



Starters

Soup of the day | 18

Baby Arugula Salad | 20 GF V

dried apricots, toasted hazelnut, pear apple cheese, pickled onion vinaigrette

Caesar Salad | 20

baby romaine, white anchovies, croutons, garlic Caesar dressing, Parmigiano-Reggiano

Kumato Tomato Carpaccio | 20 GF V

pickled heirloom carrot, lemon basil oil, baby arugula, Truffle cheese

Tuna | 25 GF

seaweed salad, Tonagashi aioli, pickled peppers

Oysters | MP GF

12 Pieces / 6 Pieces

with mignonette sauce

Shrimp Cocktail | 32

colossal shrimp, house cocktail sauce, lemon gelee

Wild Caught Lump Crab Cake | 33

white bean succotash, pancetta, Ras El Hanout aioli

GF Gluten-free | V Vegetarian |  Signature dish | CAB Certified Angus Beef

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



Steaks and Mains GF

6-7 oz. Lobster Tail | MP

9 oz Ocean Wise Catch Fillet | 53

8 oz Beef Filet | 69 CAB

12 oz Game Feature | 58 

12 oz New York Strip Loin | 58 CAB

16 oz Bone-in Ribeye | 66 CAB

26 oz Porterhouse | 100  CAB

Sauces and Butters | 4

Poblano Aioli GF

Béarnaise Sauce GF

Red Wine Shallot Jus

Roasted Garlic Herb Butter GF

Sides

Herb Roast Potatoes | 11 GF

Brussels Sprouts, Bacon | 10 GF

Baby Carrots, Cranberry Honey | 11 GF

Forest Mushroom, Leeks | 10 GF

Truffle, Chive Mashed Potato | 12 GF

Grilled Asparagus | 12 GF

Mac & Cheese | 11

Temperature Guidelines

RARE red, cool centre | MEDIUM RARE red, warm centre | MEDIUM pink, warm centre
MEDIUM WELL slightly pink centre | WELL cooked through

Ask your server about our Feature of the Day

JW Marriott The Rosseau Muskoka Resort & Spa

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705.765.1900 | jwrosseau.ca | April 13, 2022