

# 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 19

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

## Margherita Flatbread 14

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

## Prosciutto Flatbread 15

*Artisan flatbread with a sundried tomato pesto, sautéed onions, sliced prosciutto, arugula, mozzarella and feta cheese*

## Parmesan Chips 12

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

## Brisket Fries 15

*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 17

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

## Touchstone Salad 16

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

## Muskoka Summer Salad 19

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

## Seafood and Beet Salad 22

*Spiraled golden and candied 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 13

*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 21

*Sliced brisket, sautéed onions, horseradish  
aioli, gouda on a baguette, served with  
beef jus*

## Classic Clubhouse Sandwich 19

*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 22

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

## Touchstone Burger 22

*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 23

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

# Dinner

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## Touchstone Signatures

### 16oz Certified Angus Beef Bone-in Rib-Eye Centre Cut 51

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

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

### Lamb Chops 49

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

**Sautéed Onions 3   Sautéed Garlic Tiger Prawns 18   Creole Lobster and Scallop Creole Cream Sauce Topper \$25**

### 8oz Certified Angus New York Sirloin 41

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

### Veal Scallopini 42

*Veal lightly breaded and sautéed in chive,  
garlic butter and white wine cream sauce  
or a lemon caper white wine sauce on a  
bed of pasta with an alfredo sauce*

### White Wine Herbed Chicken 32

*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 onion, artichokes hearts, mushrooms,  
broccoli and 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*

### Lobster Linguine 41

*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

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# 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

### Cucumber Smash 18

2 oz Hendricks gin, muddled mint, cucumbers and fresh squeezed lime. Shaken with a simple sugar and poured over ice 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

ALL NATURAL, PREMIUM AND PURE  
EST. 1994  
**MUSKOKA**  
Brewery

### 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

### Muskoka Sunset Martini 18

Dirty Devil vodka, dragon fruit juice, grapefruit juice and topped with soda

### 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

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# Wine Menu

WHITES by the GLASS			6 oz.	BTL	REDS by the GLASS			6 oz.	BTL
Vineland Estates Unoaked Chardonnay,	12	42			Murphy Good Merlot, California	15	70		
Niagara VQA					Plan B Shiraz, Australia	14	65		
Collevento Sauvignon Blanc, Italy	13	45			Chianti Piccini DOCG, Italy	14			
La Belle Montagne Rose, France		65			Landing 63 Pinot Noir	15	70		
Vineland Estates Semi Dry Riesling,	13	45			Lodi Vally California				
Niagara VQA					Crotta Malbec, Mendoza Argentina	15	70		
Geografico Pinot Grigio, Italy	13	45			Silver Trail Cabernet Sauvignon,	15			
Silver Trail Chardonnay	15				Lodi Vally California				
Lodi California					Ser Primo DOC, Super Tuscan Itlay	15.50	80		
Vineland Estates Rose,	13	43							
Niagara VQA									
<b>WHITES by the BOTTLE</b>					<b>REDS by the BOTTLE</b>				
<b>Sauvignon blanc</b>					<b>Cabernet Sauvignon</b>				
Misty Cove, New Zealand		65			Silver Trail, Lodi Sacramento California		70		
<b>Rose</b>					Carmel Road, Santa Rosa, California		80		
Belle Montagne Rose, Napa Valley California		65			<b>Pinot Noir</b>				
Hogwash Rose, California		70			Landing 63 Pinot Noir, Loda Vally California		65		
<b>Chablis</b>					Three Sticks Head High Pinot Noir,				
2019 Louis Jadot Chablis		105			Sonoma Country California		85		
<b>Chardonnay</b>					<b>RED</b>				
Silver Trail, Lodi Sacramento California		70			689 Killer Drop Cellars, Napa California		125		
Murphy Goode, California		90			<b>Valpolicella</b>				
Jermann, Venezia Giulia, Italy		120			Antica Vigna DOC, Italy		60		
Thomas George, Russian River Valley, California		125			Domenico Fraccaroli, 2014 Ripasso DOC, Italy		95		
<b>CHAMPAGNE&amp;PROSECCO</b>					<b>Chanti</b>				
Bisol Jeio Cuvee Brut, Prosecco, Italy		70			ChiAndre, Itlay		75		
La Delizia, Prosecco, Italy		80			Borgoforte, Toscana Italy		65		
Jacques Lorent Grande Reserve Brut Champagne, France		175			<b>Malbec</b>				
Collard-Picard Prestige Brut, Champagne France		215			Crotta Malbec, Mendoza Argentina		70		
					Vina Amalia Reserva 2017. Mendoza Argentina		90		
					<b>COTE DU RHONE</b>				
					Parallele 45, Paul Jaboulet Aine, France		70		
					Vieux Clocher, Arnoux & Fils, France		80		

**Vintage List Available**

Please ask your server

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# Drinks

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## Coolers 8

*Seagram Island Time Anytime*

*Seagram Island Time Botanical Lychee Spritz*

## Ciders 8.50

*Somersby Apple*

*Somersby Pear*

*Somersby Blackberry*

## 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*

## Iced Irish Cream

*Irish whiskey, ice and cream 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*

*Patron 12*

## 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*

# Private Stock Vintage

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## 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

# Ice Cream

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## 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*

*Chocolate Fudge Cake*

*Crème Brûlée*

*Smores Sundae*

# Sorbet

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## Lemon

160 cal/shot

Gluten free, Lactose-free

Vegan



## Blue Raspberry

150 cal/shot

Gluten free, Lactose-free

Vegan

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**@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.

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