

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 20

Breaded coconut shrimp served with a mild

orange chili sauce

Spinach and Artichoke Dip 16

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

Margherita Flatbread 14

*Artisan flatbread with house-made tomato
sauce, sliced bocconcini, tomatoes,
mozzarella, cheddar blend and basil*

Prosciutto Flatbread 15

*Artisan flatbread with a sundried tomato
pesto, sautéed onions, sliced prosciutto,
arugula, mozzarella, cheddar blend and
feta cheese*

Smoked Bacon Poutine 15

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

Chopped Caesar Salad 17

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

Touchstone Salad 16

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

Add chicken to any salad 9

Add tiger prawns to any salad 12

Classic French Onion Soup 13

Smoked mozzarella, caramelized Onions

Daily Soup Creation

Cup 7 Bowl 9

Lunch

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

Classic Clubhouse Sandwich 19

Grilled chicken breast, lettuce, tomato, cheddar cheese, bacon and creamy mayo on an focaccia bun

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 9

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 10

Available 12-4 only

🇨🇦 Touchstone Burger 24

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, red peppers, garlic topped with lettuce and herb and garlic aioli on a potato bun

Chicken Parmesan Sandwich 19

Hand-breaded and topped with our zesty tomato sauce, bacon, parmesan and mozzarella cheese on a garlic focaccia bun

Kids Menu

Mac and cheese 15

Chicken Fingers 15

Grilled Cheese 15

Pasta in Tomato Sauce 15

Served with Pop or Juice and Ice Cream

TOUCHSTONE
GRILL

Dinner

Touchstone Signatures

8oz Certified Angus New York Sirloin 43

With a house-made peppercorn sauce, wild mushrooms, and seasonal vegetables served with our exceptional fries

Northern Atlantic Isles Fresh Wild Salmon 48

Imported fresh from Scotland, seared with a rosemary and garlic-infused olive oil. Served on a bed of spiralled carrots and zucchini, tossed in olive oil, salt, and pepper

7oz Certified Angus Tenderloin 52

Served with featured mashed potatoes, seasonal vegetables and a rosemary port sauce

Lobster Linguine 43

Lobster, shrimp and scallops in a rich, creamy white wine creole sauce garnished with cherry tomatoes and mussels

Fresh Market Fish – Market Price

Ask server for details

SAUTÉED ONIONS 3 SAUTEED GARLIC TIGER PRAWNS 18 SAUTEED WILD MUSHROOMS 7



ALL BEEF CANADIAN CERTIFIED ANGUS BEEF

White Wine Herbed Chicken 35

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

Liver and Onions 25

Pancetta, sautéed onions, topped with pan jus onion gravy, served with garlic mashed potatoes and seasonal vegetables

Fettuccine Alfredo 31

Chicken, bacon and broccoli in a parmesan and garlic cream sauce

Pasta Primavera 28

Asparagus, peppers, mushrooms, broccoli, and sweet peas in an olive oil garlic white wine sauce or a pesto sauce

Vegetable Raphael 24

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

SIDES MENU AVAILABLE UPON REQUEST

TOUCHSTONE
GRILL

Drinks

Hand Crafted

Strawberry Peach Sangria 17

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

Cucumber Smash 18

2 oz Premium gin, muddled mint, cucumbers and fresh squeezed lime. Shaken with a simple sugar and poured over ice and topped with soda

Blueberry Mojito 16

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



**DIRTY®
DEVIL
VODKA**

Devilish Spicy Pickled Caesar 11

New spin on a classic with 1
½ Dirty devil vodka spicy and
pickled

Caesar Toppers

Coconut Shrimp 6



Kronenbourg 1664 Blanc
Draught 17oz 10.50



MUSKOKA DRAUGHT 18oz
Muskoka Craft Lager 10
Muskoka Cream Ale 10
Muskoka Detour ISA 10

Touchstone Martinis

All martinis are 2 ounces

Spiked Nespresso Martini 19

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

Grand Muskoka Martini 18

Vodka & Cointreau, topped with cranberry and lime juice

Lychee Martini 18

St. Germain Liqueur, Vodka, lychee puree, freshly squeezed lemon

Muskoka Sunset Martini 18

Vodka and peach schnapps topped with cranberry and orange juice

Chocolate Martini 18

Baileys, Kahlua and Vodka served in chocolate-coated glasses and topped with chocolate shavings

Bay Breeze 17

Malibu rum, Triple sec and blue Curaçao topped with pineapple juice

La Vida Margarita 19

Premium Tequila, Triple sec, freshly squeezed lime, topped with agave syrup in a Tajin rimmed martini glass

**TOUCHSTONE
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Wine Menu

WHITES by the GLASS 6 oz. BTL

Vineland Estates Unoaked Chardonnay, Niagara VQA	12	42
Collevento 921 Sauvignon Blanc, Italy	13	45
Vineland Estates Semi Dry Riesling, Niagara VQA	13	45
Geografico Pinot Grigio, Italy	13	45
La Violette, Viognier France	14	65
Vineland Estates Rose, Niagara VQA	13	43
Château De Mus Chardonnay, France	13	45

WHITES by the BOTTLE

Sauvignon blanc

Misty Cove, New Zealand	65
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Rose

Belle Montagne, France	60
Château Roubine, La Vie en Rose, France	70

Chablis

Gérard Tremblay	105
Domaine Sequinot Bordet, Premier Cru Fourchaume Organic	180

Chardonnay

Jermann, Venezia Giulia, Italy	120
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CHAMPAGNE & PROSECCO

Piccini Extra Dry Prosecco, Italy	80
Jacques Lorent Grande Reserve Brut Champagne, France	185
Santome Prosecco, Italy	75

REDS by the GLASS 6 oz. BTL

Tenuta Santome Merlot, Italy	14	65
Plan B Shiraz, Australia	14	65
Chianti Peppoli, Antinori, Italy	16	80
Punti Ferrer Pinot Noir Reserva, Chile	15	70
Crotta Malbec, Mendoza Argentina	15	70
Vina Amalia Cabernet Sauvignon, Argentina	15	
Ser Primo DOC, Super Tuscan Italy	16	80
Sancho Graces, Tempranillo organic, Spain	15	70

REDS by the BOTTLE

Cabernet Sauvignon

Vina Amalia, Mendoza Argentina	70
Valle Secreto Key Grand Reserve, Chile	80

Pinot Noir

Punti Ferrer Reserva, Chile	70
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RED

Château Fleur 2019 Bordeaux Supérieur, Bordeaux France	80
Robert Baile Zinfandel	120

Valpolicella

Domenico Fraccaroli DOCG, Italy	60
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Malbec

Dos Fincas Malbec, Mendoza Argentina	70
Vina Amalia Reserva 2017. Mendoza Argentina	90

COTE DU RHONE

Vieux Clocher, Arnoux & Fils, France	80
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Vintage List Available

Please ask your server

TOUCHSTONE
GRILL

Drinks

Coolers 8

Garage Hard Lemonade

Garage Peach Hard Lemonade

Muskoka Hard Sparkling 8.50

Pineapple & Raspberry

Lemon & Field Berry

Cherry & Lime

Mango & Dragon Fruit

Ciders 9.50

Somersby Apple

Somersby Pear

Mixed Drinks Bar Rail Single 7.50 Double 12

Premium Single 8.50

Vodka – Dirty Devil, Kettle One

Rum - Black Seal (dark), Appletons

Gin - Hendricks

Bombay Sapphire

Whiskey - Jameson, Royal Crown

Single Malt Scotch 1oz

Dalmore 12 year 15

Oban 14 year 16

Glenlivet 18 year 18

Tequila 1oz

Clase Azul Reposado 27

Casamigos Reposado 15

Casamigos Blanco 13

Don Julio 14

Ports & Cognac 1oz 12

Taylor 10 Year Port

Hennessy Vs Cognac

BOTTLED BEER

Domestic 7

Coors Light

Landshark Lager

Canadian

Bud Light

Premium 8 ½

Mill Street Organic

Corona

Stella

Steam Whistle Pilsner

Non-Alcoholic Drinks

Canned Pop 2.75

Juice 3.50

San Pellegrino Sparkling 6.50

San Benedetto Water 6.50

Corona Sunbrew 6

Canadiano 3.25

Speciality Teas 3.25

Espresso 3.25

Café Latté 3.75

Cappuccino 3.50

Private Stock Vintage

Pickett Cabernet Sauvignon 2018/2019 CA 315

Realm Cellars 2021 "The Bard" CA 550

Silver Oak Cabernet Sauvignon 2017 Alexander Valley, CA 325

Snowden Merlot 2016 CA 225

Magic Nights Cabernet Sauvignon 2018 CA 395

Double Back Cabernet Sauvignon 2013 Walla Walla Valley 625

Cliff Lede Cabernet Sauvignon 2017 CA 315

Tignanello Antinori 2019/2020 Toscana, Italy 415

Poggio Antico Brunello 2016 D'Montalcino, Italy 300

Octavius Amarone Fumanelli 2015 Verona, Italy 345

Barolo Riserva Vinorum 2013 Salvano, Cuneo, Italy 350

Isole Dena Cepparello 2019 Tuscany, Italy 350

Domenico Fraccaroli Amarone Valpolicella 2014 Italy 225

Tommaso Bussola 2016 Amarone Classico DOC 275

Bussola Valpolicella Classico 2019 Italy 225

Château Grand Corbin-Despaigne Saint Emilion Gran Cru 2020 Bordeaux, France 250

Château Pape Clement Grand Cru Classe De Graves 2020 Bordeaux, France 475

Château Bellefont-Belcier Saint Emilion Gran Cru 2020 Bordeaux, France 300

Domaine De La Cendrillon 2012 France 225

Barolo Riserva Vinorum 2009 – 2014 - Ask the server for pricing

Ice Cream



Vanilla

190 cal/shot

Gluten free



Chocolate

190 cal/shot

Gluten free



Strawberry

190 cal/shot

Gluten free



Peach & Mango

180 cal/shot

Gluten free



Mint Chocolate Chip

200 cal/shot

Gluten free

Other Desserts

Carrot Caramel Cheesecake

Chocolate Fudge Cake

Crème Brûlée

Sorbet



Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



Blue Raspberry

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

09.11.26