

SALADS

WATER'S EDGE GARDEN

Seasonal Ontario greens, maple vinaigrette, pickled beets, honey crisp apple, shaved fennel, granola clusters

Appetizer \$15 Full Size \$18

ENHANCE YOUR SALAD

Poached Tiger Shrimp \$10 Smoked Brisket \$12 6 oz Grilled Chicken Breast \$12 6 oz Grilled Striploin Steak \$16

CAESAR

Romaine, double-smoked bacon, shaved parmesan, garlic croutons, fresh basil, edge caesar dressing.

Appetizer \$16 Full Size \$21

WATERMELON CRUNCH

Watermelon, crumbled feta, cucumber, cherry tomato, pickled red onions, mixed greens, mint, balsamic glaze, crispy chickpeas.

Full Size \$24

APPETIZERS

\$16

\$26

SMOKED TROUT CHOWDER

Smoked rainbow trout, Yukon gold potato, white wine, cream, chili oil, chives

PORK BELLY LETTUCE WRAPS

Korean glazed pork belly, kimchi coleslaw, picked vegetables, bib lettuce

ARANCINI \$24

Risotto balls stuffed with mozzarella, romesco sauce, chili oil, shaved parmesan, fresh basil **Add Arancini Ball \$7**

SMOKED CHICKEN WINGS 1lb

\$23

Served with crudite and dill dip.
Tossed in your choice of sauce:
Korean Buffalo / Muskoka Beer BBQ/Edge Hot/
Maple Mustard/ Dry Rub / Fiery Ginger

MUSKOKA BEER CHEESE & CHARCUTERIE BOARD

\$32

Selection of cured meats $\mathcal E$ cheese, beer mustard, pickles, marinated olives, grilled focaccia, pretzels, warm Muskoka beer cheese dip

HANDHELDS

All handhelds are served with choice of fries or garden salad. Smoked trout chowder \$4/Caeser salad \$4/Loaded fries \$6

KOREAN CHICKEN SANDWICH

\$25

MUSHROOM GARDEN BURGER

red onion, brioche bun

\$22

\$26

Crispy chicken, kimchi slaw, kewpie mayo, pickled jalapenos, Korean buffalo sauce, on a brioche bun

Muskoka beer battered pickerel, chimichurri aioli,

coleslaw, pico de gallo, two corn tortilla tacos.

\$24

Grilled portobello mushroom, chimichurri aioli,

aged white cheddar, arugula, tomato, pickled

Smoked brisket, caramelized onions, sweet peppers, Muskoka beer cheese, hoagie roll

SMOKED BRISKET CHEESE STEAK

FISH TACOS

CHARBROILED BURGER

\$24

70z brisket/chuck patty, aged white cheddar, Muskoka beer BBQ aioli, crispy onions, arugula, pickles, brioche bun.

Add bacon \$2

DIPS

Garlic chili aioli \$2 Chimichurri aioli \$2 Muskoka beer cheese \$6 Red wine jus \$8

Sandwiches can be made on a gluten free bun at no additional charge



MAINS

TUNA POKE BOWL \$31 FISH & CHIPS \$32

Marinated albacore tuna, sticky rice, edamame, pickled Muskoka beer battered Ontario pickerel, fries,

Marinated albacore tuna, sticky rice, edamame, pickled vegetables, cucumber, cilantro, wonton chips, sesame chili vinaigrette, wasabi lime aioli

Edge tartar sauce, coleslaw.

CHICKEN FARFALLE \$39 STEAK & FRITES \$45

Slow roasted chicken, roasted garlic \mathcal{E} herb cream, white wine, cherry tomato, sauteed mushrooms, shaved parmesan.

120z grilled AAA striploin, parmesan & herb frites, cowboy butter, red wine jus.

*Add sauteed oyster mushrooms \$6

AFTER 5

THE CATCH

A rotating selection of sustainable fresh seafood, succulent shellfish and freshwater catches, all paired with Ontario produce and a complimenting sauce.

MARKET PRICE

BUTCHER'S CUT

A premium selection of our finest cuts. Chosen for their quality and flavour, paired with Ontario produce and a flavourful sauce.

MARKET PRICE

RAINBOW TROUT \$46 LOBSTER TAGLIATELLE \$58

Pan seared Ontario rainbow trout, chimichurri, brussel sprout potato hash, pickled golden beets & micro green salad Butter poached Canadian lobster, fennel, asparagus, cherry tomato, white wine cream sauce, chili oil, shaved parmesan

TENDERLOIN MEDALLIONS \$68 16 0Z BONE IN RIBEYE \$72

Two 4oz AAA beef tenderloin steaks, roasted garlic mashed potatoes, seasonal vegetable medley, cowboy butter, red wine jus Charbroiled AAA ribeye, loaded smoked potato with Muskoka beer cheese, & smoked bacon, seasonal vegetable medley, hunter sauce

ENHANCE YOUR ENTREE

Cowboy Butter \$4 Sautéed Mushrooms \$6 Sautéed Garlic Shrimp \$12 Canadian Lobster Tail \$38 Chimichurri \$4 Muskoka Beer Cheese \$6 Red Wine Jus \$8 Hunter Sauce \$8

DESSERTS

AFFOGATO \$10 HOT FUDGE BROWNIE \$14

Choice of rotating ice cream flavour, shot of espresso

Whiskey berry coulis, Muskoka made ice cream

Add 10z of amaretto, jameson or kahlua \$8

ICE CREAM SANDWICH \$10 STRAWBERRY CHAMPAGNE \$14
CHEESECAKE

Choice of rotating ice cream flavour, salted caramel chocolate chip cookies

Whiskey berry coulis, Muskoka made ice cream



WHITE WINE

ROSE, JULES

Bottle \$52

SAUVIGNON BLANC, SPY VALLEY

Glass \$10

Marlborough, New Zealand

Bottle \$52

PROSECCO, LISETTO Glass \$11 CHARDONNAY, PARDUCCI Glass \$14
Veneto, Italy Bottle \$55 Mendocino, California Bottle \$71

PINOT GRIGIO, ESEDRA Glass \$10
Fruili, Italy Bottle \$52

RED WINE

CHIANTI, TERRE NATUZZI Glass \$11 CAB/MERLOT, LA MAROUTINE Glass \$11 Tuscany, Italy Bordeaux, France Bottle \$55

COTE DU RHONE, LES COTEAUX

Rhone, France

Glass \$12

CABERNET SAUVIGNON, PARDUCCI

Glass \$13

Mendocino, California

Bottle \$64

DRAUGHT BEER

STELLA

18 oz \$11.05 / 56 oz \$33.15

BUDLIGHT

18 oz \$9.40 / 56 oz \$28.20

MICHELOB ULTRA

18 oz \$10.05 / 56 oz \$30.15

HOEGARDEN

18 oz \$10.05 / 56 oz \$30.15

MUSKOKA TREAD LIGHTLY

18 oz \$11.05 / 56 oz 33.15

MUSKOKA DETOUR

18 oz \$11.05 / 56 oz \$33.15

MUSKOKA CRAFT LAGER

18 oz \$11.05 / 56 oz \$33.15

SOMERSBY APPLE CIDER

18 oz \$10.05 / 56 oz \$30.15

LIQUOUR

Beefeater Gin \$8.75
Absolut Vodka \$8.75
Lambs Rum \$8.75
J.P. Wiser's Deluxe Whisky \$8.75
Olmeca Altos Tequila \$9.90

COCKTAILS

OLD FASHIONED

\$14.25

APEROL SPRITZ

\$16.30

CLASSIC MARGARITA

\$16.30

MOSCOW MULE

\$13.10

dark & stormy

\$12.55

CLUBLINK CAESAR

\$11.75

- DAILY SPECIALS —

TUESDAY

Join us for Taco Tuesdays Starting June 17th

WEDNESDAY

Wine down with discounted prices on bottles of wine

THURSDAY

Oyster specials all summer long

HAPPY HOUR DAILY FROM 3 P.M. - 6 P.M. LIVE MUSIC NIGHTLY FROM TUESDAY - THURSDAY