

GRILLE '27



Appetizers

Pork Spring Rolls \$10

Slow Roasted Pulled Pork, Green Onions & Cilantro wrapped in a crispy fried shell; served with a Vanilla Rum BBQ Sauce.

Coconut Shrimp \$11

Crispy large shrimp breaded with flaky sweet coconut and served with our tangy Thai dipping sauce.

Deep Fried Mac 'n' Cheese \$9

Served with a Chipotle Aioli.

Baked Brie \$10

Baby Brie wrapped in Phyllo Pastry and baked golden. Served with a Maple Cranberry Coulis and rustic Crostinis.

Picks and Sticks \$8

Deep fried Mozzarella Sticks and Dill Pickle Spears served with a Horseradish Dill Dipping Sauce.

Lodge Fries \$7

Fresh cut fries with a house made Charred Tomato Ketchup.

- Make it Poutine add \$2

Lodge Combo Platter \$18

Combination of Spring Rolls, Deep Fried Picks and Sticks, Coconut Shrimp and Mac 'n' Cheese.

Soup & Salads

Chef's Soup \$6

Delicious and wholesome, always prepared fresh.

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

Crisp Apples, Walnuts, sliced Red Onion, mixed Baby Greens tossed in a Muskoka Cranberry Vinaigrette.

Rocket Salad \$8 / \$13

Arugula, Pear, Candied Pecans, Red Onion, and Goat Cheese tossed in a Cider Vinaigrette.

Caesar Salad \$5 / \$10

Romaine Hearts tossed with our own dressing; accented with Double Smoked Bacon, rustic Croutons and Asiago Cheese.

Add Grilled Chicken \$3 Add Grilled Shrimp \$4

Burgers

Grille '27 \$13

Our traditional Burger smothered in Muskoka Maple BBQ Sauce, Peppercorn Peameal Bacon, Crispy Onion Rings and melted old Cheddar Cheese.

Traditional \$11

Our juicy lightly seasoned traditional Sirloin Burger topped with fresh Lettuce, Tomato and Red Onion.

Turkey Burger \$13

Charbroiled Turkey Burger topped with Crisp Apple, Old Cheddar. Finished with a Dijon Cranberry Mayo.

**Burgers are served with your choice of hand-cut Fries, House Salad or Chef's Soup.*

Sandwiches

Pulled Pork \$12

Slow Roasted Pulled Pork, Onion Ring, Cheddar Cheese and Vanilla Rum BBQ Sauce.

Grilled Cheese \$13

Caramelized Onion, sliced Apple, Brie and Honey Walnut Butter.

Asiago Chicken \$13

Grilled Chicken Breast, Roasted Red Pepper, Arugula and Chipotle Mayo.

Meat Loaf Sandwich \$11

House made Meat Loaf, Pepper Jack Cheese and Chipotle Ketchup.

Steak Sandwich \$12

Flat Iron Steak grilled medium, Onion Marmalade and Horseradish Aioli.

Grilled Vegetable Melt \$10

Peppers, Zucchini, Egg Plant, Onion, Tomato and Provolone Cheese.

**Sandwiches are served with your choice of hand-cut Fries, House Salad or Chef's Soup.*

Mains

**Served from 5pm – 9pm.*

Salmon en Papillote \$25

Salmon cooked en Papillote. Served with Potatoes, Fennel, Carrots and Kalamata Olives.

Fire-Grilled Striploin \$28

10oz AAA Striploin. Horseradish Mashed Potatoes, Roasted Stuffed Tomato and Herb Compound Butter.

Roast Supreme of Chicken \$20

Pecan Crusted Supreme of Chicken, Sweet Potato Apple Mash and Fennel, Finished with a Mustard Tarragon Cream.

Fettuccini Carbonarra \$16

Fettuccini noodles, Double Smoked Bacon and Green Onion tossed in a roasted Garlic Cream Sauce. Served with Garlic Toast.

Add grilled Chicken \$3 Add grilled Shrimp \$4

Grilled Pork Chop \$22

Double Cut Pork Chop served with a Sweet Potato Apple Mash and finished with a Cider Cream reduction sauce.

Sweet Potato Lasagna \$18

Layered Sweet Potatoes, Leeks, Portobello and Shitake Mushrooms, Feta and Provolone finished with a Tomato Vodka Rose Sauce.

Desserts

Feature Cheese Cake \$7

Ask your server for today's feature Cheese Cake.

Lodge Tart \$7

Apple Cider and Maple Cream Tart topped with a Maple Cranberry Compote.

Chocolate Lava Cake \$6

Decadent Chocolate Cake filled with a rich White Chocolate Ganache.

Feature Pots de Crème \$7

Baked Custard topped with fresh Whipped Cream and Granola Praline.

Beverages

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

Sparkling Water \$4