

Starters

SMOKED SALMON CROSTINI **Gfo**

Herb and garlic cream cheese on a toasted baguette topped with delicate smoked salmon. Served with capers and red onion, finished with fresh dill.

BAKED POTATO SOUP **V GF**

A rich, creamy soup made with russet potatoes, sour cream, and chives. Finished with shredded cheddar cheese.

FERN'S TRADITIONAL VEGETABLE SOUP **Ve GF**

A medley of vegetables in a robust, flavoursome tomato, herb, and garlic broth.

HEIRLOOM TOMATO SALAD **V GF**

Garden-fresh heirloom tomatoes with bocconcini cheese and red onion slivers, dressed in house-made vinaigrette.

CAESAR SALAD **Gfo**

Crisp romaine lettuce drizzled with creamy garlic dressing, topped with shaved Parmesan cheese, smoky bacon, and herbed croutons.

GARDEN SALAD **Ve GF**

Tender baby greens with shredded red cabbage, carrots, tomato, and cucumber. Served with your choice of dressing.

Dressing choices: Balsamic, Oil & Vinegar, French, Caesar, Italian, and Ranch

Want more than one starter?

Order two to be served together.

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|---------------------|--------------------------------|
| V Vegetarian | GF Gluten Free |
| Ve Vegan | Gfo Gluten-Free Options |
| S Spicy | N Contains Nuts/Peanuts |

Entrées

ROAST TURKEY **Gfo**

Roasted turkey breast with house-made stuffing and pan gravy. Served with mashed potatoes and seasonal vegetables.

KOREAN BULGOGI STEAK TACOS **Gfo S**

Warm soft tortillas filled with bulgogi-marinated striploin steak and daikon radish slaw. Finished with a drizzle of bulgogi aioli. Served with basmati rice and kimchi.

LAMB CHOPS **GF**

Three char-grilled New Zealand lamb chops, cooked medium rare, finished with mint demi-glaced sauce. Served with mashed potatoes and seasonal vegetables.

GRILLED VEGETABLE RISOTTO **Ve GF**

Creamy arborio rice simmered in vegetable stock, enhanced with char-grilled seasonal vegetables, white wine, garlic, and fresh herbs.

HERB-CRUSTED CHICKEN SUPREME **GF**

Char-grilled chicken breast seasoned with lemon, fresh thyme, and rosemary. Served with basmati rice and seasonal vegetables.

BRUSSELS SPROUT AND CHARRED LEMON SALAD **Ve GF**

Roasted Brussels sprouts and chickpeas mixed with charred lemon, garlic, and maple dressing.

PENNE TOSCANA

Al dente penne pasta with spicy Italian sausage, smoky bacon, and sautéed mushrooms, tossed in a flavourful basil rosé sauce with cracked black pepper and white wine. Finished with shaved Parmesan.

All Entrées available in senior or child sizes.

BAKED SALMON **Gf**

Baked salmon served with a creamy pesto sauce. Accompanied by basmati rice and seasonal vegetables.

CAULIFLOWER WINGS **S Ve**

Crispy battered cauliflower tossed in buffalo sauce. Served with garlic aioli dip, basmati rice, and seasonal vegetables.

BIG DEVIL BURGER

8 oz prime burger on a brioche bun, topped with onion rings, smoky bacon, spicy BBQ sauce, and melted Swiss cheese. Served with French fries.
(Available with a veggie burger.)

ENTRÉE SALAD **Gfo**

Large Caesar or Garden salad. Available with herb-crusted chicken breast, tataki tuna, or seasoned chickpeas. Served with your choice of dressing.

Beverages

JUICE

Orange
Apple
Cranberry
Grapefruit
Lemonade

POP

Pepsi
Diet Pepsi
Brisk Iced Tea
7UP
Ginger Ale
Dr. Pepper

MILK

2% White
Chocolate

Cocktails of the Day!

Cocktail

THE LOVELY

St Germain, Grappa, and a splash of Merlot Cabernet blend and simple syrup. Shaken and strained into a coupe glass.

\$12.95

Mocktail

GINGALIME

A Downing sister creation! A refreshing mix of ginger ale, lime juice and a splash of sprite

\$4.50

Desserts

DULCE DE LECHE CHEESECAKE

Sherri's decadent New York-style cheesecake with a graham crust, swirled with dulce de leche and finished with more indulgent dulce de leche sauce and chocolate shavings.

STRAWBERRY ROMANOFF ^{GF}

Freshly sliced strawberries smothered in a sweet, slightly tangy creamy sauce.

ICE CREAM

Your choice of vanilla or chocolate ice cream, also nut-free vanilla ice cream.

FRUIT AND CHEESE BOARD

Cheddar, jalapeño Havarti, and Swiss cheese served with grapes, pears, fresh berries, and Breton crackers.

GLUTEN-FREE DESSERTS

Ask your server for a list of today's gluten-free choices.

JELLO AND COOKIES

Daily flavour of Jello served with freshly baked cookies.

JUMBO FREEZIES

All your favourite flavours: purple, white, blue, red, orange, and pink.



DID YOU KNOW?

Did you know that Fern Resort was the first Ontario resort to have an outdoor pool? Back in 1961, Robert Downing was really pushing for the addition, and the rest of the Ontario resort owners were making fun of the decision because "why would you put in a pool when the lake is right there?". As it turns out, it was a very popular addition, and all other resorts quickly followed suit.



COFFEE & TEA

Regular and Decaf
Herbal and Black Teas

Espresso, Latte, Cappuccino - \$4.00

Old Fashioned

ICE CREAM

Sundae

Create your own delicious dessert.

Vanilla or chocolate ice cream topped with rich whipped cream and a cherry.

Your choice of chocolate, caramel or strawberry sauce.

**Nut-free ice cream available. Ask your server.*

MONDAY

