



Lunch Menu

Soup of the Day

Prepared with only the freshest of ingredients
\$6.95 appetizer \$8.95 main

Organic Green Salad

With roasted garlic/citrus dressing, herb croutons, pancetta and Grana Padano shards
\$9.95 appetizer \$12.95 main
- add chicken \$3 - add shrimp \$5

Wild Mushroom & Arugula Salad

Baby arugula topped with sautéed wild mushrooms, sweet red onions and aged balsamic vinaigrette
\$11.95 appetizer \$14.95 main

Steamed Beef Dumplings

Asian-style dumplings, made in house, spiked with ginger, garlic & scallion with sesame/soya dipping sauce
\$12.95

Pan Seared Foie Gras

With fresh herb salad, wild berry preserves and herb toast points
\$16.95

Chef's Daily Quiche

Baked puff pastry crust filled with the freshest of ingredients
and served with mixed greens dressed with a balsamic vinaigrette
\$12.95

Mushroom Penne

With assorted fresh mushrooms, double smoked bacon, olive oil, garlic and wilted arugula
\$15.95

Grilled Pizza

Lightly grilled pizza dough topped with Berkshire bacon,
oven dried tomatoes, red onion, arugula, mozzarella and goat cheese
\$12.95

Oven Roasted Chicken Sandwich

Sundried tomato mayonnaise, crisp lettuce and double-smoked bacon
on freshly baked focaccia bread with a side of hand cut french fries or daily salad
\$13.95

Muskoka Raised Beef Burger

7ozs. of 'Winding Fences' beef served medium with artisan Québec cheese, tomato, lettuce and roasted garlic
aioli on a house made bun with a side of hand cut french fries or daily salad
\$13.95 - add mushrooms \$1 - add bacon \$2

See the comments about this burger from the G20 international media

<http://www.cbc.ca/canada/g20streetlevel/2010/06/feeding-the-g20-vultures.html>

Chef/Proprietor: David Friesen

Taxes and gratuities are extra. Kindly inform us of any allergies. A gratuity of 17% will be added to groups of 8 or more.
Riverwalk Restaurant and Riverwalk Upstairs are available for private functions for groups of 2 – 150.