Appetizens

Mussels 20

In creamy creole sauce served with a baguette

Upgrade to Moules-frites 2.25

Calamari 19

Fried calamari hand-breaded in a lemon pepper panko with chipotle aioli

Coconut Shrimp 19

Breaded coconut shrimp served with a mild orange chili sauce

Spinach and Artichoke Dip 15

Cream cheese, spinach, garlic, artichokes, red peppers with a mozzarella and cheddar blend, served with baked or fried pita chips

Margherita Flatbread 14

Artisan flatbread with house made tomato sauce, sliced bocconcini, tomatoes, mozzarella and basil

Prosciutto Flatbread 15

Artisan flatbread with a sundried tomato pesto, sautéed onions, sliced prosciutto, arugula, mozzarella and feta cheese

Smoked Bacon Poutine 14

A heap of our exceptional fries covered in mozzarella and cheddar mix and beef gravy topped with Smoked Canadian bacon

Chopped Caesar Salad 17

Crisp Romaine, shaved parmesan, bacon, croûtons & house made Caesar dressing

Touchstone Salad 16

Spring mix, fresh pear, cranberries, candied pecans tossed in our house made green goddess dressing

Add chicken to any salad 8
Add tiger prawns to any salad 12

Classic French Onion Soup 13

Smoked mozzarella, caramelized Onions

Daily Soup Creation Cup 7 Bowl 9





All Lunch items are paired with your choice of Exceptional Fries or a Touchstone Salad

Classic Clubhouse Sandwich 19

Grilled chicken breast, lettuce, tomato, cheddar cheese, bacon and creamy mayo on an focaccia bun

Greek and Feta Wrap 16

Tomatoes, olives, red onion, cucumber, lettuce and feta cheese with our house made Greek dressing in a sundried tomato wrap

Add 6oz Chicken Breast 8 Add Sauteed Garlic Tiger Prawns 12

Fish and Chips 19

One piece of lightly beer battered fish with house-made coleslaw and tartar sauce Add an additional piece 10 Available 12-4 only

Touchstone Burger 22

House-made juicy 8oz burger with bacon, sautéed mushrooms, tomato, lettuce, garlic aioli, cheddar and gouda on a brioche bun

Black Bean Burger 17

Black beans, quinoa, red peppers, garlic topped with lettuce and herb and garlic aioli on a potato bun

Chicken Parmesan Sandwich 19

Hand-breaded and topped with our zesty tomato sauce, bacon, parmesan and mozzarella cheese on a garlic focaccia bun

Kids Menu

Mac and cheese 10
Chicken Fingers 15
Grilled Cheese 10
Pasta in Tomato Sauce 10



8oz Certified Angus New York Sirloin 41

With a house made peppercorn sauce, wild mushrooms, and seasonal vegetables served with our exceptional fries

Northern Atlantic Isles Fresh Wild Salmon 48

Imported fresh from Scotland, seared with a rosemary and garlic infused olive oil. Served on a bed of spiralled carrots, zucchini and candied beets tossed in olive oil, salt, pepper and garlic

7oz Certified Angus Tenderloin 50

Served with featured mashed potatoes, seasonal vegetables and a rosemary port sauce

Lobster Linguine 41

Lobster, shrimp and scallops in a rich, creamy white wine creole sauce garnished with cherry tomatoes and mussels

Fresh Market Fish – Market Price Ask server for details

Sautéed Onions 3 Sauteed Garlic Tiger Prawns 18 Sauteed Wild Mushrooms 7

White Wine Herbed Chicken 32

White wine herbed cream sauce topped with shiitake mushrooms over a 6oz boneless chicken. Served with featured mashed potatoes, seasonal vegetables

Liver and Onions 24

Pancetta, sautéed onions, topped with pan jus onion gravy served with featured mashed potatoes and seasonal vegetables

Fettuccine Alfredo 30

Chicken, bacon and broccoli in a parmesan and garlic cream sauce

Pasta Primavera 28

Asparagus, peppers, mushrooms, broccoli, and sweet peas in an olive oil garlic white wine sauce or a pesto sauce

Vegetable Raphael 24

Red onions, artichoke hearts, mushrooms, red peppers, broccoli and cherry tomatoes with a spiralled vegetable noodle in a pesto cream sauce

