

Appetizers

Mussels 20

In a creamy creole sauce with baguette

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 13

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 feta cheese

Parmesan Chips 12

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

Brisket Fries 14

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 16

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

Touchstone Salad 15

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

Muskoka Summer Salad 18

Watermelon, strawberries, grilled peaches, toasted almonds, goat cheese and arugula tossed in a balsamic vinaigrette

Seafood and Beet Salad 21

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

Add chicken to any salad 8

Add tiger prawns to any salad 12

Classic French Onion Soup 12

Gouda, caramelized onions

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

*Grilled chicken 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*

Salmon Burger 21

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

Touchstone Burger 21

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

Black Bean Burger 17

*Black beans, quinoa, yellow peppers, garlic
topped with lettuce and avocado hummus
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 22

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

Dinner

Touchstone Signatures

16oz Certified Angus Beef Bone-in Rib-Eye Centre Cut 50

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

Northern Atlantic Isles Fresh Wild Salmon 47

*Imported fresh from Scotland, seared
with a rosemary and garlic infused olive
oil. Served on a bed of spiralled carrots,
zucchini and candied beets tossed in olive
oil, salt, pepper and garlic*

7oz Certified Angus Tenderloin 48

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

Lamb Chops 47

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

Sautéed Onions 7 Sauteed Garlic Tiger Prawns 18

8oz Certified Angus New York Sirloin 39

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

Veal Scallopini 41

*Veal lightly breaded and sauteed in a
chive, butter and white wine cream sauce
served with garlic mashed potatoes and
seasonal vegetables or on a bed of pasta*

White Wine Herbed Chicken 30

*White wine herbed cream sauce with
shitake mushrooms over a 6oz boneless
chicken. Served with garlic mashed
potatoes, seasonal vegetables*

Fresh Market Fish – Market Price

Ask server for details

Pasta Raphael 24

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

Fettuccine Alfredo 30

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

Seafood Linguine 39

*Featured shellfish, 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 16

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

Cucumber Smash 17.50

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 12.50

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

Spicy Pickled Caesar 9.50

New spin on a classic. Spicy and pickled



Kronenbourg 1664 Blanc
Draught 17oz 9



MUSKOKA DRAUGHT 18oz
Muskoka Craft Lager 8.5
Muskoka Cream Ale 9
Muskoka Detour ISA 9
Peach and Black Currant 8.25

Touchstone Martinis

All martinis are 2 ounces

Spiked Nespresso Martini 17

Vodka, Kahlua, 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

Mixed Drinks single 7.50 double 9

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

Premium Single 8.50

Vodka – Pravda, Dirty Devil, Kettle One

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

Gin - Muskoka Legendary Oddity, Tanqueray 10 year, Hendricks

Tequila - Casamigos Blanco

Whiskey - Jameson, Gentleman Jack, Royal Crown

Bourbon - Maker's Mark, Knob Creek

TOUCHSTONE
GRILL

Wine Menu

WHITES by the GLASS 6 oz. BTL

<i>Vineland Estates Unoaked Chardonnay, Niagara VQA</i>	11.50	40
<i>Vineland Estates Sauvignon Blanc, Niagara VQA</i>	12	42
<i>Vineland Estates Semi Dry Riesling, Niagara VQA</i>	12	42
<i>Geografico Pinot Grigio, Italy</i>	13	45
<i>Silver Trail Chardonnay, Lodi California</i>	15	

WHITES by the BOTTLE

Sauvignon blanc

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

<i>Antica Fossino Rose, Napa Valley California</i>	65
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Chablis

<i>2019 Louis Jadot Chablis</i>	105
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Chardonnay

<i>Silver Trail, Lodi Sacramento California</i>	70
<i>Murphy Goode, California</i>	90
<i>Jermann, Venezia Giulia, Italy</i>	120
<i>Thomas George, Russian River Valley, California</i>	125

CHAMPAGNE&PROSECCO

<i>Bisol Jeio Cuvee Brut, Prosecco, Italy</i>	70
<i>La Delizia, Prosecco, Italy</i>	80
<i>Beaumont Des Crayères, Champagne, France</i>	150
<i>Collard-Picard Prestige Brut, Champagne France</i>	215

REDS by the GLASS 6 oz. BTL

<i>Vineland Estates Rose, Niagara VQA</i>	11.50	40
<i>Tall Poppy Cabernet Sauvignon, Australia</i>	11.50	42
<i>Tall Poppy Shiraz, Australia</i>	13	48
<i>Chianti, Italy</i>		
<i>Grace Bridge Pinot Noir</i>	14	
<i>Lodi Vally California</i>		
<i>Crotta Malbec, Mendoza Argentina</i>	14	
<i>Silver Trail Cabernet Sauvignon, Lodi Vally California</i>	15	
<i>Ser Primo DOC, Super Tuscan Itlay</i>	15.50	80

REDS by the BOTTLE

Cabernet Sauvignon

<i>Silver Trail, Lodi Sacramento California</i>	70
<i>Oakridge Blazon, Lodi California</i>	75

Pinot Noir

<i>Grace Bridge Pinot Noir, Loda Vally California</i>	65
<i>Three Sticks Head High Pinot Noir, Sonoma Country California</i>	85

RED

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

<i>Antica Vigna DOC, Italy</i>	60
<i>Domenico Fraccaroli, 2014 Ripasso DOC, Italy</i>	95

Chanti

<i>Borgo Alla Terra, Italy</i>	75
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Malbec

<i>Tonel 22, 2017 Mendoza Argentina</i>	90
<i>Crotta Malbec, Mendoza Argentina</i>	65

COTE DU RHONE

<i>Parallele 45, Paul Jaboulet Aine, France</i>	70
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Drinks

Coolers & Cider 7

Muskoka Vodka Spirits:

*Coconut Lime, Pineapple and Raspberry and Peach,
Blackcurrant, and Lemon Field Berry*

Shiny Ontario Apple 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 18 year 16

Tequila

Clase Azul Reposado 21

Casamigos Reposado 14

Patron 12

Ports & Cognac 12

Taylor 10 Year Port 2 oz

Hennessy 1 oz

BOTTLED BEER

Domestic 7

Budweiser, Bud Light,

Canadian, Coors Light

Premium 8 ½

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

Americano 3.25

Nunshen Tea Blends 3.25

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*

**TOUCHSTONE
GRILL**

Private Stock Vintage

Private Stock Vintage List

REDS

Magic Nights ROCK BLOCK SERIES 2018 Cabernet Sauvignon Napa Valley, California 375

Doubleback winery 2013 Cabernet Sauvignon Walla Walla Valley 350

Silver Oaks Alexander Vally 2014 Cabernet Sauvignon Sonoma county, California 325

Silver Oaks Alexander Vally 2017 Cabernet Sauvignon Sonoma county, California 325

Stags Leap Cliff Lede 2017 Cabernet Sauvignon Napa Valley, California 315

Pickett ARAUJO ESTATE Cabernet Sauvignon Napa Valley, California 300

Caymus Vineyards 2018 Cabernet Sauvignon Napa Valley, California 300

Snowden "lost Vineyard" 2016 Merlot Napa Valley California 200

Barolo Riserva Vinorum "Veritcal 2009 to 2014" Salvano, Cuneo, Italy 415

Octavius Amarone Fumanelli 2015, Verona, Italy 345

Barolo Riserva Vinorum 2013 Salvano, Cuneo, Italy 315

POGGIO ANTICO Brunello d'Montalcino 2016 295

Tommaso Bussola 2016 Amarone Classico DOC 250

Isole E Olena 2015 Cepparello, Tuscany, Italy 225

Halos de Jupiter Gigondas, southern rhone France 150

Domaine De La Cendrillon 2012 CENDRILLON Corbieres No.1 Languedoc-Roussillon,

France 190

Barons de rothschild Rose brut CHAMPAGNE, France 300