

# Appetizers

---

## Mussels 20

*In creamy creole sauce  
served with a baguette*

**Upgrade to Moules-frites 2.25**

## Calamari 19

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

## Coconut Shrimp 19

*Breaded coconut shrimp served with a  
mild orange chili sauce*

## Spinach and Artichoke Dip 15

*Cream cheese, spinach, garlic,  
artichokes, red peppers with a  
mozzarella and cheddar blend, served  
with baked or fried  
pita chips*

## Prosciutto Flatbread 15

*Artisan flatbread with a sundried  
tomato pesto, sauté onions, sliced  
prosciutto and crumble feta*

## Margherita Flatbread 14

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

## Smoked Bacon Poutine 14

*A heap of our exceptional fries covered  
in mozzarella and cheddar mix and  
beef gravy topped with Smoked  
Canadian bacon*

## Chopped Caesar Salad 17

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

## Touchstone Salad 16

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

**Add chicken to any salad 8**

**Add tiger prawns to any salad 12**

## Classic French Onion Soup 13

*Smoked mozzarella, caramelized  
Onions*

## Daily Soup Creation

**Cup 7 Bowl 9**

# Lunch

---

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

## Classic Clubhouse Sandwich 19

*Grilled chicken breast, lettuce, tomato, cheddar cheese, bacon and creamy mayo on an ancient grain panini*

## Greek and Feta Wrap 16

*Tomatoes, olives, red onion, cucumber, lettuce and feta cheese with our house made Greek dressing in a sundried tomato wrap*

**Add 6oz Chicken Breast 8**

**Add Sauteed Garlic Tiger Prawns 12**

## Fish and Chips 19

*One piece of lightly beer battered fish with house-made coleslaw and tartar sauce*

**Add an additional piece 10**

**Available 12-4 only**

## Touchstone Burger 22

*House-made juicy 8oz burger with 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 soft potato bun*

## Chicken Parmesan Sandwich 19

*Hand-breaded and topped with our house-made zesty tomato sauce, bacon, mozzarella and cheddar cheese blend on a garlic focaccia bun*

## Kids Menu

Mac and cheese 10

Chicken Fingers 15

Grilled Cheese 10

Pasta in Tomato Sauce 10

# Dinner

---

## Touchstone Signatures

### 8oz Certified Angus New York Sirloin 41

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

### Northern Atlantic Isles Fresh Wild Salmon 48

*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 50

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

### Fresh Market Fish – Market Price

*Ask server for details*

**Sautéed Onions 3   Sautéed Garlic Tiger Prawns 18   Sautéed Wild Mushrooms 7**

### White Wine Herbed Chicken 32

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

### Vegetable Raphael 24

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

### Fettuccine Alfredo 30

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

### Liver and Onions 24

*Pancetta, sautéed onions, topped with pan jus onion gravy served with featured mashed potatoes and seasonal vegetables*

#### Replace your Side

*Cesar Salad 3*

*Daily Soup 4*

*Poutine 6*

---

SIDES MENU AVAILABLE UPON REQUEST

**TOUCHSTONE  
GRILL**

# 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

### Blueberry Mojito 15

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



Kronenbourg 1664 Blanc Draught 17oz 10.50



MUSKOKA DRAUGHT 18oz  
Muskoka Craft Lager 9.50  
Muskoka Cream Ale 9.50  
Muskoka Detour ISA 9.50

## Touchstone Martinis

All martinis are 2 ounces

### Spiked Nespresso Martini 18

Vodka, Kahlua, Baileys, 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 11

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

### Premium Single 8.50

**Vodka** – Dirty Devil, Kettle One

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

**Gin** - Hendricks

Tanqueray 10 year

**Whiskey** - Jameson, Gentleman Jack, Royal Crown

**Bourbon** - Maker's Mark, Woodford Reserve

# Wine Menu

WHITES by the GLASS	6 oz.	BTL
Vineland Estates Unoaked Chardonnay,	12	42
Niagara VQA		
Collevento Sauvignon Blanc, Italy	13	45
La Belle Montagne Rose, France		65
Vineland Estates Semi Dry Riesling,	13	45
Niagara VQA		
Geografico Pinot Grigio, Italy	13	45
Silver Trail Chardonnay	15	
Lodi California		
Vineland Estates Rose,	13	43
Niagara VQA		

## WHITES by the BOTTLE

### Sauvignon blanc

Misty Cove, New Zealand 65

### Rose

Antica Fossino Rose, Napa Valley California 65

Hogwash Rose, California 70

### Chablis

2019 Louis Jadot Chablis 105

### Chardonnay

Silver Trail, Lodi Sacramento California 70

Murphy Goode, California 90

Jermann, Venezia Giulia, Italy 120

Thomas George, Russian River Valley, California 125

## CHAMPAGNE&PROSECCO

Bisolo Jeio Cuvee Brut, Prosecco, Italy 70

La Delizia, Prosecco, Italy 80

Jacques Lorent Grande Reserve Brut Champagne, France 175

Collard-Picard Prestige Brut, Champagne France 215

REDS by the GLASS	6 oz.	BTL
Murphy Good Merlot, California	15	70
Plan B Shiraz, Australia	14	65
Chianti Piccini DOCG, Italy	14	
Landing 63 Pinot Noir	15	70
Lodi Vally California		
Crotta Malbec, Mendoza Argentina	15	70
Silver Trail Cabernet Sauvignon,	15	
Lodi Vally California		
Ser Primo DOC, Super Tuscan Itlay	15.50	80

## REDS by the BOTTLE

### Cabernet Sauvignon

Silver Trail, Lodi Sacramento California 70

Carmel Road, Santa Rosa, California 80

### Pinot Noir

Landing 63 Pinot Noir, Loda Vally California 65

Three Sticks Head High Pinot Noir,

Sonoma Country California 85

### RED

689 Killer Drop Cellars, Napa California 125

### Valpolicella

AnticaVigna DOC, Italy 60

Domenico Fraccaroli, 2014 Ripasso DOC, Italy 95

### Chanti

ChiAndre, Itlay 75

Vieux Clocher, Arnoux & Fils, France 80

Borgoforte, Toscana Italy 65

### Malbec

Crotta Malbec, Mendoza Argentina 70

ina Amalia Reserva 2017. Mendoza Argentina 90

## COTE DU RHONE

Parallele 45, Paul Jaboulet Aine, France 70

## Vintage List Available

Please ask your server

**TOUCHSTONE**  
GRILL

# Drinks

---

## Coolers 8

*Seagram Island Time Anytime*

*Seagram Island Time Botanical Lychee Spritz*

## Ciders 8.50

*Somersby Apple*

*Somersby Pear*

## Specialty Spiked Espressos \$9

*All drinks 1 ½ oz*

## After Eight

*Creme De Cacao, Creme De Menthe and Baily's with whipped cream and chocolate shavings*

## B - 52

*Grand mariner, Baily's, Kallua with whipped cream and chocolate shavings*

## Spanish

*Triple sec, Kahlua with whipped cream and chocolate shavings*

## Single Malt Scotch 1oz

*Dalmore 12 year 15*

*Oban 14 year 16*

*Glenlivet 18 year 18*

## Tequila 1oz

*Clase Azul Reposado 25*

*Casamigos Reposado 15*

*Casamigos Blanco 13*

## Ports & Cognac 1oz 12

*Taylor 20 Year Port*

*Hennessy Vs Cognac*

## 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*

*Ocean spray Pink Cranberry 6*

*Ocean Spray Mango Cranberry 6*

*Pink Zero Sparking Rose 9*

*Probation 6*

*Americano 3.25*

*Speciality Herbal Teas 3.25*

*Espresso 3.25*

*Café Latté 3.75*

*Cappuccino 3.50*

# Ice Cream

---



## Vanilla

190 cal/shot

Gluten free



## Chocolate

190 cal/shot

Gluten free



## Strawberry

190 cal/shot

Gluten free



## Blueberry

160 cal/shot

Gluten free



## Peach & Mango

180 cal/shot

Gluten free



## Mint Chocolate Chip

200 cal/shot

Gluten free

### Other Desserts

*Chocolate Brownie Caramel Cheesecake*

*Strawberry Rhubarb Pie*

*Chocolate Fudge Cake*

*Crème Brûlée*

# Sorbet

---



## Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



## Blue Raspberry

150 cal/shot

Gluten free, Lactose-free

Vegan

---

**@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**