

Appetizers

Mussels 19

*In a creamy creole sauce
served with a baguette*

Upgrade to Moules-frites 2

Shrimp and Scallop Tempura 19

*Lemon pepper panko tempura with a
cajun chipotle aioli*

Coconut Shrimp 19

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

Spinach and Artichoke Dip 12

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

Prosciutto Flatbread 14

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

Margarita Flatbread 12

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

Bacon Wrapped Tenderloin Tips 20

*Tenderloin tips wrapped in bacon
served with 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*

Add a 6oz Chicken Breast 6

Candied Beet and Zucchini Salad 14

*Spiralled beets and zucchini with
spinach, greens, tomatoes and toasted
almonds topped with feta cheese and
balsamic dressing*

Classic French Onion Soup 12

*Smoked mozzarella, caramelized
Onions*

Daily Soup Creation

Cup 6 Bowl 8

Lunch

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

Classic Clubhouse Sandwich 18

Smoked turkey 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 a 6oz Chicken Breast 6

Touchstone Burger 20

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

Fish and Chips 16

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

Add an additional piece 8

Available 12-4 only

Chicken Parmesan Sandwich 18

Hand breaded and topped with our house-made zesty tomato sauce, double smoked bacon and lettuce and mozzarella on a soft artisan bun

Kids Menu

Mac and cheese 10

Chicken Fingers 10

Grilled Cheese 8

Pasta in Tomato Sauce 8

Dinner

Touchstone Signatures

**16oz Certified Angus Beef
Bone-in Rib-Eye Centre Cut 48**
Served with wild mushrooms, featured house-made garlic mashed potatoes, seasonal vegetables

**Northern Atlantic Isles Fresh
Wild Salmon 46**
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, salt, pepper and garlic

7oz Certified Angus Tenderloin 46
Served with featured house-made garlic mashed 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, featured house-made garlic mashed potatoes, seasonal vegetables

**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 with a white wine lemon sauce on a bed of pasta in a pesto and feta olio

White Wine Herbed Chicken 29
White wine herbed cream sauce topped with shiitake mushrooms over a 6oz boneless chicken. Served with featured house-made garlic mashed, seasonal vegetables

Fresh Market Fish – Market Price
Ask server for details

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 23
Pancetta, sautéed onions, topped with pan jus onion gravy served with featured house-made garlic mashed potatoes and seasonal vegetables

SIDES MENU AVAILABLE UPON REQUEST

**TOUCHSTONE
GRILL**

Drinks

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



MUSKOKA DRAUGHT 18oz
Muskoka Craft Lager 8.5
Muskoka Cream Ale 9
Muskoka Detour ISA 9

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, Woodford Reserve

Wine Menu

WHITES by the GLASS	6 oz.	BTL	REDS by the GLASS	6 oz.	BTL
<i>Flatrock Cellars Chardonnay,</i>			<i>Rose, Featherstone Estate,</i>		
Niagara VQA	10	38	Niagara VQA	10	45
<i>Creekside Estate Sauvignon Blanc,</i>			<i>Tall Poppy Cabernet Sauvignon, Australia</i>	11	42
Niagara VQA	11	40	<i>Tall Poppy Shiraz, Australia</i>	12	45
<i>Black Sheep Riesling</i>	11		<i>Grati Chianti, Italy</i>	13	48
<i>Featherstone Estate Niagara VQA</i>			<i>Crotta Malbec, Mendoza Argentina</i>	13	48
<i>Geografico Pinot Grigio, Italy</i>	12	42	<i>Silver Trail Cabernet Sauvignon, Lodi</i>	14	
<i>Silver Trail</i>			<i>California</i>		
<i>Chardonnay Lodi California</i>	14		<i>Ser Primo DOC, Super Tuscan Italy</i>	15	

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
-------------------------------------------	----

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>Jacques Lorent Grand Reserve, Champagne France</i>	160
<i>Collard-Picard Prestige Brut, Champagne France</i>	215

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
-------------------------------------------------	-----

Valpolicella

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

Chianti

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

Malbec

<i>Tonel 22, 2017 Mendoza Argentina</i>	90
-----------------------------------------	----

COTE DU RHONE

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

Drinks

Coolers & Cider 7

*Muskoka Vodka Spirits:
Coconut Lime, Raspberry and Pineapple,
and Lemon Field Berry*

Specialty Liqueurs Single 7 ½

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

Scotch Single

*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
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*

Private Stock Vintage

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 VAIpolicella classico DOC **105**

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

Domaine De La Cendrillon 2012 Cendrillon Corbieres No.1 Languedoc-Roussillon, France **180**