

Vintages

Sherwood Inn, Muskoka
Est. 1939

Appetizers

Chef's Daily Kettle

Seasonally inspired soup

12

Hearts of Romaine

Romaine / Smoked Bacon / Grana Padano / Herb + Garlic Focaccia Croutons
House Made Caesar Dressing

16

Winter Salad

Mixed Greens / Dijon + Maple Roasted Beets / Feta / Spiced Quinoa / Candied Pecans + Walnuts
Hemp Hearts / Toasted Pumpkin Seeds / Classic House Vinaigrette

18

Sherwood Inn Smoked Salmon

Sliced House Smoked Atlantic Salmon / Pickled Shallots / Black Currant Gastrique / Caper Berries
Crostoni / Lemon

19

Lobster Ravioli

Baby Spinach / Blistered Cherry Tomatoes / Saffron Cream / Grana Padano

21



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Entrees

Australian Lamb Rack Chops

Lightly Marinated & Grilled / Rosemary + Garlic Balsamic Reduction

54

Peppercorn-Grilled Beef Tenderloin

8oz AAA Beef Tenderloin / Toasted Boursin cheese / Shiraz demi-glace

51

AAA Canadian Ribeye Steak

12 oz Cut/ Rosemary + Smoked Garlic Compound Butter / Shiraz Demi-Glace

56

All of the above are served with smoked garlic mashed potatoes + seasonal vegetables

Enhance your meal:

Grilled black tiger shrimp 14

Sauteed mushrooms 8

Ontario Pork Tenderloin

Pan Seared / Apple Bacon Jam / Wild Mushroom Risotto / Seasonal Vegetables

38

Cornish Game Hen

Cranberry + Goat's Cheese Stuffing / Warm Spiced Quinoa Salad

Brandy Cream / Seasonal Vegetables

39

Roasted Mushroom & Pesto Risotto

Cremini Mushrooms / Shallots / Peppers / Arborio Rice / Grana Padano / Fresh Basil

29

Chef's Catch of the day

Daily Chef's Creation

MP