



CLIFFSIDE

RESTAURANT | LOUNGE | PATIO

TO START

FRENCH ONION SOUP garlic crostini, gruyere, parsley	\$15
KUNG PAO CAULIFLOWER tempura battered cauliflower, tahini aioli, wasabi mayo, crushed peanuts, toasted sesame, scallions, fresno chilies, cilantro	\$16
BAKED BRIE pecan, honey, balsamic glaze, tomatoes, warm baguette	\$19
THAI CRAB CAKE lump crab, sweet chili, scallions, remoulade, micro green salad, charred lime	\$20
TUNA TATAKI seared ahi tuna with seaweed salad, rice crisps, ponzu sauce	\$23

SALADS

CAESAR SALAD STARTER \$13	ENTRÉE \$19
romaine, kale, sprouts, house-made caesar dressing, grana padano, lemon, bacon bits	
FALL HARVEST SALAD STARTER \$14	ENTRÉE \$20
greens, roasted squash, pickled beets, candied pecans, dried cranberries, goats cheese, pear-thyme dressing	

PASTAS

SPAGHETTI MEATBALL spaghetti, marinara sauce, in-house made meatball stuffed with pecorino cheese, grana padano, crushed red pepper	\$26
BUTTERNUT SQUASH RAVIOLI brown butter cream sauce, crispy sage, goats cheese, toasted pumpkin seeds	\$27
GORGONZOLA GNOCCHI gorgonzola cream sauce, chicken, red peppers, shallots, blistered tomatoes	\$32

ENTRÉES

BLACKENED CHICKEN confit garlic butter, hot muskoka honey, garlic mashed potato, seasonal vegetables	\$29
WILD MUSHROOM RISOTTO roasted portobello, mushroom melange, grana padano, white wine, sage, truffle oil	\$30
MAPLE ROASTED ATLANTIC SALMON 7-grain rice pilaf, seasonal vegetables, maple-bourbon butter	\$36
MISO BLACK COD shiitake mushroom risotto, ginger bok choy, sesame, miso-soy marinade, crispy leeks	\$49

Please notify your server of any allergies or dietary restrictions



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FROM THE CHARBROILER ANTLER STEAKHOUSE

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

FILET MIGNON	7oz \$68
NEW YORK STRIPLOIN	12oz \$69
AAA BEEF RIBEYE	14oz \$70
ONTARIO LAMB RACK	16oz \$71

SAVOURY SIDES

ROASTED ROOT VEGETABLES chef's seasonal selection	\$9
HAND CUT FRIES birdie sauce and ketchup	\$9
TRUFFLE PARM FRIES peppercorn aioli, truffle oil	\$9
BEER BATTERED ONION RINGS chipotle aioli, garlic mayo	\$9
MASHED POTATOES whipped butter, roasted garlic, fresh herbs	\$9

SIGNATURE SAUCES

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

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