

e n t r e e s

pan roasted ontario pickerel
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white beans, spring peas, smoked bacon, tomatoes, salsa verde, lemon brown butter - 30

dry aged rib eye
dry aged rib eye

heart of palm, muskoka beer battered onion ring, field tomato relish - 38

foothills beef tenderloin
foothills beef tenderloin

wild and tame mushrooms, roasted cookstown root vegetables, port reduction - 38

ontario lamb rack
ontario lamb rack

braised shank, yukon mashed, apple mint puree - 39

roasted venison
roasted venison

salsify puree, asparagus, toasted walnuts, saskatoon berry jus - 43

diver caught sea scallops
diver caught sea scallops

sweet pea puree, poached fingerlings, corn, scallions, pickled shallots - 31

king salmon
king salmon

fennel pollen, sea asparagus, tomato and poached yukon salad - 29

st canut farms porkloin
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braised pork belly, confit sweet yams, onion marmalade, fried sage - 34

crispy yellow skinned chicken
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crispy truffle polenta, tomato fondue, wild and tame mushrooms - 28

delta sherwood inn, chef de cuisine : matthew toni

— our kitchen is your kitchen —

should you wish an item not on our menu, please inform your server and chef matthew toni and his culinary team will do their best to accommodate your special request.
