

# Loondocks

## *Soup + Salad*

**Beet and Warm Goat Cheese Salad**  
heirloom beets, candied walnuts  
aged balsamic 12

**Muskoka Salad**  
house smoked trout, cranberry vinaigrette  
almonds, goat cheese, tomatoes 13

**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  
Rainbow Trout Filet 12  
Pan Seared Diver Scallops 2 for 14

## *Tapas + Starters*

**Baked Brie**  
triple cream brie, cranberry compote, toasted  
almonds, herb crustini, root crisps 16

**Venison Sliders**  
dijon aioli, prosciutto, crispy leeks, mini brioche 19

**Atlantic Cod Ceviche**  
fresh citrus, dill, taro root chips 13

**Prosciutto + Fig Flatbread**  
arugula, pine nuts, honey drizzle 16

**Crispy Halibut Cakes**  
avocado aioli, shaved fennel, micro greens 17

**Feta Bruschetta**  
fresh basil, aged balsamic, herb crustini 11

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## **Sunday Brunch**

*Sundays only from 10:30am - 2:30pm*

### **Eggs Benedict**

organic eggs, fresh hollandaise, cheddar scallion  
scone, honey roasted fingerling potatoes  
dry aged prosciutto 16  
avocado + fresh kale 14  
house smoked Ontario rainbow trout 16

### **Cottage Breakfast**

two organic eggs, thick cut bacon  
cranberry focaccia, sauteed mushrooms,  
honey roasted fingerling potatoes 14

### **Blueberry Pancakes**

local maple syrup, fresh whipped cream 11

### **Steak and Eggs**

grilled angus filet mignon, two organic eggs  
honey roasted fingerling potatoes 29

### **Brunch Side Plates**

thick cut bacon 4  
sauteed mushroom medley 5  
fresh bowl of field berries 5

## **Sandwiches**

*served with both garden greens and fries*

### **Poached Pear + Melted Brie**

arugula, cranberry, triple cream  
brie, toasted ciabatta 17

### **Turkey Avocado**

aged cheddar, prosciutto, tomato, organic greens  
toasted ciabatta, cranberry aioli 17

### **Angus Burger**

crispy prosciutto, aged cheddar  
dijon aioli, toasted brioche 19

### **Craft Veggie Burger**

fresh mix of quinoa, chick peas and black beans  
with aged cheddar and avocado aioli 16

## **Main Plates**

### **Chorizo Gnocchi**

fresh herb gnocchi, chorizo cream  
parmigiano reggiano 21

### **Ontario Rainbow Trout Filet**

sweet potato puree, maple merlot  
reduction, crispy capers 27

### **Steak Frites**

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