



Our commitment to serving you the freshest, local ingredients begins with our “Elmhirst’s Own” Black Angus Beef, our farm raised ducks and turkeys, edible flowers and produce hand-picked from our gardens as well as herbs grown in our greenhouse.

Each item on our menu is prepared with care and flair, just for you.

Your server would be pleased to suggest one of our featured Ontario wines to compliment your selection.

Our partners include:

Porter Potato Farm

Crosswind Farms

Yorkshire Farms

Hiltz Butcher Shop

Join us for Sunday Brunch year round!

All prices shown in Canadian dollars. Taxes additional.

Service Charge added for tables or groups of 10 or more.

In consideration of our other guests please refrain from using cellular phones in the dining room. Thank You.



ELMHIRST'S RESORT

RR#1, 1045 Settler's Line, Keene, Ontario K0L 2G0

1.800.461.1940 or 705.285.4591

www.elmhirst.com



ELMHIRST'S OWN PREMIUM STEAKS



8oz TENDERLOIN*

Flavourful medallion, most tender cut, no bones

32

9oz STRIPLOIN

New York strip, firm texture moderate marbling with no bone

28

12oz STRIPLOIN*

New York strip, firm texture moderate marbling with no bone

32

12oz RIB EYE*

From the prime rib, beef lovers favourite, heavy marbling, no bones

32

16oz RIB EYE**

From the prime rib, beef lovers favourite, heavy marbling, no bones

38

All steaks are grilled to your liking.

Served with daily porter potato, vegetables & your choice of red wine jus, peppercorn sauce or truffle jus.

RARE

Seared outside and still red 75% through the centre

MEDIUM RARE

Seared outside with 50% red centre

MEDIUM

Seared outside with 25% pink showing on the inside

MEDIUM WELL

A slight hint of pink

WELL DONE

Grilled to 100% brown

*\$5 Surcharge for 'Country Classic' guests

**\$10 Surcharge for 'Country Classic' guests

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DINNER MENU

STARTERS

ESCARGOT: Blue Cheese, Portobello Mushroom, Crouton	10
CAESAR: Bread Chips & Cured Pork	7
CRISPY DUCK SALAD: Onion Jam, Arugula & Apple	10
CHOWDER: Shrimp, Clams, Nutmeg Foam	9
SPIDER SHRIMP: Phyllo, Thai Sauce	12

MAIN COURSES

PORK TENDERLON: Pears, Apricot & Quinoa	22
LAMB SHANK: Maple, Parsnip, Ragout Sauce	32
ARCTIC CHAR: Tomato, Portobello & Crab Apple Chutney	24
ORGANIC CHICKEN: Wild Rice & Sweet Potato	28
HALIBUT: Spanish Risotto, Chorizo	26
DUCK CONFIT with Soy Reduction	25
VEGETARIAN TAPAS with Quinoa & Vegetables	18

All items on this menu are sourced either from 'Elmhirst's Own' farm or from the closest available supplier with a dedication to Slow Food. Taxes are additional.