


TWIN FIRES

DINNER MENU

APPETIZERS

Potato Fish Cakes 

Pickled Fennel Salad, Citrus Segments,
Green Goddess Dressing

Roasted Rhubarb Salad  

Garden Greens, Chevre, Strawberries,
Crispy Shallots, White Balsamic
Vinaigrette

Grains of Life Bowl  

Applewood Smoked Tofu, Ancient
Grains & Seeds, Broccoli, Squash,
Blueberries, Heirloom Tomatoes, Tahini
Vinaigrette

Beef Tartar

Black Garlic Aioli, Fermented Mustard Seed,
Shaved Grana Padano, Toast Points

Haloumi & Peach Panzanella 

Heirloom Tomato, Pickled Shallots, Crusty
French Bread, Tarragon Vinaigrette

Tuscan Grilled Calamari 

Olive & Sundried Tomato Caponata, Burnt
Eggplant Puree, Grilled Sour Dough, Chorizo
Oil

ENTRÉES

Ras El Hanout Lamb Sirloin 

Balsamic Grapes, Charred Tomatillo Chermoula,
Garlic Spinach, Smashed Potatoes

Prawn & Pancetta Linguini

Sun Blushed Tomatoes, Wilted Greens, Garlic Confit,
Pecorino Romano Cream

Carne Asada Flank Steak 

BBQ Red Cabbage, Summer Corn Succotash,
Chimichurri, Smashed Potatoes

Blackberry & Ginger Salmon  

Muddled Blackberry & Ginger Glaze, Dill Roasted
Fingerling Potato Coins, Grilled Broccoli

Turmeric & Lemongrass Chicken Supreme 

Asian Greens, Coconut Risotto, Red Chili Gastrique

Roquette & Walnut Tortellini 

Roquette Pesto, Spiced Walnuts, Blistered
Tomatoes, Shaved Grana Padano



*Menu items may contain nuts. Please advise your server of any allergies prior to ordering.
Service charges & gratuities are not included with our À La Carte pricing and Modified American Plan packages.
Guests not staying at the resort are also welcome. Please call 1 (800) 361-2188 for reservations.*



1 (800) 361-2188
1491 Sir Sam's Rd, Eagle Lake, Ontario

www.sirsamsinn.com