



KILLARNEY
MOUNTAIN LODGE

M E N U





Dinner

M E N U

*Artisan House Bread served with whipped butter /
feature spread (Gluten free available upon request)*

Cauliflower Soup \$10

Pear and chestnut jam / Shaved parmesan / Parsley oil

Feature Soup \$10

Daily creation

Salads & Starters

Arugula & Pear Salad with Pecans, Roasted Squash & Dijon Vinaigrette \$14

Sliced pear / Toasted pecans / Oven roasted squash /
Dijon mustard maple vinaigrette

Heirloom Tomato Basil

Mozzarella Caprese Salad \$14

Fresh mozzarella / Tomato / Modena balsamic glaze / Olive oil / Basil

Strawberry Mixed Green Salad with Baked Feta and Sesame \$14

Mixed greens / Strawberries / Radish / Warm feta cheese wrapped
in a crispy tortilla / Strawberry champagne vinaigrette

Duck Confit Tostada \$16

Shredded confit duck / Avocado crema / Pico de gallo

Smoked Salmon Lemon Arancini \$16

Dill caper aioli / Arugula nest

Lake Pickerel Ceviche \$16

Creamy mustard apple slaw / Hickory smoked bannock

Crispy Butternut Squash Ravioli \$16

Maple whipped ricotta / Spiced pineapple chutney / Dressed arugula

Mains

Steak Frites \$40

8 oz. grilled top sirloin / Chimichurri butter sauce / Gaucho fries

B.B.Q. Glazed Pork Back Ribs \$32

Charred corn and bean succotash / Roasted potato salad

Grilled Boar Chop \$45

Sous vide beets / Brown butter squash ravioli / Strawberry rhubarb compote

Shrimp Spaghetti Puttanesca \$26

Pan seared shrimp / Caper / Olives / White wine / Herbs / Tomato sauce /
Chili flakes / Garlic crostini

Pan Seared Trout

Lemon Pepper Gremolata \$35

Herb scented cous cous / Green bean almandine

Rigatoni with Venison Meat Bolognese \$28

House venison Bolognese / Rigatoni

Moroccan Grilled Chicken Supreme \$26

Infused Moroccan spice chicken breast / Market vegetables /
Apricot mint cous cous lemon labneh

Vegetable Cottage Pie \$24

Peas / Carrots / Lentils / Vegetable demi / Marble sweet potato

Eggplant al Forno Fiore de latte \$26

Fanned eggplant / Fresh mozzarella / Tomato sauce / Basil pesto rigatoni

Dessert Menu

Feature pie \$12

Limoncello Lemon Tiramisu \$14

Lemon curd / Mascarpone / Sicilian lady fingers

Smores \$12

Callebaut chocolate / Graham cracker / Marshmallow / Maple whip cream

Flourless Chocolate Torte \$12

Berries and whip cream

Ontario Apple Pecan Butter Tart with Maple Ice Cream \$14

Flakey pie crust filled with apple infused syrup and pecans

Seasonal Sorbet \$8