

TWIN FIRES

DINNER MENU

APPETIZERS

Roasted Rhubarb Salad



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

Chilled Citrus Shrimp



Yuzu Emulsion, Garden Greens

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

Grilled Berkshire Pork Chop

Creamy Herbed Polenta, Wilted Greens, Sour Cherry
Jus

Prawn & Pancetta Linguini

Blistered 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



Gluten-Free



Vegetarian



Lactose-free

*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
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