

ULTIMATELY OUR GOAL IS TO BE A CENTRE OF EXCELLENCE, TO PROVIDE YOU
WITH A UNIQUE EXPERIENCE AND TO BE A PLACE THAT NO ONE WANTS TO LEAVE
AND DESPERATELY WANTS TO RETURN TO. THIS IS OUR MISSION ACCOMPLISHED.



Meet the chef
COULTON SPEIGHT



**KILLARNEY MOUNTAIN LODGE WOULD LIKE TO INTRODUCE YOU TO COULTON SPEIGHT,
OUR EXECUTIVE CHEF HERE AT KILLARNEY MOUNTAIN LODGE.**

Coulton's style of cooking is inspired by the many chefs and extensive travels that have influenced him over the years. He has developed his own personal style of what he calls "elevated classics." Curating unique and memorable guest experiences is something that has always been important to him as a chef. This is passionately reflected in everything he creates.





DINNER MENU

BREAD

BREAD BASKET

Selection of house made bread / whipped butters

GLUTEN FREE BREAD BASKET (GF)

Selection of gluten free breads / whipped butters

TO SHARE

CHARCUTERIE BOARD \$35

Selection of local cheeses and charcuterie meats / seasonal fruits / pickled vegetables / Manitoulin beer grainy mustard / maple bourbon raisins / marinated olives / focaccia crostini

PREPARED VEGETABLES (V) \$22

Variety of seasonal prepared vegetables / roasted beet hummus / candied walnuts / grilled peaches / linseed crackers / grilled pita / baby green lettuce

APPETIZERS

GRILLED WATERMELON (GF) \$12

Watermelon / smoked pork dust / lemon aioli / pickled watermelon rind

PICKEREL \$16

Seared pickerel / creamed spinach / French River honey pickled carrots

BEET CAPRESE \$14

Ruby beets / white wine emulsion / candied walnuts / goat cheese / pea shoots

SHORT RIBS (GF) \$18

Braised beef / red wine jus / crispy fried potatoes / soft herbs

CHICKEN LIVER PARFAIT \$12

Pickled shallots / herb emulsion / brioche crostini / berry compote

SMOKED TROUT RILLETTE \$16

Pear compote / crispy capers / soft herbs / brioche crostini

FRIED CAULIFLOWER (V/GF) \$12

Harissa marinated cauliflower / black garlic / spiced crispy chickpeas



SALADS

CAESAR SALAD \$12

Romaine / house caesar dressing / bacon / focaccia croutons / crispy capers / lemon / parmesan

Add smoked beef, sautéed shrimp, roasted chicken or bison \$9

HOUSE SALAD (V/GF) \$12

Mixed greens / house maple dijon vinaigrette / linseed crackers / candied walnuts / mandarin segments

Add smoked beef, sautéed shrimp, roasted chicken or bison \$9

QUINOA SALAD \$14

Red quinoa / roasted poblano peppers / maple bourbon raisins / roasted squash / sun dried tomato

MAINS

BISON STRIPLOIN (GF) \$48

Grilled bison / potatoes dauphinoise / chili garlic broccolini / roasted cherry tomatoes / bordelaise sauce

BAKED CELERIAC (V/GF) \$24

Roasted celery root / parsnip purée / glazed heirloom carrots / shaved celery

WHITEFISH \$35

Citrus and olive oil grilled whitefish / wild rice pilaf / sautéed asparagus / shaved green onion / preserved lemon

CORNISH HEN \$35

Roasted Cornish hen / braised red cabbage / fondant potatoes / fresh blackberries / baby watercress

PORK MEDALLIONS \$30

Grilled pork tenderloin / squash purée / roasted brussels sprouts / Port poached plums

LAMB SHANK PAPPARDELLE \$38

Braised lamb / hand rolled pasta / peppercorn cream sauce / roasted mushrooms / soft herbs / parmesan

VEGAN GNOCCHI \$32

Hand rolled pasta / roasted tomato pesto / pine nuts / lemon extra virgin olive oil / wilted arugula



DESSERTS

LEMON POSSET (GF) \$12

Velvety set lemon crème / raspberry compote / mint

CHOCOLATE CAKE (V) \$14

Layered dark chocolate cake / cocoa nibs / sea salt / fresh strawberries

STICKY TOFFEE PUDDING \$14

Date cake / warm toffee sauce / French vanilla ice cream

WHITE CHOCOLATE TRUFFLES (V) \$9

White chocolate / toasted coconut truffles / candied grapefruit / edible flowers

