

Appetizers

Mussels 20

In a creamy creole sauce with baguette

Upgrade to Moules-frites 2.25

Coconut Shrimp 20

Breaded coconut shrimp served with a mild orange chili sauce

Calamari 19

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

Seared Diver Scallops 21

Pan-seared and served with a sweet pea puree, garnished with pancetta crisps

Margherita Flatbread 14

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

Prosciutto Flatbread 15

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

Parmesan Chips 12

Fresh cut Yuca chips drizzled with white truffle oil topped with shaved parmesan

Brisket Fries 16

Brisket served over our exceptional fries with beef jus and mozzarella

Bacon Wrapped Tenderloin Tips 21

Tenderloin tips wrapped in bacon served with a maple syrup

Chopped Caesar Salad 17

Crisp Romaine, shaved parmesan, bacon, croutons & house made Caesar dressing

Touchstone Salad 16

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

Seafood and Beet Salad 23

Spiraled golden and candied beets, scallops, shrimp, mixed greens, mandarin orange slices and goat cheese with a champagne citrus vinaigrette

Muskoka Summer Salad 20

Watermelon, strawberries, wild blueberries, toasted almonds, goat cheese, arugula and mixed greens tossed in a balsamic vinaigrette

Add chicken to any salad 9

Add tiger prawns to any salad 12

Classic French Onion Soup 13

Gouda, caramelized onions

Lunch

Slow Roasted Beef Brisket Dip 22

*Sliced brisket, sauteed onions, horseradish aioli
and topped with melted gouda served
open-face on a focaccia bun*

All lunch items are paired with your choice of Exceptional fries or Touchstone salad.

Classic Clubhouse Sandwich 19

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

Fish Tacos 19

*Grilled flour tortilla, house-made coleslaw,
spicy mayo, house cajun seasoning*

Greek Wrap 16

*Lettuce, tomatoes, red onion, olives,
cucumber and feta with a greek dressing in
a sun-dried tomato wrap*

Black Bean Burger 17

*Black beans, quinoa, red peppers, garlic
topped with lettuce and herb and garlic
aioli on a potato bun*

🇨🇦 Touchstone Burger 24

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

Crispy Mediterranean Chicken Sandwich 19

*Lightly breaded chicken breast with a
Roma tomato bruschetta mix, arugula and
a basil pesto aioli on a garlic focaccia bun*

Kicking Steak Sandwich 24

*House-blended rub on a 5oz steak served
open-faced with gouda, sauteed onions
and mushrooms with a chipotle aioli*

Salmon Burger 22

*Handmade fresh salmon patty, sweet
potato, cilantro and onion with a dill garlic
aioli on a bed of mixed greens*

Touchstone Signatures

16oz Certified Angus Beef Bone-in Rib-Eye Centre Cut 54

*Served with wild mushrooms, garlic
mashed potatoes, seasonal vegetables*

20oz Certified Angus Beef Porterhouse 58

*Served with an ancho pepper butter and
garlic mashed potatoes and seasonal
vegetables*

Northern Scottish Atlantic Fresh Wild Salmon 48

*Seared with rosemary and garlic-infused
olive oil on a bed of spiralled vegetables*

7oz Certified Angus Tenderloin 52

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

Lamb Chops 52

*Grilled lamb chops with our own house
blended seasoning and an aged balsamic
drizzle, garlic mashed potatoes, seasonal
vegetables*

Moultard Duck 49

*Roasted Duck Breast with a savoury maple
bourbon, cherry rosemary sauce. Served
with garlic mashed potatoes and seasonal
vegetables*

Sautéed Onions 3 Sautéed Garlic Tiger Prawns 18 Lobster, Shrimp and Scallop in a Creole Cream Sauce Topper \$35



ALL BEEF CANADIAN CERTIFIED ANGUS BEEF

Dimen

8oz Certified Angus New York Sirloin 43

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

Veal Scallopini 42

*Veal lightly breaded and sauteed with
chives, garlic butter, lemon and white wine
sauce. On a bed of pasta in a sundried
tomato pesto cream sauce*

White Wine Herbed Chicken 35

*White wine herbed cream sauce with
cremini and shitake mushrooms over
chicken breast. Served with garlic mashed
potatoes, seasonal vegetables*

Fresh Market Fish – Market Price

Ask server for details

Lobster Linguine 43

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

Vegetable Raphael 24

*Red onion, artichokes hearts, mushrooms,
broccoli and cherry tomatoes with a
spiralled vegetable noodle in a tomato and
pesto cream sauce*

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*

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

Bacon-wrapped tender tips 7

Coconut Shrimp 6



Kronenbourg 1664 Blanc Draught 17oz 10.50

ALL NATURAL, PREMIUM AND PURE
EST. 1996
MUSKOKA
Brewery

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 Muskokan 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
GRILL**

Wine Menu

WHITES by the GLASS 6 oz. BTL

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

WHITES by the BOTTLE

Sauvignon blanc

Misty Cove, New Zealand 65

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

Baywood Sonoma 75
Jermann, Venezia Giulia, Italy 120

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

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

RED

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

Valpolicella

Domenico Fraccaroli DOCG, Italy 60

Malbec

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

COTE DU RHONE

Vieux Clocher, Arnoux & Fils, France 80

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 20 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
Non-alcoholic Indeed Blonde beer 6.25
Non-alcoholic Indeed IPA beer 6.25
Pink Zero Sparkling Rose 9
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

Sorbet



Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



Blue Raspberry

150 cal/shot

Gluten free, Lactose-free

Vegan

Other Desserts

Caramel Carrot Cheesecake

Chocolate Fudge Cake

Crème Brûlée

S'mores Sundae

@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**

05.13.26