



Appetizers

Soup of the Day

prepared with only the freshest of ingredients

\$8.95

Mixed Greens Salad

mixed greens with Poppa Jim's honey/Johnston's Marsh cranberry vinaigrette and root vegetable chips

\$9.95

Oven-Roasted Garlic & Goat's Cheese Crostini

*roasted garlic, warmed goat cheese and focaccia crostini
with mixed greens and a balsamic drizzle*

\$13.95

House Made Shiitake Mushroom Pate

*house made pate using locally grown shiitake mushrooms
with focaccia crisps, arugula salad and truffle essence*

\$14.95

Steamed Beef Dumplings

*Asian-style dumplings, made in house from 'Winding Fences' beef,
spiked with ginger, garlic & scallion with miso/soya dipping sauce*

\$14.95

Charcuterie Plate

Chef's selection of house made sausages, pates and/or cured meats vegetable pickles and house made brioche

\$15.95

Pan Seared Foie Gras

with fresh herb salad, fall harvest apple relish and herb toast points

\$18.95

Pastas

Mushroom & Sausage Penne

with assorted mushrooms, house made beef sausage, fresh herbs and rustic style tomato sauce

Appetizer \$16.95/Entree \$22.95

Chicken & Basil Linguine

*hand made linguine, organic chicken, Muskoka grown basil,
roasted garlic cream sauce and shards of Grana Padano cheese*

Appetizer \$18.95/Entree \$24.95



We support Savour Muskoka, which promotes the use of ingredients grown or produced in the Muskoka region.



Entrées

Grilled Pork Tenderloin

with caramelized onion whipped potatoes, summer vegetables, apple compote and natural jus
\$27.95

Crackling Skin Chicken

with whipped Muskoka potatoes, grilled vegetables and natural jus
\$28.95

Grilled Atlantic Salmon

with miso crust, jump fried summer vegetables, Muskoka grown new potatoes and sweet soya drizzle
\$28.95

Grilled Quebec Duck Breast

with rösti potatoes, braised greens, Johnston's Marsh cranberry preserve and natural jus
\$29.95

Grilled Diver Caught Scallops

with wasabi mashed potatoes, summer vegetables and ginger butter sauce
\$29.95

Grilled Ontario Veal T-Bone Steak

Grain fed veal chop with grilled vegetable, sweet potato frites and natural jus
\$32.95

Grilled AAA Beef Striploin

with garlic studded potatoes, grilled vegetable, sautéed button mushrooms and natural jus
\$34.95

Oven Roasted Ontario Lamb Rack

with sweet potato mashed, grilled vegetables and natural jus
\$36.95



We support Savour Muskoka, which promotes the use of ingredients grown or produced in the Muskoka region.

Executive Chef/Proprietor: David Friesen

*Taxes and gratuities are extra. A gratuity of 17% will be added to tables of 8 or more.
Kindly inform us of any allergies. Ask us about booking your next function at 'Riverwalk Upstairs'.
For the enjoyment of all of our guests, please keep cell phone use to a minimum.*

Visit us at www.riverwalkrestaurant.ca

Follow us on Twitter @riverwalkrest