

## BOATHOUSE LAKESIDE LOUNGE MENU

CHICKEN SATAY 12  
*Coconut Milk, Pineapple, Habanero Pepper Dipping Sauce*

SHRIMP COCKTAIL 19  
*Tender Jumbo Shrimp, Zesty Tomato Cocktail Sauce*

TOUCHSTONE GRILL CHARCUTERIE 30  
*Selection House Pickled Eggs, Red Onion, Pickles, Olives, Old White Cheddar, Smoked Sausage, Elk Salami, Bison Salami, Flat Bread & Crostini*

CLASSIC MUSKOKA BURGER 16  
*7oz All Beef Patty & all the Traditional Toppings*

VEGGIE BURGER 12  
*Lettuce, Tomato, Carrot and Corn Salsa*

WILD ALASKAN SALMON BURGER 17  
*Crispy Onions & Tartar Sauce*

DEBRESINI SAUSAGE 11  
*Fried Onions & Dijon Mustard*

HOT ITALIAN SAUSAGE 11  
*Cheddar Bacon & Sriracha Mayo*

**ALL THE ABOVE MENU ITEMS WILL BE SERVED WITH KETTLE CHIPS OR RAW VEGETABLES**

JUMBO HOT DOG 5

KETTLE CHIPS 4



TOUCHSTONE  
*Boathouse* MENU

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● GF: GLUTEN FRIENDLY  
Gluten free bread is also available



## ALL DAY APPETIZERS

ESCARGOTS 14  
*Sautéed in Garlic Butter, Wild Mushrooms on a Toasted Baguette*

SHRIMP COCKTAIL **GF** 19  
*Tender Shrimp, Zesty Tomato Cocktail Sauce*

CALAMARI 15  
*Crispy Fried Cajun Dusted Calamari, Chipotle Aioli*

BROCCOLI CHEDDAR POTATO CAKES 12  
*Chipotle Cheddar Dip*

THREE CHEESE & FOREST MUSHROOM DIP 16  
*Fried Tortilla Chips and Crostinis*

CLASSIC FRENCH ONION SOUP 11  
*Gruyère Cheese & Caramelized Onions*

## SALADS

CHOPPED CAESAR SALAD 12  
*Crisp Romaine, Grana Padano Cheese, Croutons,  
& House Made Caesar Dressing*

TOUCHSTONE SALAD **GF** 13  
*Baby Lettuce, Sprouts, Apple Pear Chips, Candied Pecans & Cranberries,  
Mandarin Orange Tarragon Dressing*

MUSKOKA SALAD **GF** 23  
*Golden Beets, Pickled Red Onion, Chopped Egg, Kale, Toasted Pumpkin Seeds,  
Mustard Chive Dressing, Grilled Atlantic Salmon*

GRILLED TUNA SALAD **GF** 24  
*Rice Noodles, Peas, Water Chestnuts, Crunchy Bean Sprouts, Baby Greens  
Topped with Grilled Tuna and Local Sprouts, Sesame Seed Oil Dressing*

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**ADD 4OZ CHICKEN BREAST OR SALMON TO ANY SALAD 10 EXTRA**

## LUNCH

SLOW ROASTED BEEF BRISKET DIP 16  
*On a Baguette with Beef Dipping Sauce*

CLASSIC CLUBHOUSE SANDWICH 16  
*Slow Roasted Turkey Breast, Lettuce, Tomato, Bacon*

PICKEREL TACOS 18  
*Soft Flour Tortillas, Cajun Seasoned Ontario Pickerel,  
Napa Cabbage & Carrot Slaw and Mango Salsa*

ATLANTIC LOBSTER SALAD ROLL 21  
*Lobster Salad, Shredded Lettuce, in a Pita Wrap*

CAJUN SHRIMP PO' BOY 20  
*Lightly Dusted Fried Shrimp, Slaw, Coconut Garlic Aioli  
Served in a Crusty Baguette*

GRILLED PINEAPPLE & CHICKEN BREAST WRAP 16  
*Flattened Chicken Breast, Marinated in Coconut Milk,  
Topped with Char Grilled Pineapple, Orange & Cilantro Aioli*

100% ALL BEEF MUSKOKA BURGER 18  
*Topped with Crispy Onions, Bacon, Mushrooms,  
Melted Monterey Jack Cheese*

VEGETABLE BURGER 15  
*Lettuce, Tomato, Topped with Roasted Corn and Red Pepper Chutney*

**ALL BURGERS AND SANDWICHES COME WITH CHOICE OF FRIES OR SIDE TOSSED SALAD  
UPGRADE TO SIDE CAESAR SALAD FOR \$3**



TOUCHSTONE  
Grill MENU

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## DINNER

4PM - CLOSE

100Z NEW YORK STEAK CERTIFIED ANGUS **GF** 43  
*Topped with Garlic Shitake & King Oyster Mushrooms*  
*Add Sautéed Shrimp 12      Add Sautéed Scallops 17*

ROAST BEEF BRISKET 27  
*Mashed Potato Stuffed Yorkshire Pudding & Natural Pan Jus*

CHAR GRILLED ATLANTIC SALMON **GF** 29  
*Chili Lemon Butter Sauce*

MUSKOKA HONEY CORNMEAL  
 CRUSTED ONTARIO PICKEREL 32  
*Sweet Potato Succotash and Lemon Butter Sauce*

BABY PORK BACK RIBS **GF** 29  
*Basted with our House Made Dr Pepper BBQ Sauce*

SEMI BONELESS 1/2 CHICKEN, CHAR GRILLED **GF** 27  
*Muskoka Lager Marinated*

SEAFOOD BOUILLABAISSSE **GF** 39  
*Shrimp, Scallops, Cod, Mussels, Mini Red Potatoes in a Tomato Broth*

**ALL ENTREES COME WITH FRIES OR ROASTED GARLIC MASHED POTATO,  
 AND DAILY VEGETABLE**

## SHARING PLATTERS

SUITABLE FOR 2-4 PEOPLE

SEAFOOD PLATTER 31  
*Crispy Cajun Calamari, Coconut Shrimp, Crab Bruschetta  
 Chipotle Aioli, Thai Sweet & Spicy Sauce*

TOUCHSTONE GRILL CHARCUTERIE 30  
*Selection House Pickled Eggs, Pickles, Red Onion, Olives, Old White Cheddar,  
 Smoked Sausage, Elk Salami, Bison Salami, Flat Bread & Crostini*



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## PASTA & VEGETARIAN

EGGPLANT MANICOTTI <b>GF</b>	24
<i>Thin Sliced Eggplant Stuffed with Baby Spinach &amp; Ricotta Cheese Baked with Tomato Sauce Mozzarella Cheese</i>	
VEGETABLE NOODLES <b>GF</b>	22
<i>(Heirloom Carrot, Zucchini, Parsnip cut into Noodles) Bok Choy, Cashews, Mushrooms Tossed in Arugula Pesto</i>	
RIGATONI PASTA <b>GF</b>	29
<i>Scallops, Shrimp in a Rich Creamy Alfredo Sauce</i>	

## SIDES

FRESH CUT FRIES OR KETTLE CHIPS	4	RICE PILAF	4
GARLIC MASHED POTATOES <b>GF</b>	4	SEASONAL VEGETABLES <b>GF</b>	5
NAPA CABBAGE & CARROT SLAW <b>GF</b>	4	CAESAR SALAD <b>GF</b>	7
SAUTÉED MUSHROOMS <b>GF</b>	6	GARDEN GREEN SALAD <b>GF</b>	6
		RAW VEGGIES <b>GF</b>	7

## KIDS MENU

MAC AND CHEESE	10	ROAST CHICKEN BREAST DINNER <b>GF</b>	13
CHICKEN FINGERS	10	SPAGHETTI & MEATBALLS <b>GF</b>	10
GRILLED CHEESE	8		
BAKED SOLE DINNER <b>GF</b>	11		

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## DESSERT MENU



VANILLA BEAN NY STYLE CHEESECAKE <i>Raspberry or Chocolate Sauce</i>	11
MUSKOKA MAPLE CRÈME BRULÉE	9
SEASONAL BERRIES AND CREAM <i>House-made Orange Blossom Ice Cream</i>	9
S'MORE SUNDAE IN A MASON JAR	11
HOUSE-MADE ICE CREAM & SORBERT SELECTION	9

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