



WELCOME

Cabin has been designed with comfort and serenity in mind, providing a restful and rejuvenating atmosphere that's at one with this beautiful setting. We invite you to recharge with an inspired lunch so you can continue enjoying your surroundings to the fullest.

STARTERS

SEASONAL SOUP VG \$12
Chef's Curated Soup

BBQ BEEF CHILI \$17
Braised Short Rib, Black Beans, Vegetables, Mexican Chili Spices, Cheddar, Smoked Sour Cream, Scallions, Toasted Sourdough

BABY GEM CAESAR \$16
Baby Gem Romaine, FD Caesar Dressing, Crispy Bacon, Garlic Confit, Parmesan, Lemon, Sourdough Crumble

BUTTER LETTUCE VG \$18
Arugula, Brown Butter Vinaigrette, Treviso, Apples, Maple Pecans, Granola

Add Herb Roasted Chicken Breast GF DF + \$9

Add Smoked Trout GF DF + \$7

TATAKI SLAW GF DF \$25
Yellowfin Tuna, Green Papaya, Heirloom Carrots, Yuzu Ponzu, Furikake, Crispy Rice

Grilled Tofu Option Available V

GF
Gluten Free

DF
Dairy Free

N
Contains Nuts

VG
Vegetarian

V
Vegan

MAINS

SMASHED AVOCADO TOAST \$16

Grated Egg, Pickled Onion, Jalapeño, Micro Coriander, Toasted Sourdough

V Option Available without Grated Egg

TRUFFLE GRILLED CHEESE \$18 **VG**

Cheddar, Brie, Provolone, Sunflower Seed Pesto, Baby Green Salad, Kettle Chips

GF *Bread Available*

PESTO ALLA GENOVESE \$20 **VG**

Rigatoni, Pesto Butter, Zucchini, Asparagus, Peas, Pecorino, Black Pepper, Chili Herb Salad

SMOKED FISH TOAST \$22 **DF**

Georgian Bay Trout, Spicy Remoulade, Breakfast Radish, Pickled Shallot, Parsley, Dill, Lemon, Spring Mix Salad, Toasted Sourdough

PIRI PIRI CHICKEN SUPREME \$24

Yukon Potato Puree, Crispy Maitake Mushroom, Grilled Green Beans, Demi Glace, Pea Shoots

CABIN BURGER \$24

Prime Beef, Brie, Bacon, Tomato Onion Jam, Arugula, Mustard Aioli, Pickles, Kettle Chips

SWEETS

CANADIAN DUO \$8 **VG**

Nanaimo Bar and Butter Tart

CHOCOLATE XO CAKE \$10 **G V**

Chocolate Coconut Ganache, Chocolate Crunch, Yuzu Gel, Strawberries

GF
Gluten Free

DF
Dairy Free

N
Contains Nuts

VG
Vegetarian

V
Vegan