



Takeout Hours

Thursday: Noon to 7:30
 Friday: 8:30am to 10:30am and Noon to 8:00
 Saturday: 8:30am to 10:30am and Noon to 8:00
 Sunday: 8:30am to 10:30am and Noon to 7:30

To place an order call 705-738-5111 or 0 on your in-room phone

Takeout Menu

Breakfast 8:30 to 10:30 Friday-Sunday

Fresh Fruit, Yogurt, & Pastry Selection \$15
 Seasonal fresh fruit, freshly baked pastry, and yogurt

Omelet \$15

2 egg omelet, toast, home fries

Choose from cheese, onion, bacon, bell peppers, tomatoes, mushrooms to add to your omelet

Bacon & Eggs \$15

2 Eggs, 2 strips of bacon, toast and homefries.

Available ver easy, sunny side up, poached or scrambled.

French Toast \$15

2 slices of Texas toast with hints of vanilla and cinnamon, topped with maple syrup. Served with 2 strips of bacon.

Lunch & Dinner

Garlic Bread \$8

Crusty Baguette toasted with Garlic butter.

Add cheese\$3 Add Bacon \$3

Eganridge Caesar Salad \$14

Crisp romaine hearts, creamy garlic dressing, focaccia croutons, bacon, asiago cheese. Add Chicken \$6

French Onion Soup \$15 (In House Only)

Sauteed Onions, garlic, Beef Stock, & Red Wine Topped with Crostini, and Mozzarella Cheese

Chicken Fingers and Fries \$17

Crispy White Meat Chicken Strips, Fries, Plum Sauce

Eganridge "Big Ridge" Burger \$17

100% beef burger, Cheddar Cheese, Lettuce, Pickles, Onion, Tomato; Rustic Bun Accompanied by House Fries

Chicken Fajita Wrap \$18

Ontario Raised Chicken Breast, Sweet Bell Peppers, Red Onion Sauteed, Sour Cream, Shredded Cheddar, Lettuce

Chicken Quesadilla \$19

Grilled Chicken, Tortilla, Avocado, Sweet Bell Peppers, Red Onion, Mozzarella, Cheddar Cheese, Salsa & Sour Cream.

Linguine & Meatballs \$23

Mammoth Meatballs, Pork, Beef, Panko, Parmesan Cheese, Eggs, House Marinara, Linguine

Braised Boneless Short Rib \$28

Slow Cooked Short Ribs, Melt in Your Mouth tender in Blueberry Demi Glace with Roasted Pearl Onions Placed with Chefs Daily Potatoes and Vegetables

Mushroom Stuffed Chicken Breast \$24

Ontario Raised Chicken Breast Stuffed with Mushrooms & Havarti, Enrobed in Bacon, Roasted & Nestled on Chefs Daily Potatoes and Vegetables

Asparagus & Baby Pea Risotto \$22

Creamy Arborio Rice with Asparagus, Baby Peas, Cream, Herbs and Parmesan Cheese

Sweet Chili Thai Salmon \$24

Salmon Filet Baked with A Sweet Chili Thai, Soya, Ginger Marinade nestled on Chefs Daily Potatoes and Vegetables

Desserts

Dulce de Leche Cheesecake \$10

A light, creamy caramel cheesecake laced with dulce de leche filling, deep-dish graham crumb shell, toffee crunch.

Chocolate Ganache Cake \$10

Chocolate icing on four indulgent layers of moist cake and fudgy frosting, accented with flaky dark chocolate shavings

Chefs Fruit Crisp \$10 (In House Only)

Ontario Fruits, Cinnamon, Brown Sugar, Butter, Oats, topped with Kawartha Dairy French Vanilla Ice Cream