



ELMHIRST'S RESORT

FARM TO TABLE DINING

The culinary experience at Elmhirst's Resort offers the best of the Kawartha's with many ingredients in our dishes grown locally, raised locally or sourced from our very own 240 acre property, including our angus cattle raised on our family farm. We pride ourselves on environmental sustainability in every aspect of our operation and strive to use resources respectfully while always looking for new ways to ensure the land's continued majesty, you will taste the difference!

Dinner

Soup & Salads

MIXED GREENS

12

With carrots, dried cranberries and our house maple cranberry vinaigrette

THE WEDGE

16

Classic iceberg wedge with cucumbers, tomatoes, crispy onion and our house buttermilk ranch

STEAKHOUSE TOMATO

16

Ripe tomatoes with red onion, arugula, asiago and dressed with balsamic vinegar and olive oil



CLASSIC CAESAR

16

Romaine hearts tossed in our house Caesar dressing with bacon, asiago, house-made croutons and lemon



BEET SALAD

18

House pickled gold and red beets paired with arugula, chevre, spiced candied nuts and our house maple cranberry vinaigrette

SEASONAL SOUP

13

Fresh to the season house-made soup

Starters

1 LB OF CHICKEN WINGS

19

With your choice of buffalo, honey garlic or barbecue sauce. Served with celery, carrots and house buttermilk ranch dip

1 LB OF CAULIFLOWER WINGS

19

With your choice of buffalo, honey garlic or barbecue sauce. Served with celery, carrots and house buttermilk ranch dip

FLATBREAD PIZZA

19

Thin crust flatbread pizza with your choice of smoked beef sausage or four cheese or grilled vegetable



RED FIFE HOMESTYLE BREAD

8

House-made crusty loaf served warm with whipped maple butter

Add our signature port and rosemary goat cheese spread

4



ELMHIRST'S OWN STEAK TIPS

24

Seven angus beef skewers, marinated in red wine and fresh herbs, served with coleslaw and a side of horseradish aioli

POUTINE

12

Crispy fries topped with cheese curds and our house gravy

Vegan gravy and vegan cheese option available

GARLIC BREAD

10

Eight pieces of garlic bread with our house made roasted garlic herb butter and asiago cheese garnish

SPINACH & ARTICHOKE DIP

18

Baked with asiago cheese and served warm with fresh pita



Vegetarian Offering



Shareable Item



Signature Item

Prices are exclusive of tax and gratuity. Please advise your server of any dietary restrictions, gluten free requests or allergies.



ELMHIRST'S RESORT

FARM TO TABLE DINING

Entrées



CONFIT DUCK LEG FRITES 32

Elmhirst's Own confit duck leg, served with fries, coleslaw and spicy citrus aioli

STEAK FRITES 37

AA Ontario 8 oz striploin served with garlic aioli, sautéed mushrooms, crispy onions and fries



ELMHIRST'S OWN LIVER & ONIONS 33

Served with house gravy, mashed potatoes, crispy onions and seasonal vegetables

BEER BATTERED ATLANTIC COD 21

Local beer battered and served with tartar sauce, fries and coleslaw

PAN SEARED TROUT 36

Served with lemon caper butter, wild rice pilaf and seasonal vegetables

HOUSE SMOKED TOFU 24

Maple glazed and served with our house vegan gravy, roasted potatoes and seasonal vegetables



ELMHIRST'S OWN MEATLOAF 32

Served with our house gravy, mashed potatoes and seasonal vegetables



Farm Raised Angus Beef



6 OZ TENDERLOIN 49

8 OZ RIBEYE 47

10 OZ STRIPLOIN 48

CHEF'S CUT MARKET PRICE

Ask about today's signature Chef's Cut entrée offering

Our Angus cattle are free roaming, grass fed and raised humanely on our family farm, a true farm to table experience. All steaks are served with our red wine demi glace, mashed potatoes and seasonal vegetables.

VEGETABLE CURRY 23

Potatoes, kale and grilled vegetables in a mild curry sauce with wild rice pilaf and toasted flatbread

Add 5oz chicken breast 8

Vegan option available, ask your server!

VEGETABLE PARMIGIANA 22

Baked corn and black bean patty with tomato sauce, parmesan cheese. Served with roasted potatoes and seasonal vegetables

VEGETABLE LINGUINE 21

Grilled vegetables with rose sauce and served with garlic bread

Add 5oz chicken breast 8



ELMHIRSTS'S OWN DUCK LINGUINE 27

Smoked duck linguine with roasted garlic, asiago and grilled vegetables in a creamy sauce with farm fresh eggs, served with garlic bread.



Vegetarian Offering



Shareable Item



Signature Item

Prices are exclusive of tax and gratuity. Please advise your server of any dietary restrictions, gluten free requests or allergies.



ELMHIRST'S RESORT

FARM TO TABLE DINING

Sandwiches & Burgers



ELMHIRST'S OWN ANGUS BURGER 21

6 oz angus beef burger with garlic aioli, lettuce, tomato, onions and pickles on a brioche bun. Served with fries, soup or mixed greens salad

VEGGIE BURGER 18

Corn and black bean patty topped with lettuce, tomato and pickle on a brioche bun. Served with fries, soup or mixed greens salad

Vegan option available, ask your server!

SMOKED MAPLE GLAZED TOFU 19

Served on a fresh baguette with spicy citrus aioli, coleslaw and cucumbers. Served with fries, soup or mixed greens salad

Add bacon or cheddar to any sandwich or burger for an additional \$3

Specialty salad upgrade available for an additional \$4

CHICKEN CLUB 21

Grilled chicken breast topped with bacon, lettuce, tomato and mayonnaise on classic white bread. Served with fries, soup or mixed greens salad



ELMHIRST'S OWN FRENCH DIP 19

Sliced angus roast beef topped with horseradish aioli and caramelized onion on a baguette with a side of house gravy. Served with fries, soup or mixed greens salad



ELMHIRST'S OWN TURKEY 20

Fresh from the farm BBQ turkey leg, shredded and served on a brioche bun with cranberry dijon mayo, side of coleslaw and your choice of fries, soup or mixed greens salad

Kids Menu

For our guests under 10 years old
Served with fries or veggies and dip, cookies for dessert

CHICKEN FINGERS WITH PLUM SAUCE 12

PASTA WITH TOMATO SAUCE AND ASIAGO 12

KIDS BURGER 12

PITA PIZZA WITH TOMATO SAUCE & CHEESE 12

Dessert

CHOCOLATE PECAN BROWNIE 11

ICE CREAM SANDWICH 8

APPLE CRUMBLE 10
Served with vanilla ice cream

CIDER SORBET WITH BERRIES 8

CHEESECAKE WITH BERRY
COMPOTE 12

CRÈME BRÛLÉE 11



Vegetarian Offering



Shareable Item



Signature Item

Prices are exclusive of tax and gratuity. Please advise your server of any dietary restrictions, gluten free requests or allergies.



ELMHIRST'S RESORT

FARM TO TABLE DINING

Beverages

Non Alcoholic

FOUNTAIN DRINKS

3

Bottomless and your choice of Pepsi, Diet Pepsi, 7UP, Ginger Ale, or Iced Tea

MILK

3

2% or Chocolate

JUICE

4

Orange, Apple, Cranberry or Tomato

FRENCH PRESS COFFEE

6

COFFEE/TEA

3

HOT CHOCOLATE

4

ESPRESSO

5

CAPPUCCINO

6

CAFFE LATTE

6

House Wines

ROSE 6 OZ

*Coopers Hawk 2020 Rose
Lake Erie North Shore VQA*

GLASS 10 BOTTLE 40

WHITE WINE 6 OZ

*Megalomaniac, Chardonnay
Niagara VQA*

GLASS 9 BOTTLE 35

*Megalomaniac, 2016 Local Squeeze Riesling
Niagara VQA*

GLASS 9 BOTTLE 35

*Kew 2017 Pinot Grigio
Niagara VQA*

GLASS 10 BOTTLE 39

RED WINE 6 OZ

*Megalomaniac, 2017 Pompous
Niagara VQA*

GLASS 10 BOTTLE 37

*Megalomaniac Pinot Noir
Niagara VQA*

GLASS 10 BOTTLE 37

SPARKLING WINE 5 OZ

*Megalomaniac Sparkling Personality
Niagara VQA*

GLASS 10 BOTTLE 40

On Tap

1/2 PINT 4 PINT 7.50

BOBCAYGEON NORTHERN LIGHTS HAZY IPA

FLYING MONKEYS JUICY IPA

STEAMWHISTLE PILSNER

OLD FLAME RED LAGER

PUBLICAN HOUSE HENRY'S IRISH ALE

SCAN TO VIEW
OUR ENTIRE
WINE LIST

