

# Appetizers

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## Mussels 20

*In a creamy lemon 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*

## All Canadian Flatbread 14

*Pepperoni, bacon, mushrooms and mozzarella with a zesty tomato sauce*

## 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, croutons & 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

*Smoked mozzarella, caramelized onions*

## Daily Soup Creation

Cup 8 Bowl 10

# Lunch

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

## Slow Roasted Beef Brisket Dip 20

*Sliced brisket, sautéed onions, horseradish  
aioli, smoked mozzarella 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 18

*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 smoked mozzarella on a  
brioche bun*

## Salmon Burger 21

*Handmade fresh salmon, 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

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## Touchstone Signatures

### 10oz NIMAN Ranch Certified Angus Ribeye 47

100% hormone and Antibiotics Free Beef  
Served with shiitake mushrooms, fingerling potatoes tossed in truffle oil, parmesan cheese and seasonal vegetables

### Northern Atlantic Isles Fresh Wild Salmon 45

Imported fresh from Scotland, seared with a zesty lemon, pepper and rosemary infused olive oil. Served with fingerling potatoes tossed in truffle oil, parmesan cheese and seasonal vegetables

### 7oz Certified Angus Tenderloin 46

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

### Lamb Chops 45

Grilled lamb chops with our own house blended seasoning and an aged balsamic drizzle, garlic mashed 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 and seasonal vegetables served with our exceptional fries

### Veal Scallopini 38

Veal lightly breaded in a butter, white wine cream sauce, served with fingerling potatoes in truffle oil, parmesan and vegetables

### White Wine Herbed Chicken 29

White wine herbed cream sauce topped with shitake mushrooms over a 6oz boneless chicken. Served with garlic mashed 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 36

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

# Sides

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Our Exceptional Fries 5

Sautéed Wild Mushrooms 5

Garlic Mashed Potatoes 6

Seasonal Vegetables 6

Fingerling Potatoes Tossed in Truffle Oil, Parmesan Cheese & Vegetables 9

## Kids Menu

Mac and Cheese 10

Chicken Parmesan with

Chicken Fingers 10

Garlic Mashed Potatoes and

Grilled Cheese 8

Seasonal Vegetables 15

## Non-Alcoholic Drinks

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Canned Pop 2.50

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

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**TOUCHSTONE**  
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# Drinks

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## 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



### Mixed Drinks single 6 ½ double 8 ½

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

### 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

### Pomegranate Lemon Drop 17

Pravda, lemoncello, pinta pomegranate tequila and fresh lemon with a sugared rim

### 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

### 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

# Drinks

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## Coolers 7

*Smirnoff Ice*

## Specialty Liqueurs Single 7 ½

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

## Scotch Single

*Johnnie Walker Black 7 ½  
Chivas Regal 12 year 8 ½  
Cragganmore 12 year 12 ½  
Glenlivet 18 year 12 ½  
Oban 14 year 14 ½*

## 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 Lime, Canadian, Coors Light*

### Premium 7

*Mill Street Organic,  
Rood Apples Creekside Cider*

### Import 8 ½

*Corona, Stella*

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*3 Course*

*Meal*

*Champagne*

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# Dessert

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## Summer Hits Cake

*Soft vanilla sponge, tangy lemon mousse, crunchy white chocolate ganache coated almond meringue, and light strawberry filling, topped with more lemon mouse and white chocolate crisp pearls*

## Bourbon Butterscotch Cheesecake

*Crisp biscuit cookie crust with a butterscotch cheesecake all covered in a rich milk chocolate glaze. Topped with chewy blonde pieces and bourbon caramel*

## Caramel Crunch Cake

*Two toasted layers of crunchy pecan meringue are sandwiched between alternating layers of smooth, buttery caramel and fresh 35% whipped cream*

## Chocolate Fudge Cake

*Three layers of decadent chocolate fudge and chocolate devil's food cake, topped with rich chocolate icing and creamy chocolate ganache*

## Muskoka Maple Crème Brûlée 10

## Touchstone's Smores Sundae 11

*3 layers of vanilla ice cream chocolate fudge sauce, toasted marshmallows and chocolate covered graham wafers*

## House made Strawberry Ice Cream 11