

CANADIAN

Flavours

March 31st - April 16th



3385 Muskoka St., Washago

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@rcottagewashago



RCottageWashago

Lunch Option:

Served until 4:30 pm

**Served with your choice of dessert and a cup of freshly brewed organic fair trade coffee!*

Maple Inspired Soup, Salad & Sandwich Combination \$15

Let our Chefs at R Cottage inspire you with their daily creative ways of infusing Shaw's delicious Maple Syrup into everyday culinary recipes.

Lunch Dessert Options:

Maple Sugar Bruleed Raspberry Cheesecake

Or

A Slice of Freshly Baked Pie ~ Please ask your server for today's selection!

*"Everyone can identify with a fragrant garden, with beauty of sunset,
with the quiet of nature, with a warm and cozy cottage."*

Thomas Kincade

'Smoked Up and Saucy'

Dinner Options:

Served from 4:30 pm to Close

Choice of Appetizer:

Fire Roasted Tomato Soup

An R Cottage spin on a classic soup, garnished with parmesan croutons, chimichurri oil, and local sheep's yogurt.

Wedge Salad

Iceberg lettuce, maple bacon, roma tomato, chives, pickled red onion, and Chefs own stilton peppercorn creamy dressing.

\$20 Options:

Canadian Cottage Burger

Mesquite smoked homemade ground chuck beef patty, rotisserie peameal bacon, cheddar cheese, R beer battered onion rings, maple confit garlic aioli, and spiced tomato jam served with warmed loaded baked potato salad.

Maple Pommery Glazed Salmon

Cedar planked alder smoked Atlantic salmon atop saffron couscous comprised of roasted bell pepper, onion, artichoke heart, olives, and local sheeps feta with a lemon parsley dressing.

\$30 Option:

Ribs N' Wings ~ Chefs Specialty

Muskoka Lager beer braised St. Louis cut side ribs, complimented with a mango chipotle BBQ sauce, paired with cherry wood smoked locally sourced chicken wings tossed in Chefs homemade maple buffalo butter served with buttermilk mashed potatoes and Cajun creamed corn.

Choice of Dessert:

Maple Sugar Bruleed Raspberry Cheesecake

Or

Homemade Maple Sugar Pie