

LOUNGE MENU



LUNCH / DINNER / A LA CARTE

APPETIZERS

POUTINE \$16

Fries / cheese curds / house gravy / crispy shallots
add smoked beef, chicken or bison \$9

NACHOS \$18

Corn tortilla chips / cheddar / Monterey jack / pickled jalapeños / tomatoes / red onions / black beans / black olives / sour cream / salsa / guacamole
Add smoked beef, sautéed shrimp, roasted chicken or bison \$9

CHEESE AND PRETZEL \$12

House made soft pretzel / Manitoulin beer cheese sauce / rock salt

CHILLI GARLIC SHRIMP (GF) \$16

Sautéed jumbo shrimp / red Thai chilis / soft herbs / lemon

SUMMER SQUASH SOUP (V/GF) \$10

Roasted squash / julienne carrot / zucchini fritters

TUNA TARTARE \$18

Ahi tuna / smashed avocado / puffed wild rice / pickled ginger / sesame soy aioli

DAILY SOUP \$10

Ask your server about our daily creation

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 (GF) \$14

Red quinoa / roasted poblano peppers / lemon vinaigrette / maple bourbon raisins / roasted squash / sun dried tomato
Add smoked beef, sautéed shrimp, roasted chicken or bison \$9

FLATBREADS

JALAPEÑO CHICKEN \$16

Chicken thigh / roasted jalapeño pesto / cilantro / blue cheese / pickled red onion

FIG BALSAMIC \$16

Dried figs / goat cheese / arugula / balsamic glaze

BRUSCHETTA \$16

Roma tomatoes / roasted garlic / herb emulsion / fresh basil

SANDWICHES

All sandwiches served on our house made potato buns with your choice of side

PULLED PORK \$18

Slow cooked pork shoulder / Korean barbecue sauce / crispy onions / red cabbage slaw

SMOKED MEAT SANDWICH \$18

Montreal smoked meat / Swiss cheese / dijon / rye / pickles

BISON BURGER \$24

Smashed bison burger / rémoulade sauce / bacon / applewood smoked cheddar / lettuce / tomato / grilled onions / pickles

VEGAN BURGER (V) \$18

Roasted sweet potato / red quinoa / smashed avocado / mixed greens / tomatoes / pickled red onions

SPICY FRIED CHICKEN SANDWICH \$19

Buttermilk fried chicken breast / maple habanero aioli / aged cheddar / red cabbage slaw / pickles

TURKEY WRAP \$18

Maple brined turkey breast / barbecue horseradish aioli / mixed greens / tomatoes

GRILLED CHICKEN WRAP \$21

Grilled chicken / smashed avocado / bacon / tomatoes / romaine / lemon vinaigrette

SIDES

FRIES \$6

Double cooked russet potatoes / ketchup

SWEET POTATO FRIES \$8

Double cooked sweet potato fries / maple habanero aioli

POUTINE \$10

Fries / cheese curds / house gravy / crispy shallots

CAESAR SALAD \$6

Romaine / house caesar dressing / bacon / focaccia croutons

HOUSE SALAD (V/GF) \$7

Mixed greens / roasted beets / julienne carrots / maple honey vinaigrette / candied walnuts

MAINS

COTTAGE PIE \$20

Braised beef / carrot / celery / onions / green peas / baked mashed potato

GAME PIE \$22

Braised bison / rabbit / red onions / poblano peppers / mushrooms / baked mashed sweet potato

FRESH WHITEFISH \$24

Dusted and fried whitefish / thick cut fries / tartar sauce / lemon / pickles

GRILLED RIBS \$19

Pork spare ribs / house barbecue sauce / grilled zucchini / potato salad / coleslaw

DESSERTS

TIRAMISU CHEESECAKE \$14

Ladyfinger crust / espresso cheesecake / cocoa powder

APPLE STRUDEL \$16

Puff pastry / cinnamon glazed apples / vanilla ice cream

KEY LIME PIE \$14

Key lime custard / meringue / fresh raspberries / candied lime zest

ICE CREAMS (GF) \$7

Ask your server about our daily ice cream specials / fresh berries

VEGAN BROWNIE (V) \$10

Salted caramel coconut sauce / dark chocolate / sea salt / fresh berries

killarney MOUNTAIN RESORTS

