchi, chorizo cream, parmigiano reggiano 23  
*add grilled black tiger shrimp 9*  
*add angus beef tips 11*

### **Pacific Halibut Filet**

roasted spaghetti squash, seasonal vegetables,  
almond romesco sauce 39

### **Grilled Angus Filet Mignon**

signature Alberta angus beef, with aged cheddar potato gratin,  
seasonal vegetables + brandy mushroom cream sauce 49  
*add grilled black tiger shrimp 9*

## *Side Plates*

aged cheddar potato gratin 8  
roasted fingerling potatoes 5  
forest mushroom medley 5  
sauteed organic kale 5

## *Additions*

angus beef tenderloin tips 11  
grilled black tiger shrimp 9