

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 19

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

Seared Diver Scallops 18

Pan-seared and served with a sweet pea puree, garnished with pancetta crisps

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 Yuca chips drizzled with white truffle oil topped with shaved parmesan

Brisket Fries 15

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, croutons & house made Caesar dressing

Touchstone Salad 16

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

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

Muskoka Summer Salad 19

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

Add chicken to any salad 8

Add tiger prawns to any salad 12

Classic French Onion Soup 13

Gouda, caramelized onions

TOUCHSTONE
GRILL

Lunch

Slow Roasted Beef Brisket Dip 21

*Sliced brisket, sauteed onions, horseradish aioli
and topped with melted gouda served
open-face on a focaccia bun*

All lunch items are paired with your choice of Exceptional fries or Touchstone salad.

Classic Clubhouse Sandwich 19

*Grilled chicken breast, lettuce, tomato,
cheddar cheese, bacon and creamy mayo
on an focaccia bun*

Fish Tacos 19

*Grilled flour tortilla, house-made coleslaw,
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*

Black Bean Burger 17

*Black beans, quinoa, red peppers, garlic
topped with lettuce and herb and garlic
aioli on a potato bun*

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*

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

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

Salmon Burger 22

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

Touchstone Signatures

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

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

20oz Certified Angus Beef Porterhouse 56

*Served with an ancho pepper butter and
garlic mashed potatoes and seasonal
vegetables*

Northern Scottish Atlantic Fresh Wild Salmon 48

*Seared with rosemary and garlic-infused
olive oil on a bed of spiralled vegetables*

7oz Certified Angus Tenderloin 50

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

Lamb Chops 50

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

Moultard Duck 49

*Roasted Duck Breast with a savoury maple
bourbon, cherry rosemary sauce. Served
with garlic mashed potatoes and seasonal
vegetables*

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

Dinner

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 sauteed 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 chicken. Served
with garlic mashed potatoes, seasonal
vegetables*

Fresh Market Fish – Market Price

Ask server for details

Lobster Linguine 41

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

Vegetable 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*

Pasta Primavera 28

*Asparagus, peppers, mushrooms, broccoli,
and sweet peas in an olive oil garlic white
wine sauce or a pesto sauce*

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, 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

Lychee Martini 17

Lychee liquor, Vodka, lychee puree, freshly squeezed lemon

Fiery Heart 17

Fireball, Vodka, fresh strawberry puree, freshly squeezed lime

Mixed Drinks Bar Rail

Single 7.50 Double 12

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

Vineland Estates Unoaked Chardonnay,	12	42
Niagara VQA		
Mount Fishtail Sauvignon Blanc, New Zealand	13	45
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
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Rose

Belle Montagne Rose, Napa Valley, France	65
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Chablis

2019 Louis Jadot Chablis	105
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Chardonnay

Silver Trail, Lodi Sacramento California	70
Baywood Cellars Chardonnay	80
Jermann, Venezia Giulia, Italy	120
Everyday Sonoma Chardonnay, Napa, California	115

CHAMPAGNE&PROSECCO

Bisot 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

Klein Constantia Cabernet / Merlot, South Africa	14	65
Plan B Shiraz, Australia	14	65
Chianti Piccini DOCG, Italy	14	
Landing 63 Pinot Noir	15	70
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
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RED

689 Killer Drop Cellars, Napa California	125
Robert Baile Zinfandel, Napa California	120

Valpolicella

AnticaVigna DOC, Italy	60
Domenico Fraccaroli, 2014 Ripasso DOC, Italy	95

Chanti

ChiAndre, Itlay	75
Borgoforte, Toscana Italy	65

Malbec

Dos Fincas Malbec, Mendoza Argentina	70
ina Amalia Reserva 2017. Mendoza Argentina	90

COTE DU RHONE

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

Coolers 8

Seagram Island Time Anytime

Seagram Island Time Botanical Lychee Spritz

Muskoka Hard Sparkling 8.50

Pineapple & Raspberry

Lemon & Field Berry

Peach & Blackcurrant

Passionfruit & Guava

Ciders 8.50

Somersby Apple

Somersby Pear

Specialty Spiked Espresso \$9

All drinks 1 ½ oz

After Eight

*Creme De Cacao, Creme De Menthe and
Bailys with whipped cream and chocolate
shavings*

B - 52

*Grand mariner, Bailys, Kallua 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

Don Julio 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

Steam Whistle Pilsner

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.

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