

# DINNER MENU



## APPETIZERS

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<b>Daily Soup</b>	14
ask server for details   served with biscuit	
<b>Beet + Goat Cheese Salad</b> (Ve)	21
baby kale   fried goat cheese   fennel   orange   pumpkin seed   ginger dressing	
<b>Baby Gem Caesar Salad</b>	19
white anchovy   prosciutto   bread sticks   padano   classic dressing	
<b>Sugar + Spice Cured Salmon</b> (GF)	24
cucumber salad   trout caviar   puffed rice   herbs	
<b>Seared Veal Carpaccio</b>	25
chilled striploin   tonnato sauce   pickled mushrooms   capers	
<b>Grilled Peaches + Burrata</b> (Ve)	26
buffalo mozzarella   almonds   olive oil   toast	
<b>Cheese Arancini</b> (Ve)	18
fried risotto   smoked tomato-vodka sauce	
<b>Shrimp Cappelacci</b>	22
mushroom broth   bamboo   jalapeno-chili crunch	
<b>Georgian Bay Fish Cakes</b>	22
pickerel   coconut   pineapple	
<b>Venison Meatballs</b>	21
bacon   cabbage   cranberry	

# DINNER MENU



## ENTREES

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<b>Browned Butter Seared Trout</b>	45
couscous   ratatouille   french beans   almonds	
<b>Grilled Jumbo Prawns</b> (GF)	48
white corn polenta   sausage + smoked tomato ragu	
<b>Pickerel Cartoccio</b> (GF)	46
confit potato   grilled baby leeks   tomato   sumac beurre blanc	
<b>Smoked Cornish Hen</b> (GF)	43
½ hen   wild mushroom risotto   plum sauce	
<b>Grilled Steak Frites</b> (GF)	49
8oz sirloin   espresso crust   peppercorn sauce   shoestring frites <i>add to steak: grilled shrimp +10   wild mushrooms +8</i>	
<b>Venison Wellington</b>	78*
6oz tenderloin   mushroom tarte   parsnip puree   blueberry demi	
<b>Braised Bison Short Ribs</b> (GF)	65*
allspice   yukon mashed   roasted beets   cippolini onion   gravy	
<b>Lamb Shank Puttanesca</b>	44
tagliatelle pasta   olives   garlic   tomato sauce   chillies   salsa verde   feta	
<b>Maple Glazed Pork Tomahawk</b> (GF)	45
16oz bone in chop   potato gratin   squash puree   pear chutney   maple- chili glaze	
<b>Smoked Duck Cassoulet</b>	46
smoked breast   duck sausage   confit leg   pork belly   butter bean ragout	
<b>Wild Mushroom Ravioli</b> (Ve)	36
truffle cream sauce   fried oyster mushrooms   blue cheese	
<b>Eggplant Al Forno</b> (Ve)	28
pomodoro   fior di latte   tagliatelle pasta   pesto	

\*+20 surcharge for meal plans



**KILLARNEY**  
MOUNTAIN LODGE