

DINNER MENU

Sunday – Thursday available till 10.00 pm & Friday & Saturday available till 11.00 pm

APPETIZERS

Truffle Frites | 14 GF

Frites with parmesan, truffle salt, scallions, Sriracha aioli

Vegetable Dumpling | 18

Chipotle aioli, kimchi slaw

Marinated Wings | 22 GF

JW dry rub, carrots, celery, blue cheese dip

Muskoka Poutine | 16

Thornloe cheese curds, beef gravy, scallions

Margherita Cheese Toast | 17

Heirloom tomatoes, pesto, buffalo mozzarella, truffle cheese

Marinated Ahi Tuna | 19 GF

Sesame seed oil, cucumber, chives, Ponzu, multigrain cracker, edamame salad

LIGHT FARE

Chef Inspired Soup | 9

Cured Italian Meats | 26

Selection of cured meats, pickled vegetables, olives

Cheese Board | 26

Ask your server for daily selections

Blueberry jam, apricot jam, crackers, berries

BURGERS & SANDWICHES

Choice of one: soup or hand cut fries

Substitute: Sweet potato fries | 2

Substitute: Caesar salad for Greek salad | 3

JW Signature Burger | 23 S

Beef burger, lettuce, tomato, pickle, potato scallion bun,

Tennessee Whiskey cheese, house barbecue sauce

Add: Naturally smoked bacon 2.50

Grilled Prime Rib Sandwich | 24

Warm prime rib, caramelized onions & mushrooms, jalapeno jack cheese, sourdough bread

SALADS

Classic Caesar | 17

Romaine, house dressing, shaved parmesan, pancetta crisp, croutons

Heirloom Tomato Salad | 18 GF

Heirloom tomato, arugula, apricots, candied almonds, white balsamic vinaigrette

Greek Salad | 18 GF V

Lola Rosa, frisée, red onion, bell peppers, fried feta cheese vine tomato, cucumber, Kalamata olives, oregano vinaigrette

Add to any salad | 11

Red Argentina shrimp or grilled chicken

MAINS

Prime Rib of Beef | 8 oz. | 36 & 10 oz. | 39

Roast fingerling potatoes, mushrooms, Yorkshire pudding, red wine jus

Available daily in summer

Available Fridays & Saturdays in off-season

First come, first served from 5pm until it's gone

Steak & Frites | 39

Marinated grilled strip loin, parmesan frites, horseradish jus

Pan-seared Atlantic Salmon | 33

Warm vegetable couscous salad, fresh mint, basil, roasted garlic, marinated green and yellow bean, gremolata

Tandoori Beef Bourguignonne | 31

Smoked tomatoes, forest mushroom, spices, sundried tomato focaccia

Half Roasted Cornish Hen | 32 GF

Roast fingerling potatoes, chicken jus, seasonal vegetables, lemon oil

Sacchetti Pasta | 30

Cream sauce, truffle oil, pickled onions, chives

Buckwheat Noodle Vegetable Ramen | 24

Chinese cabbage, noodles, leeks, zucchini, mushrooms, spinach, tofu, nori

If you have any concerns regarding food allergies, please alert your server when ordering. Menu prices do not include gratuity. Destination fee of 2.9% and tax will be added to your bill. Menu prices subject to change without prior notice