

FAMILY DAY LONG WEEKEND

menu

\$35 per person

APPETIZERS

Muskoka Green Salad

Locally grown mixed baby and micro greens 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

Chicken Supreme

Served with potatoes & seasonal vegetables

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

Agnolotti alla Vodka

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

Pickarel

Served with potatoes & seasonal vegetables

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

Bone In Ribeye Steak | Add \$25

Served with potatoes & seasonal vegetables

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

Rack of Lamb | Add \$26

Served with potatoes & seasonal vegetables

Australian rack of lamb roasted and served with a Bala cranberry wine sauce

DESSERT

Crème Brûlée

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

or

Ice Cream

French Vanilla, Strawberry and Chocolate