

SWEET WATER

Restaurant & Bar



Breakfast Menu

Good Morning Breakfast

Two eggs cooked the way you like them with home fries,
your choice of maple smoked bacon or country style sausage and toast

\$11.00

Fresh fruit plate with vanilla yogurt & a warm croissant

\$9.00

Warm oatmeal with fresh berries and brown sugar

\$6.00

Grilled peameal bacon sandwich

with home fries

\$7.00

Western breakfast sandwich

with ham, onion, peppers & cheese

with home fries

\$9.00

French toast spiked with fresh ground cinnamon,
warm pecan & maple syrup drizzle

\$8.00

Chef's breakfast omelette with home fries

\$10.00

Additions

Cereal with milk \$4.00

Vanilla yogurt \$3.00

Fresh fruit cup \$6.00

Maple smoked bacon \$4.00

Hot Beverages

Coffee \$2.75

Assorted Teas \$2.75

Hot Chocolate \$2.50

Cappuccino \$3.25

Juices

Orange Juice \$3.00

Apple Juice \$3.00

Cranberry Juice \$2.50

Milk \$2.50

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Soup & Salads

Chef's daily soup
fresh market ingredients
\$7.

Guinness potato soup
with cheddar gratin
\$7.

Caesar salad
Hearts of romaine, double smoked bacon
& roast garlic parmesan aioli
\$8.

Baby greens & fall harvest vegetables
tossed in a shallot vinaigrette
\$7.

Appetizers

House smoked Atlantic salmon
potato blini, chive cream & onion relish
\$12.

Herb brushed parmesan flatbread
goat's cheese, baby greens & aged balsamic
\$9.

Risotto croquettes
pulled Ontario lamb & tomato confit
\$11.

Crispy curry dusted
calamari dill cream
\$10.

Lunch Entrees

Chef's quiche
inspired by the market \$10.

Shaved prime rib on sourdough
creamed horseradish & beef jus \$13.

Grilled chicken sandwich
Canadian bacon & Dijon mayonnaise \$14.

Georgian Bay Whitefish & chips
roast garlic caper aioli \$15.

Chili & lime chicken quesadillas
guacamole, salsa, sour cream \$12.

Angus beef burger
double smoked bacon & aged Cheddar \$13.

Farfalle pasta with Chorizo sausage
chipotle, tomato sauce \$13.

Hand Made Thin Crust Pizza

Prosciutto, tomato, Bocconcini & baby spinach \$12.

Grilled vegetables & feta cheese \$11.

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Soup & Salads

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fresh market ingredients
\$7.

Guinness potato soup
with cheddar gratin
\$7.

Caesar salad
Hearts of romaine, double smoked bacon
& roast garlic parmesan aioli
\$8.

Baby greens & fall harvest vegetables
tossed in a shallot vinaigrette
\$7.

Hand rolled potato gnocchi
roasted vegetables, brown butter
& toasted pumpkin seeds
\$18.

Handmade thin crust pizza
grilled vegetables & feta cheese
\$11.

Light Entrees
Georgian Bay Whitefish
& chips with roast garlic caper aioli
\$15.

Handmade thin crust pizza
prosciutto, tomato, Bocconcini
& baby spinach
\$12.

Dinner Entrees

Chicken supreme stuffed with apple & cheddar
Yukon gold rosti & maple thyme reduction \$23.

Seafood Risotto
King Prawns, scallops & mussels
plum tomatoes & baby spinach \$27.

Pan roasted pork tenderloin
spiced cranberry jus & whipped mashed potatoes \$23.

Pan seared Monkfish
crisp spaetzle & concorde grape beurre blanc \$29.

Elk rib eye
fig & port compound butter with root vegetable hash \$36.

8oz Angus striploin
fresh cut fries & Woodland mushrooms \$26.

Braised Ontario lamb shank
fingerling potatoes & cedar jus \$22.

Triple A beef tenderloin
whipped mashed potatoes & demi glaze \$37.

Appetizers

House smoked Atlantic salmon
potato blini, chive cream & onion relish
\$12.

Herb brushed parmesan flatbread
goat's cheese, baby greens & aged balsamic
\$9.

Risotto croquettes
pulled Ontario lamb & tomato confit
\$11.

Crispy curry dusted calamari
dill cream
\$10.

Fresh cut Pappardelle
pasta smoked bacon
& peppercorn cream
\$19.

Coconut vegetable curry
crispy chick peas
& grilled flat bread
\$17.

Sweetwater ~ They are drawn to its beauty – so clear that in many places it shines blue-green like the Caribbean, so vast that it truly resembles a "sweetwater sea," as Samuel de Champlain referred to them, while exploring these waters in the 1600's. These waters that we look out upon now bear the English name Georgian Bay.

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Dessert

Milk chocolate mousse tower
ginger snap tuile & candied pineapple 8.

Shortbread butterscotch
vanilla bean gelato 8.

Cranberry & white chocolate cheesecake
almond brittle 8.

Hazelnut, Amaretto pot de crème
chocolate dipped almond biscotti 8.

Trio of Tarts
Mandarin orange,
meyer lemon & lime coconut 8.

Cheese board
Selection of Canadian & imported cheeses
accompanied by frozen grapes
& blackberry preserves 14.

Selection of Gelato
Choices include; mango, raspberry or vanilla \$8.

Specialty Coffees

Golfer's Delight ~ Baileys, Frangelico, Grand Marnier and coffee	7.50
Monte Cristo Coffee ~ Kahlua, Grand Marnier and coffee	7.50
Spanish Coffee ~ Brandy, Kahlua and coffee	7.50
Avalanche ~ Amaretto with steamed milk	7.50
Blueberry Tea ~ Grand Marnier, Amaretto and tea	7.50

Dessert Wine

Cave Spring Indian Summer Select Late Harvest Riesling, 2006	9.
Palatine Hills Late Harvest Vidal, 2006	7.

Port (2oz pour)

Sandeman Late Bottled Vintage Port, 2000	6.
Graham's Late Bottled Vintage Port, 2003	7.
Quinta Do Crasto, Vintage Port, 2004	12.
Taylor Fladgate 10-Year-Old Tawny Port	10.
Taylor Fladgate 20-Year-Old Tawny Port	16.
Fonseca Vintage Port, 1994	65.

Brandy and Grappa

St-Remy, Napoleon, Brandy	8.
Hennessy, Very Special Cognac	8.
Rialto Grappa, Italy	9.
Remy Martin, VSOP Cognac	10.