

# Appetizers

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## 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 20

*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*

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**TOUCHSTONE**  
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# Lunch

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## Slow Roasted Beef Brisket Dip 21

*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,  
mild 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 22

*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 23

*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 52

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

### 20oz Certified Angus Beef Porterhouse 57

*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 51

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

### Lamb Chops 51

*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**

## Dinner

### 8oz Certified Angus New York Sirloin 42

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

### Veal Scallopini 42

*Veal lightly breaded and sauteed in chive,  
garlic butter and white wine cream sauce  
or a lemon caper white wine sauce on a  
bed of pasta with an alfredo sauce*

### White Wine Herbed Chicken 32

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

### Fresh Market Fish – Market Price

*Ask server for details*

### Lobster Linguine 42

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

### Blueberry Mojito 15

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



### 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 18

Vodka, Chocolate liquor, Baileys, 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 pineapple & cranberry juice

### Lychee Martini 17

Lychee liquor, Vodka, lychee puree, freshly squeezed lemon

### 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

**TOUCHSTONE  
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# Wine Menu

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## WHITES by the GLASS 6 oz. BTL

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

## WHITES by the BOTTLE

### Sauvignon blanc

Misty Cove, New Zealand	65
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### Rose

Belle Montagne Rose, France	65
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### Chablis

2019 Louis Jadot Chablis	105
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### Chardonnay

Silver Trail	70
Jermann, Venezia Giulia, Italy	120
Everyday Sonoma	115

## CHAMPAGNE&PROSECCO

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

## REDS by the GLASS 6 oz. BTL

Klein Constantia Cabernet / Merlot, South Africa	14	65
Plan B Shiraz, Australia	14	65
Chianti Peppoli, Antinori, Italy	15	
Punti Ferrer Pinot Noir Reserva, Chile	15	70
Crotta Malbec, Mendoza Argentina	15	70
Silver Trail Cabernet Sauvignon,	15	75
Ser Primo DOC, Super Tuscan Italy	16	80

## REDS by the BOTTLE

### Cabernet Sauvignon

Silver Trail	75
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### Pinot Noir

Punti Ferrer Reserva, Chile	70
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### RED

689 Killer Drop Cellars	125
Robert Baile Zinfandel	120

### Valpolicella

Domenico Fraccaroli DOCG, Italy	60
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### Chianti

Peppoli, DOCG Antinori Italy	75
Borgoforte, Toscana Italy	65

### Malbec

Dos Fincas Malbec, Mendoza Argentina	70
ina 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

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## Coolers 8

*Garage Hard Lemonade*

*Garage Paech Hard Lemonade*

## Muskoka Hard Sparkling 8.50

*Pineapple & Raspberry*

*Lemon & Field Berry*

*Cherry & Lime*

*Mango & Dragon Fruit*

## Ciders 9.50

*Somersby Apple*

*Somersby Pear*

## Specialty Spiked Espresso 9.50

*All drinks 1 ½ oz*

## After Eight

*Creme De Cacao, Creme De Menthe and  
Bailys with whipped cream and chocolate  
shavings*

## B - 52

*Grand mariner, Bailys, Kallua with whipped  
cream and chocolate shavings*

## 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*

*1664 Lager*

*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*

*Probation 6*

*Canadiano 3.25*

*Speciality Teas 3.25*

*Espresso 3.25*

*Café Latté 3.75*

*Cappuccino 3.50*

# Ice Cream

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## Vanilla

190 cal/shot

Gluten free



## Chocolate

190 cal/shot

Gluten free



## Strawberry

190 cal/shot

Gluten free



## Blueberry

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*

*Chocolate Fudge Cake*

*Crème Brûlée*

# Sorbet

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## Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



## Blue Raspberry

150 cal/shot

Gluten free, Lactose-free

Vegan

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@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**

05.13.25