



MUSKOKA BAY
RESORT

CLIFFSIDE GRILL MENU

STARTERS

TARO ROOT CHIPS GF, VO, VE

*Crisp Taro Root Chips Dusted in a Light Curry Salt & Chive Ash
with Cucumber Jalapeno Raita.*

9

ORIENTAL SHRIMP COCKTAIL DF

*Crispy Noodle Bound Jumbo Shrimp, Thai Sour Mango Slaw
with Tamarind Soy Dipping Sauce.*

15

CRISP CALAMARI DF

*Tender Tubes of North Atlantic Calamari Dusted in our Secret Spices & Fried until Tender.
Served with Sweet Pickle & Caper Aioli.*

13

DUCK QUESADILLA

*Tender Strips of Confit Duck, Triple Cream Brie & Candied Bermuda Onions
in Crisp Gluten Free Tortilla. Topped in Baco Nior & Sour Cherry Compote
with Micro Sprout Salad.*

12

MBC WINGS GF, DF

*Jumbo Chicken Wings in your Choice of Club Smoky BBQ, Honey Chili Lime,
1st, 2nd & 3rd Degree, Classic BBQ, Dry Rubbed Salt & Vinegar, Harissa Spiced Mango Lime,
Cliffside Special Blend or Lemon Grass & Lime Leaf.*

HALF POUND 8 | POUND 16

HOUSE CHARCUTERIE DF or CHEESE BOARD

*Tender Strips of Confit Duck, Triple Cream Brie & Candied Bermuda Onions
in Crisp Gluten Free Tortilla. Topped in Baco Nior & Sour Cherry Compote
with Micro Sprout Salad.*

OR

*Selection of Globally Sourced Hard Soft Smoked and Blue Cheeses
with House made Chutney, Nuts, Fruits & Flat Breads.*

21 - 8 per additional person

● GF: GLUTEN FREE ● VE: VEGETARIAN ● VO: VEGAN & VEGETARIAN ● DF: DAIRY FREE

Our menu is seasonally inspired and utilizes local and sustainable products whenever possible.
Subject to substitutions without notice. Taxes and gratuities not included.



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SALADS

CUCUMBER MIXED GREENS **VE, VO**

*GCrisp Field Greens, Baby Red Oak Leaf & Frisee with Purple Seedless Grapes,
Cherry Tomatoes, Edible Flowers Candied Pecans in Orange Blossom &
Rose Water Vinaigrette.*

12

BEET SALAD **GF, DF, VE, VO**

*Large & Baby Heirloom Roasted Beets, Raspberry Gastrique, Pickled Beet Puree,
Ramp Ash Chevre, Candied Pecans & Baby Basil Cress.*

14

SEARED TUNA NICOISE **GF, DF**

*Black Tea Crusted Albacore Tuna, Roasted Honey Mustard Crusted Blue Potato,
Tagiasca Olives, Baby Green Beans, Heirloom Cherry Tomato,
Double Smoked Bacon & Poached Egg Yolk.*

18

CHOPPED CAESAR

*Hearts of Crisp Baby Gem Lettuce, Shaved Prosciutto, White Anchovy Fillet, Persian Figs.
In a Light Roasted Garlic Vinaigrette with Shaved Padano & Herb Crostini.*

14

SHAVED CARPACIO OF BEEF **GF**

*Shaved Ontario Beef with Mixed Greens in a White Balsamic
& Pinot Grigio Vinaigrette, Shaved Padano.*

16

ADD TO ANY SALAD

GRILLED CHICKEN

12

GRILLED GARLIC SHRIMP

14

STEAK

12

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SANDWICHES

CHICKEN CLUB HOUSE

Grilled Chicken Breast, Thick Cut Apple Wood Smoked Bacon, Boston Bib Lettuce, Heirloom Tomato on Artisanal Focaccia, Basil Aioli & Apple Wood Smoked Cheddar.

18

WAYGU BEEF BURGER

Ontario Raised 100% Heirloom Beef Waygu Grilled Medium & Topped with Brie, Porcini Mushrooms & Shaved Truffle. Served on Freshly Baked Brioche Bun with Truffle Aioli & Traditional Toppings.

24

GRILLED VEGETABLE NAAN **VE**

Grilled Peppers, Zucchini, Caramelized Onions, Baby Spinach, Portobello Mushrooms, Grilled Asparagus. Served on Warm Tender Naan Bread with Roasted Garlic Chevre Aioli.

18

THE GREAT CANADIAN B.E.L.T (EGG OPTIONAL)

Double Smoked Apple Wood Bacon, Sunny Side Egg, Boston Bib Lettuce & Ripe Vine Tomato. Served on an Organic Multi Grain Artisanal Panini with Chipotle Lime Aioli.

18

GRILLED PEAR, GOUDA & TURKY MELT

Grilled Pear, Caramelized Onion, House Sun Dried Tomato, Marinated Roasted Turkey Breast & Aged Gouda. Served on Poppy Seed & Onion Artisanal Panini with Lime & Passion Fruit Aioli.

18

AVAILABLE EXTRAS

PARM CRUSTED FRITES

6

SHOESTRING SWEET POTATO FRIES

6

COLLOSAL ONION RINGS

6

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PIZZAS

GRILLED MARGARITA VE, VO

House Made & Grilled Flat Bread Pizza w/ Buffalo Mozzarella & Padano Cheese, Fresh Tomato Sauce, Picked Basil & Cold Pressed Olive Oil.

18

GRILLED CARNIVORE

House Made & Grilled Flat Bread Pizza w/ Shaved Prosciutto & Other Cured Meats with Grated Pecorino, Padano & Mozzarella Cheese.

18

FORAGERS FIND VE, VO

Wild Forged Mushrooms, Gouda & Mozzarella Cheese, Field Basil Pesto & Charred Shallots. Topped w/ Cold Pressed Olive & Truffle Oils.

18

MAINS

BBQ BABY BACK RIBS GF

Locally Sourced Pork Baby Back Ribs w/ Chef Chris' House Made Smoky Bourbon BBQ Sauce. Served w Roasted Fingerling Sour Cream & Chive Potatoes.

26

VEGAN CURRY GF, VE, VO

House Made & Grilled Flat Bread Pizza with Shaved Prosciutto & Other Cured Meats with Grated Pecorino, Padano & Mozzarella Cheese.

21

GRILLED FLAT IRON GF

Herb & Garlic Marinated AAA 8oz Flat Iron Steak with Herb Parm & Truffle Crusted Frites, Chipolini Onions Charred Vine Tomatoes & House Charred Shallot Demi.

28

WILD MUSHROOM & VEGETABLE PASTA

Regionally Foraged Wild Mushrooms & Locally Sourced Vegetables in a Light Field Basil Pesto, Rustic Pappardelle Noodles & Grated Pecorino.

24

FISH & CHIPS DF

Sustainable and Seasonal Crispy Battered Fish, East Coast Seasoned Fries & House Made Tartar Sauce.

MP

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