

SNACKS & STARTERS

French Fries \$10.00 Add Gravy | \$1.50 */H

Classic Poutine \$13.50
Fries, Quebec cheese curds, gravy

Sweet Potato Fries DF \$12.25

Crunchy Bites

\$14.50

\$19.50

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

Trio of Dips v

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

\$24

Corn tortillas, blend of mozzarella, jalapeños, peppers, summer bean salad, shredded lettuce, pico de gallo, lime crema Add chicken or beef brisket | \$7.50



Crispy Seafood Sampler

\$21

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

CHICKEN WINGS

Seven pieces (7)

DF/H

\$14 Fourteen pieces (14)

DF/H

\$24

Choice of sauce:

Dry Spice | Honey-Garlic | Deerhurst BBQ | Classic Medium | Chipotle and Anchobarbeque (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 DF/V

Locally sprouted lentils, grape tomatoes, cucumber, julienne carrots, pickled red onions, mandarin oranges, Maple and citrus vinaigrette

Small \$10.25 | Large \$18.50

The "Cobb" Salad GF

\$25.95

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



BOWLS

Yellowfin Tuna Tataki "

\$25.50

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

Burrito Bowl

\$24.95

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

Mediterranean Chicken

\$26.75

with Naan

Marinated chicken breast, warm arugula and chickpea salad, sundried tomato, tzatziki and hummus spread, crumbled feta, lemon-herb vinaigrette

Falafel Bowl V/GF

\$24.50

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



PROTEIN PACK YOUR SALAD OR BOWL

Add natural chicken breast or beef brisket

\$7.50

Add Oven Baked Atlantic Salmon

\$10

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

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 V

\$22.50

Handcrafted chia and lentil patty, hummus, pico de gallo, pickled onion, arugula

STONE OVEN

PIZZAS

Gluten free crust available, ask your server



Creamy Spinach and

\$21.50

Artichoke Pizza

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, parmesan fries

Crispy Ginger Soy Chicken \$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 Fish & Chips

\$22.95

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

Muskoka BBQ Spread

\$29.75

House smoked beef brisket, dry spiced pork riblet, smoked sausage, corn bread, corn on the cob, coleslaw, Kozlik mustard, bbq sauce, horseradish & fries

\$24.50

Smoked Chicken & Broccoli Penne Bake

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

\$22.50

Chicken Fingers

5 crispy fingers and plum sauce served with french fries

Add choice of wing sauce – \$1 Gluten-free fingers – \$3



MENU TO GO!

Scan this QR code to view mobile version of menu.



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