

Appetizers

Mussels 20

In a creamy creole sauce with focaccia

Upgrade to Moules-frites 2.25

Coconut Shrimp 19

Breaded coconut shrimp served with a mild orange chili sauce

Calamari 18

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

Margarita Flatbread 12

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

Prosciutto Flatbread 14

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

Parmesan Chips 12

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

Brisket Fries 13

Slow roasted brisket served over our exceptional fries with beef jus and mozzarella

Bacon Wrapped Tenderloin Tips 20

Tenderloin tips wrapped in bacon served with a maple syrup

Chopped Caesar Salad 14

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

Touchstone Salad 14

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

Muskoka Summer Salad 17

Watermelon, strawberries, toasted almonds, brie cheese and baby spinach tossed in a raspberry vinaigrette

Seafood and Beet Salad 19

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

Add chicken to any salad 6

Add salmon to any salad 10

Classic French Onion Soup 12

Gouda, caramelized onions

Daily Soup Creation

Cup 8 Bowl 10

Lunch

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

Slow Roasted Beef Brisket Dip 20

*Sliced brisket, sautéed onions, horseradish
aioli, gouda on a baguette, served with
beef jus*

Classic Clubhouse Sandwich 18

*Slow roasted turkey breast, lettuce,
tomato, cheddar cheese, bacon and
creamy mayo on an ancient grain panini*

Fish Tacos 19

*Grilled flour tortilla, napa cabbage, 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*

Touchstone Burger 20

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

Salmon Burger 21

*Handmade fresh salmon patty, sweet
potato, cilantro patty with lettuce and a
pineapple aioli on a soft artisan bun*

Black Bean Burger 17

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

Chicken Parmesan Sandwich 18

*Hand breaded with our house-made
seasoning and bread crumbs topped with a
zesty tomato sauce and melted mozzarella
cheese on a soft artisan bun*

Dinner

Touchstone Signatures

16oz Certified Angus Beef Bone-in Striploin Centre Cut 48

Served with wild mushrooms, croquette potatoes and seasonal vegetables

Northern Atlantic Isles Fresh Wild Salmon 46

Imported fresh from Scotland, seared with a zesty lemon, pepper and rosemary infused olive oil. Served on a bed of spiralled carrots, zucchini and red peppers tossed in olive oil and garlic butter

7oz Certified Angus Tenderloin 46

Served with croquette potatoes, seasonal vegetables and a rosemary port sauce

Lamb Chops 46

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

Sautéed Shrimp 12 Sautéed Onions 7 Creole Butter Lobster Topping 14

8oz Certified Angus New York Sirloin 37

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

Veal Scallopini 39

Veal lightly breaded and sauteed in a chive, butter and white wine cream sauce served with croquette potatoes and vegetables

White Wine Herbed Chicken 29

White wine herbed cream sauce topped with shitake mushrooms over a 6oz boneless chicken. Served with croquette potatoes and seasonal vegetables

Fresh Market Fish – Market Price

Ask server for details

Pasta Raphael 24

Red onions, artichoke hearts, mushrooms, cherry tomatoes with a spiralled noodle in a tomato and pesto cream sauce

Fettuccine Alfredo 29

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

Lobster Linguine 37

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

SIDES & KIDS MENUS AVAILABLE UPON REQUEST

**TOUCHSTONE
GRILL**

Drinks

Hand Crafted

Strawberry Peach Sangria 12

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

Cucumber Smash 17

2 oz Muskoka Legendary Oddity Gin, muddled mint, cucumbers and fresh squeezed lime. Shaken with a simple sugar and poured over ice and topped with soda

Blueberry Mojito 10

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

Spicy Pickled Caesar 9

New spin on a classic. Spicy and pickled



MUSKOKA DRAUGHT 18oz

Muskoka Craft Lager 8.5

Muskoka Cream Ale 9

Muskoka Detour ISA 9

Hard Lemon and Field

Berry Spirits 8.25

Touchstone Martinis

All martinis are 2 ounces

Spiked Nespresso Martini 16

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

Grand Muskokan Martini 14

Vodka & Cointreau, topped with cranberry and lime juice

Muskoka Nights Martini 14

Vodka, blue curacao, and raspberry sours. Shaken with pineapple & cranberry juice

Mixed Drinks single 6 ½ double 8 ½

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

Premium Single 8

Vodka – Pravda, Tito's, Kettle One

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

Gin - Muskoka Legendary Oddity, Tanqueray 10 year, Hendricks

Tequila - Patron Silver

Whiskey - Jameson, Gentleman Jack, Royal Crown

Bourbon - Maker's Mark, Knob Creek

TOUCHSTONE
GRILL

Wine Menu

WHITES by the GLASS 6 oz. BTL

<i>Creekside Estate Chardonnay,</i>		
Niagara VQA	10	38
<i>Creekside Estate Sauvignon Blanc,</i>		
Niagara VQA	11	40
<i>Black Sheep Riesling</i>	11	
<i>Featherstone Estate Niagara VQA</i>		
<i>Geografico Pinot Grigio, Italy</i>	12	42
<i>Silver Trail</i>		
<i>Chardonnay Lodi California</i>	14	

WHITES by the BOTTLE

Sauvignon blanc

<i>Tin Pot Hut, New Zealand</i>	70
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Riesling

<i>Black Sheep Riesling, Featherstone Estate</i>	
Niagara VQA	40

Chardonnay

<i>Canadian Oak Chardonnay</i>	60
<i>Featherstone Estate, Niagara VQA</i>	
<i>Silver Trail, Lodi Sacramento California</i>	60
<i>Lake Sonoma, Russian River, California</i>	70

CHAMPAGNE&PROSECCO

<i>La Delizia, Prosecco, Italy</i>	60
<i>Tramontino, Rosato Italy</i>	65
<i>Sanmartino, Cuvee extra dry, Italy</i>	95
<i>Beaumont Des Crayères Grand</i>	
<i>Prestige, Champagne, France</i>	150

REDS by the GLASS 6 oz. BTL

<i>Rose, Featherstone Estate,</i>		
Niagara VQA	10	45
<i>Tall Poppy Cabernet Sauvignon, Australia</i>	11	42
<i>Tall Poppy Shiraz, Australia</i>	12	45
<i>Grati Chianti, Italy</i>	13	48
<i>Crotta Malbec, Mendoza Argentina</i>	13	48
<i>Silver Trail Cabernet Sauvignon, Lodi California</i>	14	
<i>Ser Primo DOC, Super Tuscan Italy</i>	15	

REDS by the BOTTLE

Cabernet Sauvignon

<i>Silver Trail, Lodi Sacramento California</i>	60
<i>Oakridge Blazon, Lodi California</i>	70

RED

<i>689 Killer Drop Cellars 2014, Napa California</i>	125
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Zinfandel

<i>Lake Sonoma Dry Creek, California</i>	75
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Chianti

<i>La Piuma d.o.c.g. Tuscany Italy</i>	70
<i>valpolicella ripasso</i>	
<i>Domenico Fraccaroli, 2014 DOC, Italy</i>	105

Super Tuscany

<i>Bogoforte, 2015 Tuscany Italy</i>	65
<i>Ser Primo DOC, 2017, Tuscany Italy</i>	65

Rose

<i>La Belle Montagne, Province France</i>	65
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Malbec

<i>Tonel 22, 2017 Mendoza Argentina</i>	90
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COTE DU RHONE

<i>Rhonea Heritage, 2015 Cotes Du Rhone, France</i>	65
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Drinks

Coolers & Cider 7

Muskoka Vodka Spirits:

*Coconut Lime, Cranberry Blood Orange,
and Lemon Field Berry*

Rood Apples Creekside Cider

Specialty Liqueurs Single 7 ½

*Sambuca, Baileys, Kahlua, Amaretto, Jägermeister,
Peach Schnapps, Peppermint Schnapps, Southern
Comfort*

Scotch Single

Johnnie Walker Black 7 ½

Dalmore 12 year 13 ½

Oban 14 year 14 ½

Glenlivet 16 year 16

Tequila 14

Clase Azul Premium Tequila

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

Coffee 3

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*

*For inquires please call
705-641-4015*