

# Starters

|   |           |  |           |
|---|-----------|--|-----------|
| <b>St. Germain's Signature<br/>Parmesan Chips</b><br><i>Fresh Cooked Potato Chips, White Truffle Oil<br/>Shaved Reggiano Cheese</i>                               | <b>8</b>  | <b>Ahi Tuna Carpaccio</b><br><i>Watercress, Mango Jicama Salad<br/>Coriander Lime Aioli, Shaved Jalapeño<br/>Black Sesame Seeds</i>                        | <b>16</b> |
| <b>Classic French Onion Soup</b><br><i>Caramelized Onion Broth with Gruyère<br/>&amp; Mozzarella Cheese</i>   | <b>8</b>  | <b>Tiger Shrimp Cocktail</b><br><i>Classic Cocktail Sauce, Fresh Lemon</i>   | <b>15</b> |
| <b>Lobster Bisque</b><br><i>Fine Brandy, Crème Fraîche and Clipped Chives</i>   | <b>13</b> | <b>Wild Caught East Coast Crab Salad</b><br><i>Tempura Prawn, Crisp Vidalia Onion Ring<br/>Vine Ripe Tomato, Avocado Cream<br/>Yoghurt Dill Dressing</i>   | <b>16</b> |
| <b>Heirloom Tomato Salad</b><br><i>Glengarry Blue Cheese, Sweet &amp; Sour Onions<br/>Crisp Prosciutto, Arugula Pesto, Aged Balsamic<br/>Extra Virgin Oil</i>     | <b>13</b> | <b>Pan Roasted Diver Scallops</b><br><i>Double Smoked Pork Belly, Local Honey<br/>Pickled Pineapple Salsa, Ginger Scallion Emulsion<br/>Pineapple Chip</i> | <b>16</b> |
| <b>Muskoka Summer Salad</b><br><i>Endive, Frisée, Arugula, Smoked Duck, Raspberries<br/>Parsnip Chips, Radish, Sunflower Seeds<br/>White Balsamic Vinaigrette</i> | <b>12</b> | <b>Fresh Atlantic Oysters</b><br><i>Red Wine &amp; Shallot Mignonette<br/>Traditional Sauces</i>   | <b>17</b> |
| <b>St. Germain's Caesar Salad</b><br><i>Shaved Italian Parmesan, Crisp Bacon<br/>&amp; Toasted Croutons</i>   | <b>10</b> | <b>Steamed King Crab Legs</b><br><i>Warm Garlic &amp; Herb Butter, Fresh Lemon</i>   | <b>50</b> |

# Sides

|   |           |
|---|-----------|
| <b>6oz Atlantic Lobster Tail</b>  | <b>18</b> |
| <b>Pan Seared Foie Gras</b>   | <b>17</b> |
| <b>Lobster Mac &amp; Cheese</b>   | <b>16</b> |
| <b>Pan Flashed Garlic Shrimp</b>  | <b>15</b> |
| <b>Steamed Asparagus with Hollandaise</b>                                       | <b>8</b>  |
| <b>Cajun Roasted Cauliflower Gratin</b>   | <b>8</b>  |
| <b>Sautéed Local Mushrooms</b>  | <b>8</b>  |
| <b>Steamed Seasonal Vegetables</b>  | <b>7</b>  |
| <b>Sautéed Baby Spinach</b>   | <b>7</b>  |
| <b>Loaded Mashed Potatoes</b><br><i>(Bacon, Cheddar, Scallions, Sour Cream)</i> | <b>8</b>  |
| <b>Beer Battered Onion Rings</b>  | <b>9</b>  |
| <b>Sweet Potato Fries</b>   | <b>8</b>  |
| <b>Hand Cut Fries</b>   | <b>8</b>  |
| <b>Dark Veal Reduction</b>  | <b>4</b>  |
| <b>Green Peppercorn Sauce</b>   | <b>4</b>  |

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# Mains

|  |           |   |           |
|--|-----------|---|-----------|
| <b>Grilled Mahi Mahi</b>   | <b>35</b> | <b>Pan Roasted Chicken "Coq Au Vin"</b>   | <b>32</b> |
| <i>Herbed Peruvian Potatoes, Shaved Summer Asparagus<br/>Fennel Salad, Orange Saffron Butter Sauce</i>               |           | <i>Forrest Mushrooms, Cipollini Onions<br/>Smoked Bacon, Chive Whipped Potatoes<br/>Pinot Noir Chicken Jus</i>                                  |           |
| <b>Pan Seared Georgian Bay Trout Fillet</b>  | <b>34</b> | <b>Crisp Skin Lac Brome Duck Breast</b>   | <b>37</b> |
| <i>Sour Cream &amp; Chive Fingerling Potatoes<br/>Pickled Cucumber Relish, Lemon Chive Oil<br/>Fresh Horseradish</i> |           | <i>Roast Corn &amp; Wild Rice Cake, Chanterelle Mushrooms<br/>French Beans, Ontario Blueberry Balsamic Reduction</i>                            |           |
| <b>Live 2 lbs Lobster</b>  | <b>60</b> | <b>Grilled Ontario Lamb Rack Chops</b>  | <b>45</b> |
| <i>Drawn Garlic Butter, Fresh Lemon</i>  |           | <i>Roast Vegetable Israeli Cous Cous<br/>Curried Carrot Purée, Cilantro Mint Vinaigrette<br/>Grilled Scallions</i>                              |           |
| <b>Atlantic Lobster Tails</b>  | <b>42</b> | <b>Gourmet Steakhouse Burger</b>  | <b>28</b> |
| <i>Roasted Fingerling Potatoes, Asparagus<br/>Carrots, Drawn Butter</i>  |           | <i>8oz Prime Rib Beef Patty, Tomato Bacon Chutney<br/>Thunder Oak Gouda, Baby Arugula, White Truffle Aioli<br/>Brioche Bun, Fresh Cut Fries</i> |           |

# Signature Cuts

## Onto the Fire

|  |             |           |
|--|-------------|-----------|
| <b>Beef Tenderloin</b>   | <b>8oz</b>  | <b>35</b> |
| <i>Whipped Potatoes, Veal Reduction</i>  |             |           |
| <b>Sterling Silver Beef Striploin</b>  | <b>12oz</b> | <b>32</b> |
| <b>Ribeye</b>  | <b>18oz</b> | <b>38</b> |
| <b>Porterhouse Steak</b>   | <b>24oz</b> | <b>60</b> |
| <b>Hanger Steak</b>  | <b>14oz</b> | <b>32</b> |
| <i>Goat Cheese Whipped Potatoes<br/>Roast Asparagus, Caramelized Apple BBQ Sauce</i> |             |           |

## Out of the Oven

|                                       |             |           |
|---------------------------------------|-------------|-----------|
| <b>Slow Roasted Prime Rib of Beef</b> | <b>8oz</b>  | <b>24</b> |
|                                       | <b>12oz</b> | <b>32</b> |

*All of the preceding items accompanied by a Baked Potato.  
Add \$4 for Fresh Cut Fries, Sweet Potato Fries or Seasonal Vegetables.*

*rare - slightly warm red centre  
medium rare - warm red centre  
medium - warm, pink centre  
medium well - trace of pink centre  
well - cooked throughout*





**Dessert Coffee (1 oz)**

|                                 |  |
|---------------------------------|--|
| <b>St. Germain Signature</b>    |  |
| Hennessey X.O,                  |  |
| Goldschlager, Baileys           |  |
| 25                              |  |
| <b>Irish Coffee</b>             |  |
| Aged Irish Whiskey              |  |
| 8                               |  |
| <b>B52 Coffee</b>               |  |
| Kahlua, Baileys & Grand Marnier |  |
| 8                               |  |
| <b>Blueberry Tea</b>            |  |
| Grand Marnier & Amaretto        |  |
| 8                               |  |

**Single Malt (1 oz.)**

|                     |       |
|---------------------|-------|
| Oban 14 yr          | 16    |
| Lagavulin 16 yr     | 16    |
| Cragganmore 12 yr   | 11.50 |
| Talisker 10 yr Skye | 16    |
| Dalwhinnie 15 yr    | 12.50 |
| Glenmorangie 10 yr  | 11    |
| Glenfiddich 12 yr   | 9     |
| Glenlivet 12 yr     | 9     |

**Dessert Wine (2 oz.)**

|                              |  |
|------------------------------|--|
| <b>Lakeview "Vidal", VQA</b> |  |
| 22                           |  |

**Dessert**

|                                    |  |
|------------------------------------|--|
| <b>Lemon Raspberry Tart</b>        |  |
| Honey Ice Cream, Raspberry Shooter |  |
| 10                                 |  |

|                                    |  |
|------------------------------------|--|
| <b>Cappuccino Crème Brûlée</b>     |  |
| Crisp Meringue, Chocolate Biscotti |  |
| 10                                 |  |

|                                 |  |
|---------------------------------|--|
| <b>Black Magic</b>              |  |
| Chocolate Mousse Cake           |  |
| Hazelnut Praline, Fresh Berries |  |
| 10                              |  |

|                                     |  |
|-------------------------------------|--|
| <b>Pineapple Coconut Pana Cotta</b> |  |
| Coconut Macaroon, Candied Pineapple |  |
| 10                                  |  |

|                                       |  |
|---------------------------------------|--|
| <b>Almond Caramel Cheesecake</b>      |  |
| Bourbon Caramel Sauce, Almond Brittle |  |
| 10                                    |  |

|  |  |
|--|--|
| <b>Canadian Cheese Board</b>             |  |
| Thunder Oak Gouda, Glengarry Celtic Blue |  |
| Riopelle de L'isle, Niagara Gold         |  |
| Dried Fruits, Candied Nuts               |  |
| Local Honey Comb                         |  |
| 18                                       |  |

**Cognac & Brandy (1 oz.)**

|                         |      |
|-------------------------|------|
| Louis XIII              | 175  |
| Delamain "1er Cru" X.O. | 23   |
| Hennessey X.O.          | 30   |
| Remy Martin V.S.O.P.    | 14   |
| Courvoisier V.S.O.P.    | 14   |
| Courvoisier V.S.        | 10   |
| D'Eaubonne V.S.O.P.     | 7.50 |

**Blended Whiskey (1 oz.)**

|                                 |       |
|---------------------------------|-------|
| Johnnie Walker Blue Label       | 32    |
| Johnnie Walker Black Label      | 9     |
| Dewar's Special Reserve 12yr    | 9     |
| Johnnie Walker Red Label        | 7.50  |
| Chivas Regal Royal Salute 21 yr | 28.25 |

**Port (2 oz.)**

|                             |    |
|-----------------------------|----|
| Taylor Fladgate 30 yr Tawny | 35 |
| Taylor Fladgate 20 yr Tawny | 15 |
| Taylor Fladgate 10 yr Tawny | 8  |
| Dow Taylor Late Vintage     | 9  |