



TAKEOUT MENU

Starting Wednesday, March 25th 2020

Starters

Onion Rings **\$7^{3/4}**
Muskoka Maple aioli

Chicken Wings

Served with carrots, celery, chunky blue cheese

Your choice of: Original Anchor Bar, LOB Sparkhouse Ale BBQ,

Muskoka Honey Bee Honey Garlic, In House Dry Cajun Rub

12 wings **\$15^{3/4}**

6 wings **\$8^{3/4}**

Thick Cut Fries..... **\$7**
Muskoka Maple Aioli

Poutine **\$8**

Thick cut fries, squeaky cheese curds, house gravy

Add chicken..... **\$4**

Two Warm Giant Salted Pretzels..... **\$7**

Warm three cheese sauce, beer-infused mustard for dipping

Burgers and Sandwiches

Served with choice of green salad, thick cut fries.
Gluten free bun add \$2 Onion rings add \$4

Burger..... \$10

6 oz. Canadian beef patty, served on a spent grain Kaiser

Add Cheddar \$2

Add smoked bacon \$3

Grilled Caesar Chicken Wrap \$12

Smoked bacon, grilled chicken, romaine lettuce, creamy Caesar dressing, Parmesan cheese, grilled sundried tomato tortilla

Blackened Freshwater Trout Sandwich..... \$15

Windmill Bakery Ciabatta bun, wasabi mayo, baby greens, cilantro, lime, Asian slaw, Georgian Bay Rainbow Trout

Grilled Cheese \$15

Medium Cheddar, Havarti, Irish Stout cheese, Brie, red pepper jelly, on thick cut Windmill Bakery sourdough

Tacos

Georgian Bay Blackened Rainbow Trout..... \$15

Two fish tacos, Four Seasons Farms baby greens, Asian slaw, lime, cilantro, wasabi mayo

Hearty Fare

LOB Switchback Pilsner Fish & Chips..... \$15

Beer battered Cod filet (1 piece), thick cut fries, Asian coleslaw, lemon wedge

Add extra piece.....\$5

Oven Baked Mac 'N Cheese \$16

Monterey Jack, Pecorino, 3 year old Cheddar and Gruyère cheese in a creamy white sauce, topped with herbed spent grain crumble and Parmesan

Add grilled chicken \$4

Add smoked bacon.....\$3