

RITZ BAR

APPETIZERS

Trio of Bruschetta // 19

Freshly Cut Roma Tomatoes & Basil
Warmed Wild Mushrooms, Goat Cheese
Smoked Salmon, Lemon, Dill Ricotta
Served on Sourdough Bread

Togarashi Spiced Shrimp Cocktail // 21

House-Made Cocktail Sauce, Freshly Tossed
Mixed Green Salad

Guacamole // 18

Crushed Avocado, Cilantro, Tajin Spiced Tortilla
Chips

Cured Meat & Cheese Selection // 30

Chef Selection of 4 Meats & 3 Cheeses, Tomato
Jam, Olives, Candied Orange, Grilled Bread

Signature Truffle & Parmesan Fries // 15

Garlic Aioli

SALADS & BOWLS

Baby Gem Caesar // 18

House-Made Caesar Dressing, Crispy Bacon,
Pangrattato, Cured Tomato, Shaved Parmesan

Cobb Salad // 22

Romaine and Kale, Tomato, Bacon, Blue
Cheese, Herb Chicken, Deviled Egg, Red Wine
Vinaigrette

Burrata Caprese // 25

Caseificio Maldera Burrata, Fresh Heirloom
Cherry Tomatoes, Compressed Cucumber,
Blood Orange Segments, Balsamic, Basil

Tuna Poke Bowl // 28

Cucumber, Avocado, Edamame, Aji Panca,
Cilantro, Ponzu, Sticky Rice, Sesame Seeds

PASTAS & PIZZAS

Neapolitan Pizza // 19

Spiced Margarita Pizza, Tomato Sauce, Mozzarella, Basil, Garlic Cured Tomato, Calabrian Chili
Tapenade

Smoked Beef Pizza // 24

Bosnian smoked beef, Balkan clotted cream, Braised fennel, Housemade tomato sauce, Mozzarella

Beef Bolognese // 26

Tagliatelle, Tomato and Beef Ragu, Basil, Pecorino, Parmigiano Reggiano

Potato Gnocchi // 26

House-Made Gnocchi, Seasonal Spring Vegetables, Gorgonzola Crema, Pea Purée, Hazelnuts

Truffle Ricotta Agnolotti // 29

Housemade Agnolotti, Porcini cream, Morels, King Oyster Mushrooms, Pickled Pearl Onion

Lamb & Pork Ragu // 32

Calamarata Pasta, Lamb & Pork Sausage Ragu, Parmigiano Reggiano, Rosemary

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ENTRÉES

Grilled Chicken Club // 25

Toasted Bread, Avocado, Lettuce, Tomato Marmalade, Bacon, Smokey Aioli, House-Made Wedge Fries

The Ritz-Carlton Burger // 21

Brisket, Heirloom Tomato, Red Onion, Aioli, Smoked Cheddar, Shaved Iceberg, Milk Bun, Wedge Fries

Grilled AAA Canadian Beef Tenderloin // 50

Wild Mushroom, Spinach, Whipped Potato, Red Wine Jus

Pollo alla Diavola // 36

Grilled Cornish Hen, Peperonata, Sugar Snap Peas, Kalamata Tapenade, Mustard Jus

Eggplant Parmigiana // 34

Breaded Eggplant, Braised Tomato, Buffalo Mozzarella, Tomato Jam, Olive Emulsion, Parmigiano Reggiano

Croque-Madame // 22

Grilled sandwich of Mortadella, Smoked Black Forest ham, Gruyère cheese, Truffle Béchamel, Fried Egg, Housemade Wedge Fries

Pan-Seared Atlantic Salmon // 42

Spring Vegetable Minestrone, Basil Pesto Tortellini, Cannellini Beans, Tomato water

Smoked Rosemary Lamb Chop // 45

Tomato & Olive Fregola, Escarole & Raisins, Herb Pangrattato, Demi Glaze

DESSERTS

Pistachio Tiramisu // 12

Pistachio Ice Cream, Mascarpone Pistachio Mousse, Ladyfingers, Candied Hazelnuts

Modern Doughnut // 12

Caramel Chantilly, Almond Short Bread, Vanilla Ice Cream

Lemon Tart // 12

Raspberry Sorbet, Almond Crumble, Raspberry

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~ Wine List ~

GLASS (5oz)

BOTTLE

SPARKLING

Nua, Brut Veneto, Italy , NV	16	69
Moët & Chandon, Brut, "Imperial" Champagne, France	40 (200ml)	190
Veuve Clicquot, Brut, "Yellow Label" Champagne, France		99 (375ml)
Laurent-Perrier Cuvée Brut Rosé Champagne, France		280
Armand de Brignac, Brut, "Ace of Spades Gold" Champagne, France		775

ROSÉ

Whispering Angel, Rose, Provence, France	18	70
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WHITE

Terre Gaie, Pinot Grigio Padova, Italy	18	70
Kendall Jackson Chardonnay California	25	98
Goose Bay, Sauvignon Blanc South Island, New Zealand	23	80
Ghiga Favorita Langhe Piedmont	19	75
Georges Du Boeuf Domain & Chateaux Pouilly Fuisse, France	28	120

RED

Inniskillin, Pinot Noir Niagara, Canada	16	64
Georges Dubœuf, "Clos des Quatre Vents", Beaujolais Fleurie, France	21	95
Truchard, Cabernet Sauvignon Napa Valley, California	19	85
Vina Bujanda Reserva Rioja, Spain	35	165

** For an extended wine offering please refer to hotel wine list located on our hotel services QR code

RITZ BAR

SIGNATURE COCKTAILS

Tropical Margarita

Pineapple infused Tequila, Cointreau, Passion Tea Syrup, Fresh Lime, Guava Nectar & Pineapple Juice, Signature Rimmer

Blueberry Mojito

White Rum, Blueberry Syrup, Fresh Lime, Mint, Soda Water

César Ritz

Basil infused Vodka, House-made Caesar Spice Mix, Clamato Juice, Signature Rimmer, Gourmet Garnish

Sunset Spritz

Lavender & Jasmine infused Gin, Aperol, Citrus Syrup, Fresh Lemon, Prosecco, Edible Flower

Private Jet

Bourbon, Aperol, Amaro Nonino, Fresh Lemon & Grapefruit Juices

Cucumber-Mint G&T

Butterfly Pea Blossom Gin, Fresh Cucumber & Mint, Tonic Water

Summer Sangria

Red Wine, Cognac, Grand Marnier, Agave Nectar, Seasonal Berries, Macerated Fruit, Soda Water

Passion Tea Lemonade

Vodka, Elderflower Liqueur, Brewed Passion Tea, Fresh Lemon

TEMPERANCE COCKTAIL

(non alcoholic)

Secret Spiced Mule

Seedlip Spice 94, Lavender & Jasmine Tea Syrup, Fresh Lime, Ginger Beer

Pineapple Sonic

Seedlip Garden 108, Fresh Mint, Citrus Syrup, Fresh Lemon, Soda & Tonic Water

BEER

Domestic Bottled 8

Steam Whistle Pilsner
Millstreet Organic Lager
Muskoka Detour
Muskoka Mad Tom IPA
Amsterdam Boneshaker IPA

Imported Bottled 10

Heineken
Kronenbourg Blanc