

# Appetizers

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## 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 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, feta cheese and baby spinach tossed in a raspberry vinaigrette*

## Seafood and Beet Salad 20

*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*

# Lunch

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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 bed of mixed greens*

## Black Bean Burger 17

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

### 16oz Certified Angus Beef Bone-in Rib-Eye Centre Cut 48

*Served with wild mushrooms, fingerling potatoes tossed with truffle oil and parmesan, 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 fingerling potatoes tossed with truffle oil and parmesan, seasonal vegetables and a rosemary port sauce*

### Lamb Chops 46

*Grilled lamb chops with our own house blended seasoning and an aged balsamic drizzle, fingerling potatoes tossed with truffle oil and parmesan, seasonal vegetables*

**Sautéed Shrimp 12**

**Sautéed Onions 7**

**Creole Butter Lobster Topping 14**

### 8oz Certified Angus New York Sirloin 38

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

### Veal Scallopini 40

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

### White Wine Herbed Chicken 29

*White wine herbed cream sauce topped with shitake mushrooms over a 6oz boneless chicken. Served with fingerling potatoes tossed with truffle oil and parmesan, 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 30

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

### Lobster Linguine 39

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

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SIDES & KIDS MENUS AVAILABLE UPON REQUEST

**TOUCHSTONE  
GRILL**

# Drinks

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## Hand Crafted

### Strawberry Peach Sangria 14

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

## 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 16

Vodka & Cointreau, topped with cranberry and lime juice

### Muskoka Nights Martini 16

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, 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



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

# Wine Menu

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

### Rose

<i>La Belle Montagne, Province France</i>	65
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### Riesling

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

### Chardonnay

<i>Silver Trail, Lodi Sacramento California</i>	60
<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>	60
<i>La Delizia, Prosecco, Italy</i>	65
<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>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, 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

### Chianti

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

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

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

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## Coolers & Cider 7

*Muskoka Vodka Spirits:*

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

*Forbidden Dry Ontario 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 20*

*Casamigos Reposado 14*

## 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*

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**TOUCHSTONE**  
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# Private Stock Vintage

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## REDS

Soul Fire rock block series 2013 Cabernet Sauvignon Napa Valley, California **350**

Doubleback winery 2013 Cabernet Sauvignon Walla Walla Valley **350**

Cakebread cellars 2017 Cabernet Sauvignon Napa Valley, California **325**

Silver Oaks Alexander Vally 2014 Cabernet Sauvignon Sonoma County, California **325**

Stags Leap Cliff Lede 2016 Cabernet Sauvignon Napa Valley, California **315**

Caymus Vineyards 2018 Cabernet Sauvignon Napa Valley, California **300**

Snowden "Lost Vineyard" 2016 Merlot Napa Valley, California **200**

Tignanello, 2015 Antinori , Toscana, Italy **275**

Tignanello, 2011 Antinori, Toscana, Italy **250**

Isole E Olena 2015 Cepparello, Tuscany, Italy **225**

Il Poggiolo 2008 Brunello d'Montalcino Riserva **170**

Tommaso Bussola 2019 VA|policella classico DOC **105**

Halos de Jupiter Gigondas, southern rhone France **150**

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

**180**