

# Vintages

## DAILY KETTLE

Seasonal reflections, with fresh local ingredients.

12

## HEARTS OF ROMAINE

Crispy Romaine lettuce, full candied bacon, fresh parmesan curls, herb croutons, and house made garlic caesar dressing.

16

## SHERWOOD SMOKED SALMON

House smoked capers, red onion, dill cream cheese, and bagel crostini.

18

## CRUSTED GOAT CHEESE WHEEL

Northern Ontario sourced cheese crusted with panko, served with organic Muskoka greens and plum chutney.

17

## GRILLED SHRIMP COCKTAIL

Marinated fire roasted shrimp, heirloom cherry tomato salsa and saffron mayo.

18

## BUTTERNUT SQUASH RAVIOLI

Fresh pasta with butternut squash filling and a maple sage cream sauce, goat cheese dry curds.

16

*Guests on a four-course meal package may choose an appetizer, soup or salad, a main course and a dessert (surcharges may apply).*

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## HOUSE SMOKED TRIPLE A 8OZ. BEEF TENDERLOIN

Pan seared with sliced Oka, accompanied by season vegetables, smashed potatoes, and rosemary demi.

43

## GRILLED STRIPLOIN OF BEEF

Angus 7oz. cut with chimichurri sauce served with Yukon gold frites and season vegetables.

42

## OVEN ROASTED LAMB RACK

Basted with Juniper & Saskatoon berry chutney, served with smashed potatoes, today's vegetables, and pan jus.

44

## SUPREME FREE-RANGE CHICKEN

Southern spice, corn crusted, bone in breast with a creamy tarragon gravy, smash and candied bacon.

39

## JAIL ISLAND FRESH SALMON

Teriyaki salmon loin, toasted nori, served with roasted ancient grains and season vegetables.

39

## GEORGIAN BAY PICKEREL

Crispy pickerel fillet, heirloom cherry tomato bruschetta, sided by Muskoka grown greens and fresh frites.

40

## SMOKED CHICKEN RAVIOLI

Butternut filled ravioli, pesto and chive, baby spinach, grilled balsamic vegetables of the day

40

## SHERWOOD "GREEN CURRY"

Thai inspired curry, fresh tofu, coconut broth, assortment of garden vegetables, grapes, served with jasmine rice.

34 / Add chicken 5 / Add shrimp 7

*Prices are subject to applicable taxes. Gratuities not included.  
Please note tables of eight or more are subject to an 18% gratuity charge.*