

## APPETIZERS

### 50 Miles

Chef selected lettuces with a variety of locally grown and selected toppings. Tossed in our house-made Muskoka Maple and Johnston's Cranberry Vinaigrette.

\$11

### Hamer Bay Caesar

Romaine heart leaves gently tossed with homemade dressing, smoked bacon crisps with shaved Grana Padano cheese. Topped with crisp lavash bread, quick preserved egg and lemon.

\$12

### Kale & Chard

Baby Kale and Rainbow Chard with candied walnuts, goats cheese, strawberries and radish. Drizzled with a lightly spiced yogurt and citrus dressing accented with reduced balsamic vinegar.

\$12

### Watermelon Blast

Crisp watermelon perched on a bed of arugula, with prosciutto dust, feta cheese, spiced pecans and quick pickled radish. Sprinkled with a blackberry-mint vinaigrette.

\$13

### Earth & Turf Mushrooms

Locally sourced mushroom blend, sautéed with smoked pork belly, garlic and shallots. Deglazed with Riesling, finished with heavy cream and truffle. Served in a thyme infused phyllo pastry basket.

\$14

### Escargot

Our take on a timeless classic. Escargot swirled in a camembert cheese Mornay sauce & served in a vol-au-vent pastry.

\$14



### Nova Scotia Sea Scallops

Pan seared scallops served on a pillow of parsnip dirt with candied beet chips with a bacon and scallop milk jus.

\$18

### Flash Seared Tuna

Garam Masala spiced tuna loin flash seared and thinly sliced atop a wakame seaweed salad. Drizzled with a wasabi mayonnaise and finished with mustard seedlings.

\$16

### Chef's Daily Kettle

Seasonally inspired soup featuring fresh, quality ingredients.

\$8

## MAIN FEATURES

### Pork Tenderloin

Dijon and spice marinated pork tenderloin, fire-grilled to perfection with an apple-maple reduction. Served with whipped Yukon potatoes and grilled vegetables.

\$29

### Duck Breast

Seared and rendered duck breast cooked to your preference with a blueberry and thyme jus. Served with red lentil ragout & wilted Swiss chard.

\$33

### Great Lakes Pickerel

Cast iron seared fresh pickerel with a grape tomato and pea risotto, fresh vegetables and dill salsa Fresca.

\$33

### Southern Roasted Cornish Hen

Half-hen Cajun spiced and fire roasted. Served with corn grits, roasted vegetables and bacon gravy.

\$32

### Lime-Maple Jumbo Shrimp

Maple and lime brushed extra large black tiger shrimp skewer, served with dill buttered yam and parsnip.

\$37

### Smoked Chicken Risotto

House-smoked chicken sautéed with a variety of mushrooms, garlic, shallots and Johnston's sun-dried cranberries. Stirred into a creamy risotto and dusted with parmesan cheese.

\$28

Some items may contain nuts and/or allergens. Gluten-Friendly items are prepared with gluten-free ingredients; however, cross-contamination may occur during preparation. Please speak to your server if you have any dietary or allergen concerns, so we may prepare your meal accordingly.

## MAIN FEATURES

### Rack of Lamb

Oven roasted to your liking, triple crunch Dijon mustard and honey glazed, finished with a blackberry and red wine reduction and served with whipped Yukon potatoes and grilled vegetables.  
\$38

### Farfalle Puttanesca

Blistered grape tomatoes, roasted sweet peppers, garlic, shallots and asparagus tossed in a traditional puttanesca sauce. Served with garlic focaccia.  
\$24 *ask your server for a Gluten-friendly option* 

### Manitoulin Rainbow Trout

Fresh trout pan seared and served with roasted potatoes, seasonal vegetables, finished with a butter, herb and citrus sauce.  
\$33

### Seafood Paella

Jumbo shrimp, scallops and pickerel cooked in a tomato, paprika and saffron broth. Served over short grain brown rice.  
\$32

## CHEF'S FIRE-GRILLED FAVOURITES

Our premium cuts of Certified Angus Beef are aged a minimum of 28 days and grilled to your preference

All steaks are served with whipped Yukon Gold Potatoes, char-grilled vegetables.  
*Your choice of~ red wine demi-glace, classic Béarnaise sauce or green peppercorn jus.*

### select from our cuts

Six-oz tenderloin	\$33
Eight-oz tenderloin	\$40
Eight-oz sirloin Bavette	\$29
Ten-oz striploin	\$36
Twelve-oz rib eye	\$38
Eighteen-oz bone in rib eye	\$46
Twenty-oz T-bone	\$46

### Steak Enhancements served over your steak

English stilton cheese crust	\$5
Sautéed variety of mushrooms 	\$5
Caramelized onion 	\$5
Crisp battered onion rings	\$4
Grilled XL black tiger shrimp 	\$9

### grilled perfection

blue = light char, warmed center  
rare = minimal char, red throughout  
medium rare = medium char, pink to the edges  
medium = heavy char, pink in the center  
medium well = cooked throughout  
well done = what else can we say