

Appetizers

Mussels 20

*In creamy creole sauce
served with a baguette*

Upgrade to Moules-frites 2.25

Calamari 19

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

Coconut Shrimp 19

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

Spinach and Artichoke Dip 14

*Cream cheese, spinach, garlic,
artichokes, red peppers with a
mozzarella and cheddar blend, served
with baked or fried
pita chips*

Prosciutto Flatbread 14

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

Margarita Flatbread 13

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

Smoked Bacon Poutine 14

*A heap of our exceptional fries covered
in mozzarella and cheddar mix and
beef gravy topped with Smoked
Canadian bacon*

Chopped Caesar Salad 16

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

Add 6oz Chicken Breast 6

Add Sauteed Garlic Tiger Prawns 12

Touchstone Salad 15

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

Add 6oz Chicken Breast 6

Add Sauteed Garlic Tiger Prawns 12

Candied Beet and Zucchini Salad 15

*Spiralled beets and zucchini with
spinach, mixed greens, tomatoes and
toasted almonds topped with feta
cheese and balsamic dressing*

Add 6oz Chicken Breast 6

Add Sauteed Garlic Tiger Prawns 12

Classic French Onion Soup 13

*Smoked mozzarella, caramelized
Onions*

Daily Soup Creation

Cup 6 Bowl 8

Lunch

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

Classic Clubhouse Sandwich 18

Grilled chicken breast, lettuce, tomato, cheddar cheese, bacon and creamy mayo on an ancient grain panini

Greek and Feta Wrap 16

Tomatoes, olives, red onion, cucumber, lettuce and feta cheese with our house made Greek dressing in a sundried tomato wrap

Add 6oz Chicken Breast 6

Add Sauteed Garlic Tiger Prawns 12

Fish and Chips 19

One piece of lightly beer battered fish with house-made coleslaw and tartar sauce

Add an additional piece 8

Available 12-4 only

Touchstone Burger 21

House-made juicy 8oz burger with bacon, sautéed mushrooms, tomato, lettuce, garlic aioli, cheddar and gouda on a brioche bun

Black Bean Burger 17

Black beans, quinoa, yellow peppers, garlic topped with lettuce and avocado hummus on a soft potato bun

Chicken Parmesan Sandwich 18

Hand-breaded and topped with our house-made zesty tomatoes sauce, mozzarella on a garlic focaccia bun

Kids Menu

Mac and cheese 10

Chicken Fingers 10

Grilled Cheese 10

Pasta in Tomato Sauce 10

Dinner

Touchstone Signatures

16oz Certified Angus Beef
Bone-in Rib-Eye Centre Cut 50
*Served with wild mushrooms, featured
mashed potatoes, seasonal vegetables*

Northern Atlantic Isles Fresh
Wild Salmon 47
*Imported fresh from Scotland, seared with a
rosemary and garlic infused olive oil. Served
on a bed of spiralled carrots, zucchini and
candied beets tossed in olive oil, salt, pepper
and garlic*

7oz Certified Angus Tenderloin 48
*Served with featured mashed potatoes,
seasonal vegetables and a rosemary port
sauce*

Fresh Market Fish – Market Price
Ask server for details

Sautéed Onions 7 Sautéed Garlic Tiger Prawns 18 Sautéed Wild Mushrooms 7

8oz Certified Angus New York
Sirloin 39
*With a house made peppercorn
sauce, wild mushrooms, and seasonal
vegetables served with our exceptional
fries*

White Wine Herbed Chicken 30
*White wine herbed cream sauce
topped with shiitake mushrooms over
a 6oz boneless chicken. Served with
featured mashed potatoes, seasonal
vegetables*

Upgrade your side

Cesar Salad 3

Daily Soup 4

Bacon Mac and Cheese 9

Poutine 6

Vegetable Raphael 24
*Red onions, artichoke hearts,
mushrooms, red peppers, broccoli
and cherry tomatoes with a spiralled
vegetable noodle in a pesto cream
sauce*

Fettuccine Alfredo 30
*Chicken, bacon and broccoli in a
parmesan and garlic cream sauce*

Liver and Onions 23
*Pancetta, sautéed onions, topped
with pan jus onion gravy served with
featured mashed potatoes and seasonal
vegetables*

SIDES MENU AVAILABLE UPON REQUEST

TOUCHSTONE
GRILL

Ice Cream



Vanilla

190 cal/shot

Gluten free



Chocolate

190 cal/shot

Gluten free



Strawberry

190 cal/shot

Gluten free



Pistachio

160 cal/shot

Gluten free



Peach & Mango

180 cal/shot

Gluten free



Mint Chocolate Chip

200 cal/shot

Gluten free

Other Desserts

Chocolate Brownie Caramel Cheesecake

Strawberry Rhubarb Pie

Chocolate Fudge Cake

Crème Brûlée

Sorbet



Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



Black Currant

150 cal/shot

Gluten free, Lactose-free

Vegan

@ONESHOTCANADA

All Pictures Shown Are For Illustration Purpose Only
Adult and youth (ages 13 and older) need an average of 2,000 calories a day,
and children (ages 4 to 12) need an average of 1500 calories a day.
However, individual needs vary.

TOUCHSTONE
GRILL

Drinks

Hand Crafted

Strawberry Peach Sangria 16

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

Blueberry Mojito 12.50

1½ ounces white rum, blueberries, mint and lime. Hand pressed and topped with soda

Spicy Pickled Caesar 9.50

New spin on a classic. Spicy and pickled



Kronenbourg 1664 Blanc
Draught 17oz 9



MUSKOKA
DRAUGHT 18oz
Muskoka Craft Lager 8.5
Muskoka Cream Ale 9
Muskoka Detour ISA 9

Touchstone Martinis

All martinis are 2 ounces

Spiked Nespresso Martini 17

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

Grand Muskokan Martini 17

Vodka & Cointreau, topped with cranberry and lime juice

Muskoka Nights Martini 17

Vodka, blue curacao, and raspberry sours. Shaken with cranberry cocktail

Mixed Drinks single 7.50 double 9

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

Premium Single 8.50

Vodka – Pravda, Dirty Devil

Rum - Black Seal (dark), Appletons, Kraken (Dark spiced)

Gin - Tanqueray 10 year

Tequila - Casamigos Blanco

Whiskey - Jameson, Gentleman Jack, Royal Crown

Bourbon - Maker's Mark, Woodford Reserve

Wine Menu

WHITES by the GLASS 6 oz. BTL

Vineland Estates Unoaked Chardonnay, Niagara VQA	11.50	40
Vineland Estates Sauvignon Blanc, Niagara VQA	12	42
Vineland Estates Semi Dry Riesling, Niagara VQA	12	42
Geografico Pinot Grigio, Italy	13	45
Silver Trail Chardonnay	15	
Lodi California		

WHITES by the BOTTLE

Sauvignon blanc

Misty Cove, New Zealand	65
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Rose

Amulet Hogwash Rose Napa Valley, California	65
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Chablis

2019 Louis Jadot Chablis	105
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Chardonnay

Silver Trail, Lodi Sacramento California	70
Murphy Goode, California	90
Jermann, Venezia Giulia, Italy	120
Thomas George, Russian River Valley, California	125

CHAMPAGNE&PROSECCO

Santome Treviso Brut Prosecco	75
AnticaVigna Extra Dry Prosecco	85
Beaumont Des Crayères, Champagne, France	150
Collard-Picard Prestige Brut, Champagne France	215

REDS by the GLASS 6 oz. BTL

Vineland Estates Rose, Niagara VQA	11.50	40
Murphy Goode Merlot, California	15	70
Plan B Shiraz Australia	14	65
Chianti Piccini DOCG, Italy	14	
Landing 63 Pinot Noir	14	
Lodi Vally California		
Crotta Malbec, Mendoza Argentina	14	
Silver Trail Cabernet Sauvignon, Lodi Vally California	15	
Ser Primo DOC, Super Tuscan Italy	15.50	80

REDS by the BOTTLE

Cabernet Sauvignon

Silver Trail, Lodi Sacramento California	70
Oakridge Blazon, Lodi California	75

Pinot Noir

Landing 63 Pinot Noir, Loda Vally California	65
Three Sticks Head High Pinot Noir, Sonoma Country California	85

RED

689 Killer Drop Cellars, Napa California	125
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Valpolicella

AnticaVigna DOC, Italy	60
Domenico Fraccaroli, 2014 Ripasso DOC, Italy	95

Chanti

Piccini Chianti, Italy	65
Borgoforte, Toscana Italy	75

Malbec

Crotta Malbec, Mendoza Argentina	65
Vina Amalia, Reserve Malbec, Mendoza Argentina	90

COTE DU RHONE

Parallele 45, Paul Jaboulet Aine, France	70
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Vintage List Available

Please ask your server

**TOUCHSTONE
GRILL**

Drinks

Coolers & Cider 7

Muskoka Vodka Spirits:

Coconut Lime

Raspberry and Pineapple

Lemon Field Berry

Specialty Liqueurs Single 7 ½

Sambuca, Baileys, Kahlua, Amaretto,

Jägermeister, Peach Schnapps, Peppermint

Schnapps, Southern Comfort

Scotch Single

Dalmore 12 year 13 ½

Oban 14 year 14 ½

Glenlivet 18 year 16

Tequila

Clase Azul Reposado 20

Casamigos Reposado 14

Ports & Cognac 12

Taylor 10 Year Port 2 oz

Hennessy 1 oz

BOTTLED BEER

Domestic 6 ½

Budweiser, Bud Light,

Canadian, Coors Light

Premium 8

Mill Street Organic

Corona, Stella

Non-Alcoholic Drinks

Canned Pop 2.75

Juice 3.50

San Pellegrino Sparkling 6.50

San Benedetto Water 6.50

Paisley Specialty Tea 3

Espresso 3.25

Café Latté 3.75

Cappuccino 3.50

*We are here for
any Occasion*

*Please book your private
dinner function or wedding at
Touchstone Grill overlooking
beautiful Muskoka Lake*

*For inquires please call
705-641-4015*

Private Stock Vintage

Private Stock Vintage List

REDS

Magic Nights ROCK BLOCK SERIES 2018 Cabernet Sauvignon Napa Valley, California 375

Doubleback winery 2013 Cabernet Sauvignon Walla Walla Valley 350

Silver Oaks Alexander Vally 2014 Cabernet Sauvignon Sonoma county, California 325

Silver Oaks Alexander Vally 2017 Cabernet Sauvignon Sonoma county, California 325

Stags Leap Cliff Lede 2017 Cabernet Sauvignon Napa Valley, California 315

Pickett ARAUJO ESTATE Cabernet Sauvignon Napa Valley, California 300

Caymus Vineyards 2018 Cabernet Sauvignon Napa Valley, California 300

Snowden "lost Vineyard" 2016 Merlot Napa Valley California 200

Barolo Riserva Vinorum "Veritcal 2009 to 2014" Salvano, Cuneo, Italy 415

Octavius Amarone Fumanelli 2015, Verona, Italy 345

Barolo Riserva Vinorum 2013 Salvano, Cuneo, Italy 315

POGGIO ANTICO Brunello d'Montalcino 2016 295

Tommaso Bussola 2016 Amarone Classico DOC 250

Isole E Olena 2015 Cepparello, Tuscany, Italy 225

Halos de Jupiter Gigondas, southern rhone France 150

Domaine De La Cendrillon 2012 CENDRILLON Corbieres No.1 Languedoc-Roussillon,

France 190

Barons de rothschild Rose brut CHAMPAGNE, France 300