

## **STARTERS & SNACKS**

Freshly Prepared Soup of the Day | \$ 9

Soup & Salad Combo | \$ 16.50

Includes your choice of half size Caesar or green salad. For half size Cobb Salad add \$3

French Fries | \$9.25 Add Gravy | \$1.50

Classic Poutine | \$12.95

Fries, cheese curds, gluten free gravy

Sweet Potato Fries with chipotle aioli | \$11 DF

Chicken Wings | 7pc \$13 | 14pc \$21 GF DF

Muskoka Brewery flavored BBQ sauce, medium, HOT!, honey garlic or Deerhurst maple & bacon sauce

Vegetarian Flautas | \$16.50 V

Black beans & sweet potato flour tortilla rolls, mozzarella cheese, roasted corn crème fraiche, chiffonade lettuce, salsa

Breaded Calamari | \$19.25

Shawarma spice, lemon - caper aioli

Loaded Nachos | \$17 GF V

Vegetarian chili, peppers, red onions, tomato, jalapeno, avocado, mozzarella blend, queso cheese sauce

## **SALADS**

Caesar Salad | Sm \$12.25 | Lg \$19.25

Bacon, grated parmesan, croutons, lemon, creamy vinaigrette dressing

Loaded Garden | Sm \$10.25 | Lg \$16.25 GF DF

Cucumber, tomato, pickled red onions, dried mixed fruits, balsamic vinaigrette

The Cobb | \$23.95 GF

Romaine, avocado, tomato, red onion, feta, hard boiled egg, bacon, grilled chicken, green goddess dressing

## **BOWLS**

Beef Bulgogi | \$22.50 GF DF

Sauté of marinated rib eye strips, flavored with soy sauce, fresh ginger & red pepper Kimchi on fried rice

Grilled Salmon Tabbouleh | \$24.95 DF GF

Red quinoa, kale, tomato, avocado, fresh herbs, maple-lemon vinaigrette

Curried Lamb Stew | \$23.50 GF

Coconut scented Jasmine rice, cucumber relish, spiced pineapple salsa, Naan bread

Mediterranean Chicken on Naan | \$21.50

Natural chicken breast, warm arugula & chickpea salad, sundried tomato, tzatziki spread, crumbled feta, lemon – herb vinaigrette

#### **BURGERS**

All beef burger are 6 oz and gluten free. Served on a brioche bun with a choice of french fries or house salad.

Upgrades:

Half Cobb | \$3

Sweet Potato Fries, Caesar Salad or Poutine | \$2.50 Crumbled Blue Cheese | \$2

Gluten free bun | \$1

Classic Beef Burger | \$19.95

Sliced tomatoes, onions, lettuce, pickles

Loaded Maple Burger | \$22

Sliced tomato, caramelized onions, pickles, aged cheddar, bacon, brushed with Muskoka Brewery BBQ sauce

Black Bean Burger | \$22.50 V

Homemade gluten free veggie patty, hummus, tomato, red onion slaw, mesclun greens

(FLIP FOR MORE CHOICES → )

## SANDWICHES AND MORE

Barbacoa Tacos 3 | \$21.95 or \$7.50 each Flour tortilla, braised beef, chiffonade lettuce, salsa verde, chipotle aioli, crispy onions

The following include choice of french fries or house salad:

Muskoka Deer Tail Ale Fish Chips | \$21.95 9oz beer battered haddock filet, house slaw, fries, lemon wedge and tartar sauce

Chicken Fingers | \$19.25 5 crispy fingers with plum sauce Tossed in choice of wing sauce | \$1 Gluten-free fingers | \$3

focaccia bread

Grilled Chicken Club | \$ 22.50 Herbed marinated breast, maple cured pork belly, butter lettuce, tomato salsa, chipotle aioli, avocado,

Peameal on Brioche | \$19.50 Horseradish aioli, aged cheddar, caramelized onions, lettuce, grilled tomato

Blackened Mahi Mahi | \$19.95 Peppered arugula, greens, grilled pineapple salsa, caper aioli

Ribs & Waffles | \$21.95 \*
Baby back ribs brushed with Deertail and maple BBQ sauce, homemade savory waffles, heirloom cabbage slaw, pork belly and smoked maple drizzle

# THIN CRUST PIZZAS

Gluten free crust (full size only) | \$3

Half Pizza & Choice of Side | \$22.50 Any half pizza and your choice of fries or house salad.

Upgrades: Sweet potato fries, Caesar salad or poutine | \$3.50

Pepperoni | \$24.50 Mozzarella and cheddar blend, tomato sauce

Four Cheese | \$21.50 Mozzarella and cheddar blend, parmesan, feta, tomato sauce Add pepperoni | \$3

BBQ Chicken | \$24.50 BBQ chicken, herb tomato sauce, mozzarella and cheddar blend

Canadian | \$23.95 Peppered salami, double smoked bacon, wild mushrooms, mozzarella, cheese curds, herbed tomato sauce

Veggie Delight | \$22.50 Pesto sauce, peppers, tomato, onions, portobello mushrooms, feta cheese, arugula, balsamic syrup

# DESSERTS

Black Forest Cheesecake in a Jar | \$12 GF Cherry compote, chocolate shavings

Spiced Apple Tart | \$11 Oatmeal crumble, caramel sauce, vanilla ice cream

Handmade Mini Donuts | \$11 Chocolate, caramel and berry sauces for dipping

Maple - Pecan Blondie | \$12 Maple - vanilla chantilly, pecan streusel, maple twist ice cream, cranberry coulis



