

# 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 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

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## 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*

## Moullard 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 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 32

*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

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## 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

<i>Misty Cove, New Zealand</i>	65
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### Rose

<i>Belle Montagne, France</i>	60
<i>Château Roubine, La Vie en Rose, France</i>	70

### Chablis

<i>Gérard Tremblay</i>	105
<i>Domaine Sequinot Bordet, Premier Cru Fourchaume Organic</i>	180

### Chardonnay

<i>Baywood Sonoma</i>	75
<i>Jermann, Venezia Giulia, Italy</i>	120

## CHAMPAGNE & PROSECCO

<i>Piccini Extra Dry Prosecco, Italy</i>	80
<i>Jacques Lorent Grande Reserve Brut Champagne, France</i>	185
<i>Santome Prosecco, Italy</i>	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

<i>Vina Amalia, Mendoza Argentina</i>	70
<i>Valle Secreto Key Grand Reserve, Chile</i>	80

### Pinot Noir

<i>Punti Ferrer Reserva, Chile</i>	70
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### RED

<i>Château Fleur 2019 Bordeaux Supérieur, Bordeaux France</i>	80
<i>Robert Baile Zinfandel</i>	120

### Valpolicella

<i>Domenico Fraccaroli DOCG, Italy</i>	60
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### Malbec

<i>Dos Fincas Malbec, Mendoza Argentina</i>	70
<i>Vina Amalia Reserva 2017, Mendoza Argentina</i>	90

## COTE DU RHONE

<i>Vieux Clocher, Arnoux &amp; Fils, France</i>	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 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 Sparking 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

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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

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## 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

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## Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



## Blue Raspberry

150 cal/shot

Gluten free, Lactose-free

Vegan

# Other Deserts

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Caramel Carrot Cheesecake

Chocolate Fudge Cake

Crème Brûlée

S'mores Sundae

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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**

05.13.26