

SNACKS & STARTERS

- Shoestring Fries ^{GF}

Add Gravy | \$1.50 ^{GF/V/H}

\$10.00
- Classic Poutine ^{GF}

Fries, Quebec cheese curds, gravy

\$13.50
- Sweet Potato Fries ^{DF/GF}

\$12.25
- Crunchy Bites

Battered Onion Rings, breaded pickles, mac and cheese bites, roasted garlic dipping sauce

\$14.50
- Trio of Dips ^V

Housemade hummus, guacamole, bruschetta, vegetable crudite, corn tortilla chips, naan bread

\$19.50

- Nachos ^{GF}

Corn tortillas, blend of mozzarella, jalapeños, peppers, summer bean salad, shredded lettuce, pico de gallo, lime crema

\$24
- Add chicken | \$6.75



- Crispy Seafood Sampler

Battered clams, calamari, and shrimp tossed in with spice blend, tomato, jalapeño peppers served with charred lemon and our signature tartar sauce

\$21

CHICKEN WINGS

- Seven pieces (7)

DF/GF/H

\$14
- Fourteen pieces (14)

DF/GF/H

\$24

Choice of sauce:
Dry Spice | Honey-Garlic | Deerhurst BBQ | Classic Medium | Chipotle and Ancho barbeque (hot) | Maple Cranberry Scotch Bonnet (extra hot)

FRESH SALADS

- Caesar Salad

Romaine hearts, creamy vinaigrette, bacon, parmesan, croutons, lemon

Small \$12.25 | Large \$18.50
- Spinach, Red Leaf and Frisse Salad ^{GF/DF/V}

Locally sprouted lentils, grape tomatoes, cucumber, julienne carrots, pickled red onions, dried fruit granola crunch, Maple and citrus vinaigrette

Small \$10.25 | Large \$18.50
- The "Cobb" Salad ^{GF}

Chopped romaine, grilled chicken breast, avocado, tomatoes, bacon, feta, hard boiled egg, green goddess dressing

\$25.95



BOWLS

- Yellowfin Tuna Tataki ^{DF}

Seared tuna loin, blend of Asian slaw and soba noodles salad, edamame beans, pickled ginger, ponzu dressing, sesame seeds

\$25.50
- Burrito Bowl ^{GF}

Mexican rice, guacamole, pico de gallo, grilled corn, jalapeno peppers, grape tomato, black beans, cotija cheese, cilantro-lime crema, corn tortilla chips

\$24.95
- Mediterranean Chicken with Naan

Grilled chicken breast, arugula and sprouted lentil salad, sundried tomato, marinated olives, tzatziki spread, crumbled feta, lemon-herb vinaigrette

\$26.75
- Falafel Bowl ^{V/GF}

Handmade chickpea falafels with quinoa tabbouleh, hummus, avocado, cucumber, cherry tomato, pickled red onion, marinated olives, dressed with mint yogurt

\$24.50

PROTEIN PACK YOUR SALAD OR BOWL

Add natural chicken breast

\$6.75

Add Oven Baked Atlantic Salmon

\$7.25

BURGERS & SANDWICHES

All burgers are 6oz beef chuck patties and gluten free. Burgers are served on a brioche bun with traditional garnishes.

Your choice of fries or garden salad.

Exchange for sweet potato fries, Caesar salad + \$2.75 or Poutine + \$3.75
Halal burger option + \$1
Gluten free buns available, ask your server

The Classic Burger \$22.50
Lettuce, tomato, pickle, sliced red onion

Loaded Maple Burger \$23.75
Maple BBQ sauce, aged cheddar, double smoked bacon, classic garnishes

Grilled Chicken Burger \$23.25
Freshly grilled marinated chicken breast, peach salsa, crumbled feta, leaf lettuce, tomato, creamy avocado and fresh herb sauce

Blackened Mahi Mahi \$24.50
Chiffonade lettuce, pickled red onion, pineapple salsa, fresh dill and caper aioli

Garden Burger \$22.50
Handcrafted chia and lentil patty, hummus, pico de gallo, grilled red onion, arugula

STONE OVEN PIZZAS

Gluten free crust available, ask your server



Creamy Spinach and Artichoke Pizza \$21.50

Baby spinach, artichoke, roasted red pepper, sundried tomato, topped with goat cheese

Buffalo Chicken Pizza \$23.50

Pizza sauce, mozzarella and cheddar cheese, shredded chicken, banana peppers, green onions, buffalo sauce and crumbled blue cheese

The “Canadian” \$23.95

Pizza sauce, mozzarella and cheddar cheese, pepperoni, maple candied bacon, cremini mushrooms, cheese curds

PUB FAVOURITES

Steak Frites ^{GF} \$29.75

Grilled 8 oz Beef Striploin topped with chimichurri, salsa criolla, peppered arugula, parmesan fries

Crispy Ginger Soy Chicken ^{DF} \$24.50

Battered chicken breast pieces tossed in our ginger-soy and sambal sauce served over rice with sauteed julienne vegetables, pickled ginger, toasted sesame seeds and scallions

Muskoka Deer Tail Ale \$22.95

Fish & Chips

Hand-dipped haddock loin served with chiffonade cabbage slaw and house made tartar sauce and french fries

BBQ Meat Sampling \$27

House smoked beef brisket, dry spiced pork riblet, smoked sausage, rolls, coleslaw, bbq sauce, fries

Smoked Chicken & \$24.50

Broccoli Penne Bake

Smoked chicken, broccoli and penne baked in creamy garlic and smoked gouda mornay sauce

Chicken Fingers \$22.50

5 crispy fingers and plum sauce served with french fries

Add choice of wing sauce – \$1

Gluten-free fingers – \$3



gf - gluten free df - dairy free h - halal v - vegetarian