

Sample Lunch Menu

2 course for \$26 per person

3 course for \$31 per person

Loondocks

Appleby Village, Burlington

Starter

Choice of:

Muskoka Salad

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

~or~

Soup du Jour

daily creation from the chef's kettle

Entree

Choice of:

Turkey Avocado

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

~or~

Chorizo Gnocchi

fresh herb gnocchi, chorizo cream,
parmigiano reggiano

~or~

Grilled Chicken, Beet + Warm Goat Cheese Salad

heirloom beets, candied walnuts
aged balsamic

~or~

Angus Burger

crispy prosciutto, aged cheddar
dijon aioli, toasted brioche

~or~

Poached Pear + Melted Brie

cranberry, triple cream brie
organic greens, toasted ciabatta

Dessert

Choice of:

House Made Cheesecake

daily flavour inspirations

~or~

Flourless Chocolate Cake

with fresh berries and creme chantilly

**Menu can be customized and adjusted to preference*



Sample Dinner Menu

Set Price: \$49 per person

*Menu can be customized
and adjusted to preference

Loondocks

Appleby Village, Burlington

Shared Apps served "family style"

Pumpkin Arrancini

scallions, goat cheese, maple jalapeno aioli

Feta Bruschetta

fresh basil, aged balsamic, herb crustini

Crispy Halibut Cakes

avocado aioli, shaved fennel, micro greens

Lamb Confit Poutine

smoked goud, fresh demi glace

Entree

Choice of:

Chorizo Gnocchi

fresh herb gnocchi, chorizo cream,
parmigiano reggiano

~or~

Baffin Island Turbot

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

~or~

Grilled Angus Filet Mignon

signature Alberta angus beef, with aged cheddar
potato gratin + brandy mushroom cream sauce

~or~

Vegan Croquettes

fresh black bean and chickpea croquettes, with
seasonal vegetables + maple merlot reduction

Dessert

Choice of:

Creme Brulee

"french toast" flavoured with
vanilla, cinnamon and maple

~or~

Coconut Carrot Cake

with candied walnuts, caramel, and cream cheese icing

