

# Appetizers

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## Mussels 20

*In a creamy lemon creole sauce with focaccia*

**Upgrade to Moules-frites 2**

## Coconut Shrimp 19

*Breaded coconut shrimp served with a mild orange chili sauce*

## Calamari 18

*fried calamari hand breaded in a lemon pepper panko with chipotle aioli*

## Margarita Flatbread 12

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

## Prosciutto Flatbread 14

*Artisan flatbread with a sundried tomato pesto, sauté onions, sliced prosciutto and crumble feta*

## Chicken Caesar Flatbread 16

*Chicken, bacon, red onion with a creamy garlic sauce and mozzarella cheese*

## Parmesan Chips 12

*Fresh cut potato chips drizzled with white truffle oil topped with shaved Parmesan*

## Bacon Wrapped Tenderloin Tips 20

*Tenderloin tips wrapped in bacon served with a Maple syrup*

## Brisket Fries 12

*Slow roasted brisket served over our exceptional fries with beef Jus and Cheese Curds*

## Chopped Caesar Salad 14

*Crisp Romaine, shaved parmesan, bacon, croutons & house made Caesar dressing*

## Touchstone Salad 14

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

## Muskoka Seafood Salad 17

*Spring mix, fresh mandarin orange slices, Scallops, Shrimp, avocado with a Mandarin orange dressing*

*Add Chicken to any salad 6*

*Add Salmon to any salad 10*

## Classic French Onion Soup 12

*Smoked mozzarella, caramelized Onions*

## Daily Soup Creation

Cup 8 Bowl 10

# Lunch

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

## Slow Roasted Beef Brisket Dip 19

*Sliced brisket, sauté onions, horseradish aioli, smoked mozzarella on a baguette, served with beef jus*

## Classic Clubhouse Sandwich 18

*Slow roasted turkey breast, lettuce, tomato, cheddar cheese, bacon and creamy mayo on an ancient grain panini*

## Fish Tacos 18

*Grilled flour tortilla, napa cabbage, mild spicy mayo, house cajun seasoning*

## Veggie Wrap 16

*lettuce, tomato, red onion, avocado, feta in a sundried tomato tortilla with a avocado and honey mayo*

## Touchstone Burger 20

*House-made juicy 8oz burger with bacon, sauté mushrooms, tomato, lettuce, garlic aioli, cheddar and smoked mozzarella topped with crispy onions on a brioche bun.*

## Shrimp and Lobster Burger 22

*Shrimp and lobster tossed in a mild cocktail sauce on top on our house-made juicy 6oz beef burger*

## Portobello Quinoa Burger 17

*Crusted quinoa burger, alfalfa sprouts and avocado topped with a grilled portobello mushroom with a citrus avocado aioli*

## Grilled Chicken Burger 17

*House blend cajun seasoning, tomato, sprouts and a mild cajun mayo topped with crispy onions*

# Dinner

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## Touchstone Signatures

### 10oz Certified Angus Sirloin Steak 45

Served with garlic shitake mushrooms, baked garlic mashed, seasonal vegetables and topped with a pistachio steak butter

### Northern Atlantic Isles Fresh Wild Salmon 44

Imported fresh from Scotland, seared with a zesty lemon, pepper and Rosemary infused olive oil. Served with wild rice pilaf and seasonal vegetables

**Sautéed Shrimp 12   Sautéed Onions and crispy onions 7   Roquefort Blue 3**

### 7oz Certified Angus Tenderloin 46

Served with garlic mashed, seasonal vegetables and a rosemary port sauce

### Lamb Chops 45

Grilled lamb chops with our own house blended seasoning and a aged balsamic drizzle served with a mint sauce, garlic mashed potatoes and seasonal vegetables

### 8 oz Certified New York 35

With a house made peppercorn sauce served with our exceptional fries

### Fresh Market Fish – Market Price

Ask server for details

### Baked Eggplant Lasagne 26

Eggplant layered with house made tomato sauce, and ricotta cheese topped with mozzarella

### White Wine Herbed Chicken 29

white wine herbed cream sauce topped with shitake mushrooms over a 6oz boneless chicken. Served with garlic mashed and seasonal vegetables

### Pasta Raphael 24

Red onions, artichoke hearts, mushrooms, cherry tomatoes with a spiralled noodle in a tomato and pesto cream sauce

### Fettuccine Alfredo 28

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

### Touchstone Chefs Feature

Ask your server for details

### Lobster Linguine 35

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

# Sides

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Our Exceptional Fries 5

Sauté Wild Mushrooms 5

Garlic Mashed Potatoes 6

Wild Rice Pilaf 5

Baked Mashed Potatoes 8

Seasonal Vegetables 6

## Kids Menu

Mac and cheese 10

Poutine 10

Chicken Fingers 10

Honey Mustard Chicken 15

Grilled Cheese 8

# Non-Alcoholic Drinks

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Fountain Pop 2.25

Juice 3.25

San Pellegrino Sparkling 6.00

San Benedetto water 6.00

Muskoka Bottled Water 3.00

Coffee 2.75

Paisley Specialty Tea 3.00

# Drinks

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## Hand Crafted

### Strawberry Peach Sangria 11

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

### Cucumber Smash 14

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

### Blueberry Mojito 10

1½ ounces White Rum, blueberries, mint and lime. Hand pressed and topped with soda.

### Spicy Pickled Caesar 8 ½

New spin on a classic. Spicy and pickled.

### MUSKOKA ON TAP 18oz

Craft, Summerweiss 8

Detour, Muskoka Cream Ale 8 ½

### Mixed Drinks single 6 ½ double 8 ½

A selection of light and dark rum, vodka, gin, tequila, and whiskey with your favourite mix

### Touchstone Martinis

All Martinis are 1½ ounces and made with grey goose vodka

### Spiked Nespresso Martini 14

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

### Perfect Pravda Martini 14

2 ounces of Pravda, sweet vermouth, dry vermouth and a lemon twist.

### Grand Muskoka Martini 12

Vodka & Cointreau, topped with cranberry and lime juice.

### Muskoka Nights Martini 12

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

### Premium single 8

Vodka – Pravda, Tito's, Kettle One, , Stoli  
Rum - Black Seal (dark), Knorr and Dunn,  
Kraken (Dark spiced)

Gin - Tanqueray 10year, Hendricks

Tequila - Patron Silver

Whiskey - Jameson, Jack Daniels

Bourbon - Maker's Mark, Knob Creek

# Drinks

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## Coolers 7

*Smirnoff Ice*

## Specialty Liqueurs single 7 ½

*Sambuca, Baileys, Kahlua, Amaretto, Jägermeister,  
Goldschlager, Peach Schnapps,  
Peppermint Schnapps, Southern Comfort,*

## Scotch single

*Johnnie Walker Black 7 ½  
Chivas Regal 12 year 8 ½  
Cragganmore 12 year 12 ½  
Glenlivet 18 year 12 ½  
Oban 14 year 14 ½*

## BOTTLED BEER

### Domestic 6 ½

*Budweiser, Bud Light Lime, Canadian,  
Coors Light, Miller Genuine Draft,*

### Premium 7

*Mill Street Organic, Rood Apples Creekside cider,  
Muskoka Detour, Muskoka Craft Lager*

### Import 8 ½

*Corona, Stella*

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*3 Course*

*Meal*

*Champagne*

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