



Casual Bites BAR MENU

Casual Bites

BAVARIAN PRETZEL ANTIPASTO | \$25

Sliced prosciutto, grilled seasonal vegetables, house made pickles, grainy mustard, naturally smoked Gouda cheese dip with warm Bavarian soft pretzel

MARINATED OLIVES, BRUSCHETTA AND RED PEPPER HUMMUS | \$22 ^V

Fire roasted red pepper hummus, citrus marinated Kalamata and Nicoise olives, herbed bruschetta balsamic pipettes, naan bread, papadums

BOTHWELL CHEESE BOARD FOR TWO | \$31 ^{GF V}

Selection of black truffle, extra old cheddar, red wine and smoked gouda, cranberry and pearl onion chutney, grapes, gluten free crackers

FRESH PEI OYSTERS | \$25 (6) / \$44 (12)

Please ask your server for today's market selections. Served with fresh horseradish, gin cocktail sauce, house mignonette

MUSKOKA DEER TAIL ALE FISH CHIPS | \$23.95

Hand dipped golden fried Haddock filet, served with chiffonade cabbage slaw, parmesan truffle scented fries and sweet pickle tartar sauce

BEEF BURGER | \$24.95

6oz Gluten free beef patty, melted aged cheddar, house cured Muskoka maple glazed pork belly

GOURMET CHICKEN WINGS | ½ LB \$14 | 1 LB \$25 ^{H GF}

Hawaiian - tossed in our Hawaiian-style bbq, topped with grilled pineapple salsa

Classic Buffalo tossed in our house buffalo sauce with medium heat

Firecracker tossed in jalapeño lime sauce, sriracha, scallions, fresh cilantro

Maple Bacon tossed in local maple syrup and our house smoked pork belly jam

CAPRESE FLATBREAD | \$21 ^V

Tomato pulp confit brushed flatbread baked with fiore di latte mozzarella cheese, peppered arugula greens, fresh basil and balsamic reduction

DUCK CONFIT FLATBREAD | \$23

Pulled duck leg confit, fresh ginger and orange scented cranberry pesto, crumbled feta, arugula, shiitake mushroom

Dessert

SACHER TORTE | \$15 ^{V DF}

Decadent chocolate cake, apricot jam, chocolate glaze, fresh berries

THE CARROT CAKE | \$15

Cream cheese mousse, honeycomb pecans, spiced caramel, pineapple chutney

MUSKOKA S'MORES | \$15 ^{GF}

Brownie, milk chocolate mousse, caramel heart, torched marshmallow

PARISSIAN CHEESECAKE FLAN | \$15

Citrus scented puff pastry crust, matcha cremeux, macerated strawberries