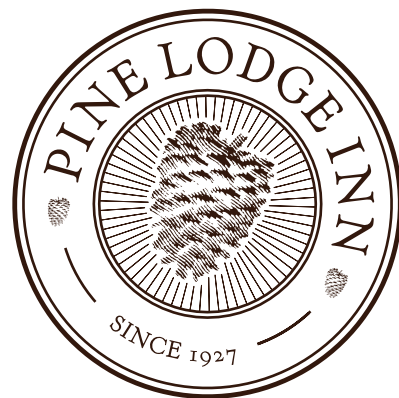


GRILLE '27



APPETIZERS

Pork Spring Rolls \$10

Slow Roasted pulled pork, green onions and cilantro wrapped in a crispy fried shell; served with a Southwestern inspired bbq sauce

Bocconcini \$9

Marinated bocconcini cheese with roasted tomato, basil, and a balsamic reduction on a grilled crostini

Onion Rings \$7

Thick cut beer battered onion rings served with our house made charred tomato ketchup

Pan-Seared Calamari \$10

Tender calamari pan seared and tossed with cherry tomatoes, capers, and pumpkin seeds

Pork Drummie \$9

Pork leg seasoned and roasted; served with an Asian inspired glaze and slaw

Picks and Sticks \$8

Mozzarella sticks and deep fried dill pickle spears. Horseradish dill dipping sauce

Lodge Fries \$7

Fresh cut fries with a house made charred tomato ketchup

SALADS

Grille '27 Signature Salad \$6 / \$11

Crisp apples, walnuts, sliced red onion, and mixed baby greens tossed in a Muskoka cranberry balsamic vinaigrette

Summer Citrus Salad \$8 / \$13

Orange and grapefruit segments mixed with sliced black olives, avocado, red onion and baby spinach. Lightly tossed in an orange balsamic vinaigrette

Caesar Salad \$5 / \$10

Romaine hearts tossed with our own dressing; accented with crisp pancetta, rustic croutons, and asiago cheese

Add grilled chicken \$3 Add grilled shrimp \$4

SANDWICHES

Pulled Pork \$12

Slow-roasted pulled pork piled high on a rustic bun; finished with a fried onion ring, old cheddar and a Southwestern influenced bbq sauce

Grilled Cheese \$10

Caramelized onion, sliced apple, brie and old cheddar with honey walnut butter on sour dough

Asiago Chicken \$12

Grilled chicken breast, roasted red pepper, baby spinach, and chipotle mayo served toasted

Pickarel Po'Boy \$12

Fresh local pickarel lightly battered and fried; topped with house made tartar sauce, sliced tomato, and shaved iceberg lettuce

BURGERS

Grille '27 \$13

Our traditional burger smothered in Muskoka maple bbq sauce and topped with peppercorn peameal bacon, crispy onion rings, and melted old cheddar cheese

Traditional \$11

Our juicy lightly seasoned traditional sirloin burger topped with fresh leaf lettuce, tomato, and red onion

Turkey Burger \$12

Charbroiled turkey burger topped with freshly made guacamole, fresh leaf lettuce, and tomato

**Sandwiches and burgers are served with your choice of hand-cut fries, house salad, or an Asian inspired slaw*

MAINS

Maple Salmon \$24

Grilled with maple syrup; served with a fava bean, mushroom and fingerling ragout; accented with a maple chive sabayon

Smoked Rack of Lamb \$28

Muskoka lamb accented by a blueberry gin reduction; served with thyme roasted fingerling potatoes and fresh local vegetables

Fire-Grilled AAA Rib Eye \$26

10oz Rib eye steak, roasted fingerling potatoes, charred tomato herbed compound butter

Piri Piri Chicken \$20

Leg of Muskoka chicken heavily rubbed with piri piri; served on raisin cous cous and fresh local vegetables

Penne alla Vodka \$15

Penne tossed with pancetta, green onion, and a tomato vodka sauce; accented with a hint of chili pepper
Served with garlic toast

Add grilled chicken \$3 Add grilled shrimp \$4

DESSERTS

Strawberry Shortcake \$6

Fresh strawberries with a cinnamon honey bisquit, lemon curd and whipping cream

White Chocolate Lava Cake \$6

Decadent chocolate cake filled with a rich white chocolate ganache

Apple Blossom \$6

A divine serving of apple pie, wrapped in a flakey pastry topped with a hint of cinnamon and caramel

Dulce de Leche Cheesecake \$6

BEVERAGES

Coffee, Juice, Milk, Soft Drinks, Bottled Water \$2

**Sparkling water available*