

Appetizers

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

Lunch

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

Dinner

Touchstone Signatures

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 Sautéed Garlic Tiger Prawns 18 Sautéed 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

SIDES MENU AVAILABLE UPON REQUEST

**TOUCHSTONE
GRILL**

Drinks

Hand Crafted

Strawberry Peach Sangria 17

Freshly muddled strawberries, peaches, mint. with a hint of peach schnapps, white wine, rose and topped with soda

Cucumber Smash 18

2 oz Hendricks gin, muddled mint, cucumbers and fresh squeezed lime. Shaken with a simple sugar and poured over ice and topped with soda

Blueberry Mojito 15

1½ ounces white rum, blueberries, mint and lime, topped with soda



**DIRTY®
DEVIL
VODKA**

Devilish Spicy Pickled Caesar 11

New spin on a classic with 1 ½ Dirty devil vodka spicy and pickled



Kronenbourg 1664 Blanc Draught 17oz 10.50



MUSKOKA DRAUGHT 18oz

Muskoka Craft Lager 9.50

Muskoka Cream Ale 9.50

Muskoka Detour ISA 9.50

Touchstone Martinis

All martinis are 2 ounces

Spiked Nespresso Martini 18

Vodka, Kahlua, Baileys, simple syrup and Nespresso shaken and served in a sugar rimmed martini glass

Grand Muskokan Martini 17

Vodka & Cointreau, topped with cranberry and lime juice

Muskoka Nights Martini 17

Vodka, blue curacao, and raspberry sours. Shaken with pineapple & cranberry juice

Mixed Drinks Bar Rail Single 7.50 Double 12

Premium Single 8.50

Vodka – Dirty Devil, Kettle One

Rum - Black Seal (dark), Appletons, Kraken (Dark spiced)

Gin - Hendricks

Tanqueray 10 year

Whiskey - Jameson, Gentleman Jack, Royal Crown

Bourbon - Maker's Mark, Woodford Reserve

**TOUCHSTONE
GRILL**

Wine Menu

WHITES by the GLASS 6 oz. BTL

<i>Vineland Estates Unoaked Chardonnay,</i>	12	42
<i>Niagara VQA</i>		
<i>Collevento Sauvignon Blanc, Italy</i>	13	45
<i>Vineland Estates Semi Dry Riesling,</i>	13	45
<i>Niagara VQA</i>		
<i>Geografico Pinot Grigio, Italy</i>	13	45
<i>Silver Trail Chardonnay</i>	15	
<i>Lodi California</i>		
<i>Vineland Estates Rose,</i>	13	43
<i>Niagara VQA</i>		
<i>Anticavigna Dry Prosecco, Italy</i>	14	

WHITES by the BOTTLE

Sauvignon blanc

<i>Misty Cove, New Zealand</i>	65
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Rose

<i>Belle Montagne Rose, Napa Valley, France</i>	65
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Chablis

<i>2019 Louis Jadot Chablis</i>	105
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Chardonnay

<i>Silver Trail, Lodi Sacramento California</i>	70
<i>Jermann, Venezia Giulia, Italy</i>	120
<i>Everyday Sonoma Chardonnay, Napa, California</i>	115

CHAMPAGNE&PROSECCO

<i>Anticavigna Dry Prosecco, Italy</i>	70
<i>Piccini Extra Dry Prosecco, Italy</i>	80
<i>Jacques Lorent Grande Reserve Brut Champagne, France</i>	175
<i>Collard-Picard Prestige Brut, Champagne France</i>	215

REDS by the GLASS 6 oz. BTL

<i>Klein Constantia Cabernet / Merlot, South Africa</i>	14	65
<i>Plan B Shiraz, Australia</i>	14	65
<i>Chianti Piccini DOCG, Italy</i>	15	
<i>Landing 63 Pinot Noir</i>	15	70
<i>Crotta Malbec, Mendoza Argentina</i>	15	70
<i>Silver Trail Cabernet Sauvignon,</i>	15	
<i>Lodi Vally California</i>		
<i>Ser Primo DOC, Super Tuscan Italy</i>	15.50	80

REDS by the BOTTLE

Cabernet Sauvignon

<i>Silver Trail, Lodi Sacramento California</i>	70
<i>Carmel Road, Santa Rosa, California</i>	80

Pinot Noir

<i>Landing 63 Pinot Noir, Loda Vally California</i>	65
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RED

<i>689 Killer Drop Cellars, Napa California</i>	125
<i>Robert Baile Zinfandel, Napa California</i>	120

Valpolicella

<i>AnticaVigna DOC, Italy</i>	60
<i>Domenico Fraccaroli, 2014 Ripasso DOC, Italy</i>	95

Chanti

<i>Chianti Piccini DOCG, Italy</i>	75
<i>Borgoforte, Toscana Italy</i>	65

Malbec

<i>Dos Fincas Malbec, Mendoza Argentina</i>	70
<i>ina Amalia Reserva 2017. Mendoza Argentina</i>	90

COTE DU RHONE

<i>Parallele 45, Paul Jaboulet Aine, France</i>	70
<i>Vieux Clocher, Arnoux & Fils, France</i>	80

Vintage List Available

Please ask your server

**TOUCHSTONE
GRILL**

Drinks

Muskoka Hard Sparkling 8.50

*Pineapple & Raspberry
Lemon & Field Berry
Peach & Blackcurrant
Passionfruit & Guava*

Ciders 8.50

*Somersby Apple
Somersby Pear*

Specialty Spiked Espresso \$9

All drinks 1 ½ oz

After Eight

*Creme De Cacao, Creme De Menthe and
Bailys with whipped cream and chocolate
shavings*

B - 52

*Grand mariner, Bailys, Kallua with whipped
cream and chocolate shavings*

Single Malt Scotch 1oz

*Dalmore 12 year 15
Oban 14 year 16
Glenlivet 18 year 18*

Tequila 1oz

*Clase Azul Reposado 25
Casamigos Reposado 15
Casamigos Blanco 13
Don Julio 14*

Ports & Cognac 1oz 12

*Taylor 20 Year Port
Hennessy Vs Cognac*

BOTTLED BEER

Domestic 7

*Budweiser
Bud Light,
Canadian
Coors Light*

Premium 8 ½

*Mill Street Organic
Corona
Stella
Steam Whistle Pilsner*

Non-Alcoholic Drinks

*Canned Pop 2.75
Juice 3.50
San Pellegrino Sparkling 6.50
San Benedetto Water 6.50
Non-alcoholic Instead Blonde beer 6.25
Non-alcoholic Instead IPA beer 6.25
Pink Zero Sparkling Rose 9
Probation 6
Americano 3.25
Speciality Teas 3.25
Espresso 3.25
Café Latté 3.75
Cappuccino 3.50*

Private Stock Vintage

Private Stock Vintage List

- Pickett Cabernet Sauvignon 2018 Napa Valley, CA 315
- Realm Cellars 2021 "The Bard" Napa Valley, CA 550
- Silver Oak Cabernet Sauvignon 2014 Alexander Valley, CA 375
- Silver Oak Cabernet Sauvignon 2017 Alexander Valley, CA 325
- Snowden Merlot 2016 Napa Valley, CA 215
- Magic Nights Cabernet Sauvignon 2018 Napa Valley, CA 395
- Double Back Cabernet Sauvignon 2013 Walla Walla Valley 400
- Cliff Lede Cabernet Sauvignon 2017 Napa Valley, CA 315
- Tignanello Antinori 2019/2020 Toscana, Italy 415
- Poggio Antico Brunello 2016 D'Montalcino, Italy 300
- Octavius Amarone Fumanelli 2015 Verona, Italy 345
- Barolo Riserva Vinorum 2013 Salvano, Cuneo, Italy 315
- Isole Dena Cepparello 2019 Tuscany, Italy 350
- Domenico Fraccaroli Amarone Valpolicella 2014 Italy 225
- Tommaso Bussola 2016 Amarone Classico DOC 275
- Bussola Valpolicella Classico 2019 Italy 225
- Château Grand Corbin-Despaigne Saint Emilion Gran Cru 2020 Bordeaux, France 250
- Château Pape Clement Grand Cru Classe De Graves 2020 Bordeaux, France 475
- Château Bellefont-Belcier Saint Emilion Gran Cru 2020 Bordeaux, France 300
- Domaine De La Cendrillon 2012 France 225

Ice Cream



Vanilla

190 cal/shot

Gluten free



Chocolate

190 cal/shot

Gluten free



Strawberry

190 cal/shot

Gluten free



Blueberry

160 cal/shot

Gluten free



Peach & Mango

180 cal/shot

Gluten free



Mint Chocolate Chip

200 cal/shot

Gluten free

Other Desserts

Chocolate Brownie Caramel Cheesecake

Chocolate Fudge Cake

Crème Brûlée

Sorbet



Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



Blue Raspberry

150 cal/shot

Gluten free, Lactose-free

Vegan

@ONESHOTCANADA

All Pictures Shown Are For Illustration Purpose Only
Adult and youth (ages 13 and older) need an average of 2,000 calories a day,
and children (ages 4 to 12) need an average of 1500 calories a day.
However, individual needs vary.

**TOUCHSTONE
GRILL**