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## Appetizers

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### Sweet Ontario Corn Chowder

\$8

Windmill Bakery herb focaccia stick wrapped with fall Elk sausage topped with watercress crème fraiche, **local Dovetail Greens corn seedlings**.



### Roasted Squash Salad

\$8

Roasted squash served warm with spinach, **local Dovetail seedlings**, caramelized pecans and sun-dried Bala cranberries, drizzled with **Poppa Jim's Muskoka wild honey** vinaigrette.

### Eclipse Salad

\$8

Romaine leaves, Eclipse original garlic vinaigrette, Northern Ontario Romano cheese, double smoked bacon, lemon pepper croutons.

### Eclipse Gourmet Poutine

\$8

Jump-fried Ontario baby fingerling potatoes, Thornloe garlic cheese curds, lemon peppercorn sauce. Add Canadian lobster - \$5.

### Atlantic Diver Scallops

\$14

Baked on cedar planks and presented on lobster brandy sauce.



### Milford Bay Smoked Trout

\$13



Trio of: natural fillet, pâté quenelles and savoury ricotta cheesecake accompanied by caramelized **maple** onions and **Johnston's cranberry wine jelly**.



### Quebec Tourtiere

\$10

Accompanied with apple and cranberry relish with arugula salad, duck crackling, **maple** vinaigrette.

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## Pasta

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### The Kitchen's Daily Creation

\$21

A chef is chosen each day to prepare our pasta selection using their inspiration and the freshest ingredients available.



*Should you have special dietary needs please inform your server. Our culinary team will do their best to accommodate your request. If you wish to speak to a member of our culinary team simply ask.*

*As at January 2012. Prices are exclusive of resort amenity fee, tax and gratuity.*

## Canadian Steaks

All of our steaks are served with brandy peppercorn sauce, Stilton horseradish cream, fingerling roasted potatoes, Ontario mushroom sauté and asparagus.

Top Sirloin Cut Medallions   two 5 oz. cuts	\$24
Alberta AAA New York Steak   12 oz.	\$31
Centre Cut Beef Tenderloin   8 oz.	\$40 (MAP surcharge*)
Land & Sea	\$48 (MAP surcharge*)
4oz. Alberta beef tenderloin paired with 7 oz. Atlantic lobster tail, drawn garlic butter	

## Entrées

 Eclipse Seafood	\$38
Broiled Canadian half lobster tail, Diver scallops baked on cedar planks, lobster brandy reduction sauce. Phillips jump-fried crab – shrimp cake, white wine steamed mussels.	
 Willowgrove Hill Farm Omega 3 Pork Chop	\$27
Deerhurst maple syrup – <b>Big Ass</b> garlic mustard glaze, green apple chutney, served with <b>maple</b> butternut squash, cippolini onions, Niagara cherry sauce and sweet potato pancake.	
 Georgian Bay Freshwater Pickerel	\$27
Shiitake dust coat, coconut scented jasmine rice layered with butternut squash purée, caramelized fennel crème brûlée, smoked tomato beurre blanc.	
 Prosciutto Wrapped Chicken Supreme	\$28
Boursin cheese filling, served with roasted P. E. I. potatoes, duck confit tortellini, apple fig chutney, <b>local quail egg</b> .	
 Ontario Roast Rack of Lamb	\$42 (MAP surcharge*)
Accompanied with roasted shallots, mashed potato on wild blueberry sauce made with a reduction of <b>Muskoka Lakes cranberry wine</b> .	
 Pan Seared Loin Of Elk	\$41 (MAP surcharge*)
Roast fingerling potatoes, Ontario mushroom sauté, parsnip puree and Niagara cherry compote, <b>Muskoka Lakes wild blueberry wine</b> reduction.	
 Vegetarian Napoleon	\$25
Accompanied with Zucchini cannelloni stuffed with goat cheese, sun dried tomatoes, black olives and arugula emulsion.	



G8 Logos designate dishes served to world leaders during the 2010 G8 Muskoka Summit. Savour Muskoka ingredients are noted in **bold type** throughout this menu.

\*For resort guests on our Meal Plan (MAP) a \$12 surcharge applies.