**Starters**

- Classic French Onion Soup — 11
  With Gruyere Cheese & Sourdough Bread

- French Escargots Provençale — 14
  Snails with Garlic & Parsley Butter in Brioche

- Muskoka Lake Smoked Trout — 12/19
  With Horseradish Dell Crème, Boiled Eggs & Bread Crisp

- Winter Squash & Applewood Cheddar Soufflé — 11/18
  Served on Baby Arugula & Toasted Walnuts, With Grains Mustard & Maple Vinaigrette (V)

- California Ahi Tuna Rolls — 3/18
  With Avocado, Peppers, Glantro & Wasabi Crème Fraiche (GF)

- F.C. Signature Cobb’s Salad — 17.5
  Romaine & Leaf Lettuces with Chicken, Maple Smoked Bacon, Avocado, Hard Boiled Eggs, Tomatoes & Roquefort Cheese, Served with Warm Sherry Vinaigrette (GF)

- Italian Deep Fried Calamari — 11/18
  With Sun-dried Tomato Aioli & Lemon

- E.C. Char-Grilled Calamari — 12/19
  With Chunky Tomato & Caper Sauce on Greens with Kalamata Olives (GF)

- Truffle Roasted Medley of Mushrooms — 11/17
  Served on Herb Flat Bread with Smoked Ontario Gorgonzola (V)

- Roasted Local Beet Salad — 11/18
  Goat Cheese, Roasted Red Vine Grapes & Toasted Pumpkin Seeds Drizzled with Spiced Apple Cider Reduction (VG, GF)

**Light Main Courses**

- Warm Japanese Udon Noodle Salad — 13.5
  On Greens, with Vegetable Julienne, Enoki Mushrooms, Pickled Ginger and Cashews with Soy & Sesame Oil Vinaigrette (V, VG)

- Caesar Salad — 13
  With Shaved Asiago Cheese & Herb Groutons (V)
  Add: Maple Wood Bacon — 2

- E.C. Specialty Salad Bowl — 16
  Roasted Chickpeas, Roasted Beets, Avocado, Red Onion, Flax Seeds, Cucumber, Grape Tomatoes on a Bed of Greens With Glantro, Lime & Yogurt Dressing (VG, GF)

**Add a Topping Below to Make it a Complete Meal**

- Add: Grilled Chicken 5, Grilled Salmon 6,
  Grilled Marinated Tofu 4, Haloumi Cheese 4,
  Solid White Tuna 4, Seared Ahi Tuna 7,
  Beef Striploin 6.

**Main Courses**

- California Style Quesadilla — 13
  Add: Tofu — 3, Grilled Chicken — 3, Mexican Beef Strips — 6
  With Refried Beans, Sauteed Peppers, Onions, Montery Jack Served with Sour Cream & Salsa

- E.C. Beef Striploin Fajita Taco — 22
  With Grilled Peppers, Avocado, Onions & Jack Cheese Served on a Soft Shell Tortilla

- Ahi Tuna Taco — 19
  With Avocado, Peppers, Glantro & Wasabi Crème Fraiche Served on a Soft Shell Tortilla

- Grilled or Poached Atlantic Salmon Fillet — 20
  With Daily Rice & Seasonal Vegetables Café de Paris Butter Sauce

- Pan Seared Atlantic Grouper Fillet — 24
  With Daily Rice & Seasonal Vegetables (GF)
  With Butter, Parsley & Almonds

- Beer Battered Wild Cod Fish & Chips — 10
  ColeSlaw, French Fries and House Made Tartar Sauce

- E.C. Macaroni & Cheese (V) — 13
  In a Rich Creamy Cheddar Sauce
  Add: Spinach & Mushrooms (V) — 2, Grilled Chicken — 4
  Smoked Trout — 4, Salmon — 4

- Vindaloo Chicken Curry — 19
  With Rasmalai Rice Pilaf & Grilled Naan Bread

- Oven Baked Grain Fed Chicken Supreme — 18
  Starch of The Day & Seasonal Vegetables
  With Fig Jus (Ballal) (GF)

- 7oz Steak Frites — 21
  Grilled Beef Striploin with 3 Peppercorn Sauce
  Sautéed Mushrooms & French Fries

- Oven Baked Ontario Lamb Rack — 29
  Starch of The Day & Seasonal Vegetables
  With a Herb & Mustard Crust, an Jus

(Vegetarian, VG-Vegan & GF-Gluten Free)