



CLIFFSIDE

RESTAURANT | LOUNGE | PATIO

TO START

FRENCH ONION SOUP \$16
garlic crostini, gruyere, emmental, parsley

CREAMY SEAFOOD CHOWDER \$18
haddock, salmon, mussels, scallops, shrimp,
warm baguette

BAKED BRIE \$19
dried apricots, spiced-apple compote,
pecan, dates, honey, crostini

THAI CRAB CAKE \$20
lump crab, sweet chili, scallions, remoulade,
celery root slaw, charred lime

TUNA TATAKI \$23
seared ahi tuna with seaweed salad,
rice crisps, ponzu sauce

BEEF TARTARE \$24
AAA beef, beer mustard aioli, confit shallots,
gherkins, fresh herbs, grilled sourdough

P.E.I. OYSTERS \$4.50 ea. | ½ dozen for \$25
mignonette, fresh horseradish, lemon, tabasco

SUSHI HAND ROLLS \$5 ea.
nori, sushi rice, carrot, cucumber, avocado,
spicy mayo, tempura shrimp or miso tuna

PASTAS

SUCCOTASH-INSPIRED GNOCCHI \$32
zucchini, peppers, double-smoked bacon,
red onions, corn, thyme, garlic, basil

SPINACH AND FOUR CHEESE RAVIOLI \$33
brown butter cream sauce, red pepper,
spinach, goat cheese

SALADS

STEAKHOUSE CAESAR SALAD
STARTER \$13 ENTRÉE \$19
romaine, kale, house-made caesar dressing,
grana padano, crispy capers, bacon, lemon

SUMMER HARVEST SALAD
STARTER \$14 ENTRÉE \$20
mixed greens, candied pecans, lightly pickled
raspberries and blackberries, goat cheese,
basil-champagne vinaigrette

TOMATO & BURRATA SALAD \$23
charred tomatoes, pesto, butter lettuce, pickled
beets, lemon oil, maldon sea salt, garlic crostini

ENTRÉES

RATATOUILLE TART \$28
puff pastry, tomato, yellow and green zucchini,
eggplant, asparagus, onions, tomato sauce,
provençal herbs

BLACKENED CHICKEN \$32
confit garlic butter, hot muskoka honey,
garlic mashed potato, seasonal vegetables

WILD MUSHROOM RISOTTO \$33
roasted portobello, mushroom melange,
grana padano, white wine, sage, truffle oil

ATLANTIC SALMON \$36
fingerling potatoes, grilled summer vegetables,
succotash, lemon butter

MISO BLACK COD \$41
shiitake mushroom risotto, ginger bok choy,
sesame, miso-soy marinade, crispy leeks



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FROM THE CHARBROILER

all cuts are served with roasted garlic mashed potatoes, seasonal vegetables and your choice of signature sauce

BISON RIBEYE	10oz \$65
NEW YORK STRIPLOIN	12oz \$65
FILET MIGNON	8oz \$68
AAA BEEF RIBEYE	14oz \$68
COWBOY RIB STEAK	34oz \$125

INDULGENCES

SINGLE CRAB CAKE remoulade	\$11
GARLIC SHRIMP SKEWER chive-garlic butter	\$12

SAVOURY SIDES

RATATOUILLE goat cheese crumble, parsley	\$8
SEASONAL VEGETABLES chef's seasonal selection	\$8
HAND-CUT FRIES muskoka bay sauce, ketchup	\$8
BEER BATTERED ONION RINGS chipotle aioli	\$8
MASHED POTATOES roasted garlic, scallions	\$8

SIGNATURE SAUCES

BEARNAISE	\$4
RED WINE DEMI GLACE	\$4
WHISKY PEPPERCORN	\$4
CONFIT GARLIC BUTTER	\$4