

APPETIZERS

Marquis French Onion Soup (110 cals) 9
thyme infused beef broth, sour dough
crostini, trio cheese gratin

Caesar Salad (185–425 cals) 8 | 12
romaine hearts, garlic croutons,
diced pancetta, parmesan
add chicken breast 7 | add salmon fillet 8

Soup of the Day (100–225 cals) 6
seasonal creations from the kitchen

**Quinoa, Black Bean & Chickpea
Salad (195–445 cals) 8 | 12**
baby arugula, feta cheese, cherry tomatoes,
spiced pecans, citrus vinaigrette
add chicken breast 7 | add salmon fillet 8

Spicy Chicken Karaage (495 cals) 10
crispy fried chicken, spicy asian BBQ sauce,
shredded cabbage, green onion,
crushed salted peanuts

Sweet & Spicy Flatbread (625 cals) 12
marinara sauce, spicy salami, torn basil,
chili oil, honey, cheese blend

ENTREES

Honey Lime Salmon Fillet (635 cals) 26

spring peas, pancetta, cherry tomatoes,
hearts of palm

Kale Pesto Penne (535–705 cals) 21

roasted eggplant, sundried tomatoes,
parmesan, garlic bread

add chicken breast 7

Hand Cut New York Strip Loin (375–825 cals) 34

10oz AAA, herb butter, choice of house cut
fries, baked potato, yukon gold mash potato

Rosemary & Honey Chicken

Supreme (795 cals) 26

wilted spinach, cherry tomatoes,
pearl onions, demi-glacé

Shrimp Fettuccine (525 cals) 24

roasted tomato sauce, chillies,
fresh herbs, garlic bread

Muskoka Cream Ale Battered

Fish & Chips (995 cals) 21

cod loins, house made coleslaw,
fresh cut fries, tartar sauce

Weekly Dinner Special

please ask your server for details

Adults and youth (ages 13 and older) need an average of 2000 cal per day and children (ages 4–12) need an average of 1500 cal per day. However individual needs vary.