

Lounge Menu

Daily Kettle

Reflection of the season, made with the freshest ingredients.

Smoked Garlic Caesar Salad

Crisp romaine lettuce, Parmesan cheese, smoked bacon, house made dressing, garlic crostini shards.

Winter Beet Salad

Avocado, pumpkin seeds, goat cheese, cherry tomato, cucumber, drizzled with our maple vinaigrette.

Cheese and Cured Meat Board

A selection of house cured meats, artisanal cheeses, served with crostini's.

Frisé Salmon Salad

Sherwood smoked salmon, cherry tomatoes, pickled shallots, toasted pumpkin seeds, maple vinaigrette.

Crispy Tiger Shrimp

Lightly dusted, golden fried.

Muskoka Fried Chicken Bites

Boneless seasoned breasts, trio of dipping sauces.

Truffle Frites

Fresh cut fries, fleur de sel, black truffle aoli.

The Sherwood Naan Club

Grilled chicken breast, avocado, smoked bacon, brie cheese, lettuce, tomato, rolled in grilled naan.

The Sher-Burger

Handmade Canadian beef patty, old English white cheddar, whiskey BBQ sauce, onion straws.

“Veggie” Burger

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6 oz. vegetable patty, artisan greens, tomato, coleslaw, sundried tomato aioli.

Chickpea Vegetable Curry

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Served with Jasmine rice, grilled naan, and mango chutney.

Pickeral & Chips

6 oz. wild filet, Muskoka cream ale batter, coleslaw, and caper lime aioli.

Bombay Chicken Curry

Served with Jasmine rice, grilled naan, and cucumber relish.

Braised Beef Sandwich

On toasted brioche roll, crisp onions,] horseradish pink peppercorn.

Served with your choice of hand cut fries, soup du jour, or organic greens salad

Upgrade to sweet potato fries or a Caesar salad for \$3.00

Subject to applicable taxes.

Gratuities not included.

