

# Loondocks

## *Soup + Salad*

### **Caesar Salad**

herb croutons, prosciutto crisp  
parmigiano reggiano 11

### **Muskoka Salad**

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

### **Smoked Saskatchewan Bison Carpaccio**

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

### **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 handeck + Mountainoak 3yr gouda,  
local smoked duck + aged capocollo, assorted crisps + preserves  
for one 14 | for two 24

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## **Main Plates**

*served with a selection of seasonal vegetables*

### **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, proscuitto +  
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

#### **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 buerre 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*