

TWIN FIRES

DINNER MENU

APPETIZERS

Baked fresh daily Focaccia with whipped butter

Soup of the Day

Wild Green Salad



Fresh mix of greens, red onions, watermelon radish, orange segments, candied pecans, & creamy goat cheese, finished with a balsamic vinaigrette

Caesar Salad

Romaine lettuce, grated parmesan cheese, candied pepper bacon, baked croutons, tossed in traditional Caesar dressing & slice of lemon

Caprese Salad



Fresh tomatoes, stuffed with burrata, fresh basil pesto, picked basil from our greenhouse & balsamic glaze

Traditional Italian Red Pepper Risotto



Rosted red pepper purée combined with arborio rice, white wine shallots, garlic, thyme and cream. Topped with parmesan micro greens and balsamic glaze

Baked Brie



A creamy delight accompanied by strawberry & rhubarb coulis, tangy balsamic reduction & a touch of olive oil. Served with crispy crostini

Beets Brulé



Beets baked to perfection, topped with melted caramelized goat cheese & balsamic glaze. Brulé just like the dessert

MAIN COURSE

Pomodoro Pasta With Burrata



Rich tomato sauce reduced with red wine over a bed of spaghetti. Fresh creamy cheese stuffed burrata, served with basil pesto & picked basil

7oz Filet Mignon



Grilled Filet Mignon, topped with a savory au jus demi- glaze & served with garlic pomme purée & seasonal vegetables

10 oz Ribeye



Ribeye Steak, with its rich flavor enhanced by a savory au jus topping, complemented by pomme purée & seasonal vegetables

Chicken Supreme



Pan seared oven baked chicken breast finished in white wine tarragon cream sauce. Garnished with roasted new potatoes & daily seasonal vegetables

Balsamic Salsa Salmon

8oz Salmon Filet, topped with a melon, orange and pineapple salsa seasoned with white wine beurre blanc. Accompanied by a cold lemon couscous salad with julienned vegetables

Ask your server about our daily dessert selection

Menu items may contain nuts. Please advise your server of any allergies prior to ordering. Service charges & gratuities are not included with our A 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



Gluten-Free



Vegetarian



Beer + Spirits

Beer

Domestic Bottles	\$7.50
(Bud Light, Coors Light, MGD, Michelob, Canadian, Miller Light)	
Premium Bottles	\$8.50
(Corona, Stella Artois,)	
Premium Cans	\$10.00
(Guinness, Boshkung 35 & 118 Cream Ale)	
Local Breweries On Tap	\$10.00
(Muskoka Lager, Light Lager, & IPA)	

Spirits/ 1 oz-

Vodka, Gin, Rye, Rum, & Tequila

Vodka-

Grey Goose	\$16.00
Belveder	\$18.00
Stoli	\$14.00 

Gin-

Tanqueray	\$14.00
-----------	---------

Rye-

Crown Royal	\$12.00
Gibson Finest	\$11.00
Jack Daniels	\$9.00
Jamison	\$11.00

Rum-

Appleton Estate	\$11.00
Captain Morgan Spiced	\$11.00
Gosling Black	\$11.00

Tequila-

Teremana	\$12.00
Hornitos	\$12.00

Imported Premium Spirits

Glenfiddich 12yr	\$14.00
Balvenie Double Wood 12yr	\$22.00
Glenlivet 12yr	\$14.00
Glenmorangie	\$14.00

Cocktail

County Kiss

(Raspberry Rum, Cassis, cranberry juice, & Pineapple juice 2oz)

Sir Sam's Famous Caesar \$14.00

(Vodka, House made special seasoning, pickles asparagus, bean & pickle spear 1.5oz)

Maple Bourbon Sour \$14.00
(Bourbon, lemon juice, maple syrup, & egg white 1.5oz)

Moscow Mule \$16.00
(Vodka, rosemary simple syrup, mint & ginger beer 1.5oz)

Sir Sam's Heat \$16.00
(Tequila, triple sec, jalapeno syrup, lemonade, & tajin 2oz)

Tiramisu Martini \$18.00
(Rum Chata, Kahlua, & half & half cream 3oz)

Pegu Club \$15.00
(Gin, Cointreau, lime juice & bitters 3oz)

French 75 \$15.00
(Sparkling Wine, lemon juice & maple syrup 5oz)

Campari Spritz \$15.00
(Sparkling Wine, Campari & splash of soda 5oz)

Mocktail

Cranberry Ginger Fizz \$12.00
(Cranberry juice, ginger beer, & lime, garnished with rosemary)

Lavender Lemonade \$12.00
(Twist on classic lemonade with floral lavender syrup & a splash of soda)

Spiced Apple Mule \$12.00
(Apple cider, ginger beer, & cinnamon syrup, garnished with a cinnamon stick & fresh apple slice)

Coconut Lime Spritz \$12.00
(Tropical refresher featuring coconut water, lime juice & bubbly soda)

Rosemary Grapefruit Spritzer \$12.00
(Refreshing blend of grapefruit juice, rosemary syrup, & soda)

Sangria \$12.00
(Refreshing mocktail bursting with vibrant fruit flavor)

Italian Spritzer \$12.00
(Spin on a classic Italian Aperitif, citrus notes & herbal finish)

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

Gluten-Free



Vegetarian

