

# BARRIELICIOUS Menu

\$30 per person

## APPETIZERS

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### Muskoka Green Salad

Locally grown mixed baby and microgreens tossed with spiced roasted pecans, Stilton blue cheese, grilled apples, drizzled with aged white balsamic and cranberry vinaigrette

### Caesar Salad

Crispy hearts of romaine, pancetta crisp, garlic and herb crostinis, Reggiano cheese, roasted garlic dressing

### Calamari GF

Marinated and grilled presented on a bed of frissé lightly tossed with a citrus dressing and chili ancho aioli -GF

### Soup of the Day

Chef's daily creation

## MAINS

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### Chicken Supreme

6-7 oz roasted and wrapped with prosciutto, herb crusted, finished with Marsala Jus -GF

### Agnolotti alla Vodka

Filled with squash and ricotta cheese tossed with rustic tomato sauce, spinach ,heavy cream and a splash of vodka

### Pickarel

Northern Ontario wild caught pickarel seared and roasted accompanied with a Mediterranean salsa -GF

### Bone In Ribeye Steak | Add \$25

14 ounces of AAA bone-n ribeye steak grilled to your liking and served with Cabernet Sauvignon jus

### Rack of Lamb| Add \$26

Rack of lamb roasted and served with a Bala cranberry wine sauce

## DESSERT

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### Crème Brûlée

Mike's crème brûlée made with pure Madagascar vanilla and raw sugar

### Ice Cream

French Vanilla, Strawberry and Chocolate