



STARTERS & SHARABLES

**Grape & Olive Signature
Parm Chips** \$11

Crisp fried potato chips topped with Grana Padano cheese, drizzled with white truffle oil (GF)

**House Made Smoked
Moza Sticks** \$15

Smoked mozzarella cheese, panko breading, Grape & Olive marinara

Breaded Dill Pickle Spears \$14

Served with ranch dipping sauce

Smoked Jalapeno Poppers \$12

Bacon wrapped jalapeno, cream cheese filling, shaved scallions (GF)

**Grape & Olive Signature
Bruschetta** \$12

Olive pâté, creamy goat cheese, marinated pico de gallo, balsamic reduction

**Garlic Bread Loaf with
Cheese ~ Add Bacon \$2** \$10

Sourdough loaf seared with garlic butter, smoked mozzarella & cheddar au gratin

Shrimp Cocktail \$18

Homemade cocktail sauce, lemon wedge (GF)

Dusted Calamari \$17

Lightly dusted calamari with fried jalapeno slices & red peppers, served with cucumber wasabi aioli

Sauteed Escargot \$14

Fine Brandy, heavy cream, chives, garlic crostini (GF)

Pan Seared Diver Scallops \$28

Jumbo Atlantic scallops pan seared with maple bacon, avocado chimichurri and pineapple salsa (GF)

SOUPS

Classic French Onion Soup \$9

Caramelized onion broth with broiled mozzarella cheese (GF)

Lobster Bisque \$14

Fine brandy, crème fraîche, fresh chives, blue cheese crostini

SALADS

Small \$9 Large \$12

Grape & Olive Caesar Salad

Crisp romaine, Grana Padano parmesan, crisp bacon, smoked paprika crouton (GF)

Grape & Olive Garden Salad

Iceberg and romaine blend, blue cheese, maple candied pecans, grape tomatoes, cucumber, pickled red onions, maple vinaigrette

Add Protein: Salmon Fillet \$18, Chicken Breast \$12, Grilled Shrimp \$12

Grape & Olive



BURGERS & HANDHELDS

Includes your choice of side

Signature Banquet Burger \$20

Homemade 6oz beef patty grilled to perfection, topped with smoked mozzarella cheese, bacon strips, tomato marmalade, toasted brioche bun

Vegetarian Burger \$19

6oz black bean and vegetable patty grilled to perfection, topped with smoked mozzarella cheese, tomato marmalade, toasted brioche bun

Beef Dip Sammi \$20

Thinly sliced roast beef, smoked mozzarella cheese & caramelized onion on a toasted panini roll, horseradish aioli, au jus for dipping

Dusted Roadhouse Chicken Wings

Breaded chicken wings, choice of sauce

Sauces: Buffalo, Medium, Mild,

Honey Garlic & Caesar Dill

1 LB ~ \$20 2 LB ~ \$36

Turkey Club Sandwich \$20

5oz turkey breast served on sourdough bread, cranberry aioli, fresh lettuce, tomato, red onion with smoked mozzarella cheese

Buffalo Chicken Caesar Wrap \$18

Breaded chicken strips tossed in buffalo sauce, Caesar salad mix and shredded cheese in a tortilla wrap

Nashville Chicken Sandwich \$20

Lightly breaded chicken breast, coleslaw, chipotle mayo, pickled jalapeno's, Nashville hot sauce. Served on a brioche bun

Breaded Chicken Tenders

Marinated chicken tenders, light panko breading served with plum sauce

3 Piece ~ \$18 5 Piece ~ \$22

SIDES

House Salad

Caesar Salad

Fresh Cut Fries

Vegetable Sticks & Ranch

Upgrade \$3 Sweet Potato Fries OR Curly Fries

CHEF'S HOMEMADE PASTA

Spaghetti & Meatballs \$28

Homemade pasta served with signature Grape & Olive tomato basil sauce and homemade meatballs

Nonna's Lasagna \$32

Trio of ground veal, pork and beef, ricotta & mozzarella cheese, finished with Signature Grape & Olive tomato basil sauce

Shrimp Fettucine Carbonara \$34

Pan seared shrimp, bacon lardons, mushrooms, finished in Grape & Olive alfredo sauce

Mariner's Coast Fettucine \$36

Scallops, shrimp & mussels sauteed in white wine, finished with Signature Grape & Olive tomato basil sauce

All Pastas Include Garlic Toast

GF = Gluten Free,



ENTREES

Chicken Marsala \$28

Tender chicken supreme stuffed with mushroom duxelles. Served on a bed of rice with seasonal vegetables, finished with marsala wine demi-glace

Chicken Parmigiana \$26

Chicken breast lightly breaded and fried, topped with Grape & Olive marinara and mozzarella au gratin. Served with tomato basil fettucine and vegetable gathering

Chicken Cordon Bleu \$28

Tender chicken breast stuffed with smoked ham and swiss cheese, lightly breaded and fried to perfection. Served with risotto milanase and seasonal vegetables, accompanied by bechamel sauce

Butter Chicken \$23

5 oz tender chicken fillets marinated in a rich and creamy butter chicken sauce. Served on a bed of basmati rice with green peas, finished with grilled naan bread

Turkey Dinner \$26

6oz turkey breast served with sage stuffing, mashed potatoes, turkey gravy, seasonal vegetables and cranberry sauce

Pork Tenderloin Tournedos \$29

8oz sliced pork tenderloin medallions pan seared. Served with seasonal vegetables, fingerling potatoes, caramelized apple slices, finished with blueberry cassis jus (GF)

Stuffed Pork Loin \$31

8oz pork loin stuffed with zucchini and roasted red pepper, grilled and finished in the oven. Served with mashed potatoes, seasonal vegetables and jus (GF)

Prime Rib Dinner

8 oz - \$40 10 oz - \$48

Served with mashed potatoes, seasonal vegetables, house made beef jus & Yorkshire pudding

OFF THE GRILL

Beef Tenderloin ~ 8oz \$48

AAA Certified angus beef tenderloin grilled to perfection. Served with mashed potatoes, seasonal vegetables, rich beef jus and crispy fried onions

Beef Rib Eye Steak ~ 12oz \$56

AAA Certified angus beef rib eye steak grilled to perfection. Served with mashed potatoes, seasonal vegetables, rich beef jus and crispy fried onions (GF)

Make it a Surf & Turf Add 6oz Lobster Tail \$22

Add pan seared Garlic Shrimp \$12

FROM THE SEA

Beer Battered Halibut \$20

3.5oz Grape & Olive beer battered halibut filet. Served with home cut fries, coleslaw & tartar sauce

Pan Seared Whitefish \$32

6oz whitefish filet pan seared and served on a bed of risotto milanase, seasonal vegetables and citrus beurre blanc (GF)

Fresh Steamed Mussels \$28

Served in chorizo and fresh dill cream sauce, garlic crostini (GF)

Maple Seared Fresh \$36

Atlantic Salmon Fillet

6oz fresh Atlantic salmon filet pan seared, with maple reduction, toasted pumpkin seeds. Served with seasonal vegetables and fingerling potatoes (GF)

Broiled Lobster Tails \$62

2 6oz broiled lobster tails brushed with garlic butter. Served with seasonal vegetables, fingerling potatoes and drawn butter for dipping (GF)



KIDS MEALS

Cheeseburger \$12
Homemade beef patty topped with smoked mozzarella cheese, toasted brioche bun, garnishes and choice of side
Add bacon \$2

Cheese Pizza \$10
7" Personal pizza with Grape & Olive signature tomato basil sauce, mozzarella cheese and choice of side
Add pepperoni \$2

Pasta \$9
Spiral noodles tossed in Grape & Olive tomato basil sauce OR Grape & Olive Alfredo

Grilled Cheese Sammi \$9
Goopy cheddar cheese on sliced white bread, and choice of side
Add bacon \$2

Chicken Strips \$12
3 piece chicken tenders served with plum sauce and choice of side

SIDES

House Salad **Caesar Salad** **French Fries** **Vegetable Sticks & Ranch**
Upgrade \$3 Sweet Potato Fries OR Curly Fries

CHEF'S SWEET TOOTH

\$9

Baileys Crème Brûlée
Chantilly cream, mint and fresh berries (GF)

Pumpkin Cheesecake
Vanilla creme anglaise, white chocolate pencil

Warm Cinnamon Bun Melt
Vanilla ice-cream, salted caramel, royal icing

Maple Pecan Butter Tart
2 maple pecan tarts, salted caramel

Pie of the Day
Please ask your server

Macerated Berries
With Triple Sec Liquor (GF)

Chocolate Raspberry Molten Lava Cake
Raspberry coulis, Vanilla ice-cream

Chocolate Chip Cookie Sandwich
Vanilla bean ice-cream

Ice-Cream
Chocolate, Vanilla Bean, Raspberry Sorbet, Butterscotch, Maple Walnut
Side \$2 Bowl \$5

Finish with our Grape & Olive Specialty Coffees

Grape & Olive



BEER

Local Craft \$9

Muskoka Detour IPA
Muskoka Brewery Winter Stout
Flying Monkeys Freak-Show Crush Hazy IPA
Flying Monkeys Worlds Away Lager

Domestic \$6

Coors Light, Molson Canadian, Budweiser
Bud Lite & Mill Street Organic

Imported \$8

Heineken, Guinness, Corona
Rickards Red & Keiths

SPIRITS

House Spirits

1 oz. \$6 / 2 oz. \$10.50

Wiser's Deluxe, Lamb's White Rum,
Beatties Potato Gin, Beatties Potato Vodka,
Ballentines Scotch

Premium Spirits

1 oz. \$7 / 2 oz. \$12

Bombay Sapphire Gin, Crown Royal,
Captian Morgan's Spiced Rum, Jamieson,
Jack Daniels, Wild Turkey, & Bacardi Rum

Deluxe Spirits

Grey Goose 1 oz. \$9.50 / 2 oz. \$15
Patron Tequila 1 oz. \$13 / 2 oz. \$18

WHITE WINE

Lindemans Bin 65 Australia~ Chardonnay

6 oz. \$9 / 9 oz. \$11 / Bottle \$30

Gabbiano Italy ~ Pinot Grigio

6 oz. \$9 / 9 oz. \$12 / Bottle \$35

Nobilo New Zealand ~ Sauvignon Blanc

6 oz. \$12 / 9 oz. \$15 / Bottle \$42

Dienhard Green Label Germany ~ Riesling

6 oz. \$10 / 9 oz. \$13 / Bottle \$38

RED WINE

J. Lohr California ~ Cabernet Sauvignon

6 oz. \$14 / 9 oz. \$18 / Bottle \$55

Sterling Vitners California ~ Cabernet Sauvignon

6 oz. \$12 / 9 oz. \$15 / Bottle \$42

Ruffino Italy - Chianti

6 oz. \$10 / 9 oz. \$13 / Bottle \$38

Trapiche Argentina - Malbec

6 oz. \$10 / 9 oz. \$13 / Bottle \$38

Lindemans Bin 50 Australia - Shiraz

6 oz. \$9 / 9 oz. \$11 / Bottle \$30

SPECIALTY COFFEES

\$11.50

Monte Cristo

Grand Marnier & Brandy

Irish Coffee

Irish Whiskey

Spanish Coffee

Brandy & Kahlua

B-52

Baileys, Kahlua & Grand Marnier

Blueberry Tea

Grand Marnier & Amaretto

Grape & Olive



Born and raised just next door to The Grape & Olive Best Western Plus in Orillia, Ontario, Chef Michael Carpino graduated with honours from the George Brown College Culinary Program in 2011. After completing his apprenticeship, Chef Michael worked at the esteemed St. Germain's Steakhouse in Casino Rama Resort, Canada, where he gained in-depth knowledge of seasonal and locally grown food. He then refined his skills as A Regional Dietary Manager and Executive Chef for The Birchmere Retirement Residence, Champlain Manor and Granite Ridge Retirement Residence in Gravenhurst, before joining The Grape & Olive Best Western Plus Mariposa Inn.

Named Best New Chef by the Cuisine Canada Magazine (2010), The Ontario Chef's Challenge Champion (Provincial) of Tabasco's-CCFCC Senior Competition (2013), and representing Ontario at the Canadian National Chef's Challenge in Edmonton, Alberta, (2013). Chef Michael takes pride in crafting organic, fresh and seasonally inspired menus featuring ingredients from local area farmers and suppliers. As an active member of The Muskoka & District Chef's Association, and Canadian Culinary Federation of Certified Chef's, Chef Michael's enthusiasm and passion is evident in every facet of his work and craftsmanship.

A certified Red Seal Chef, he is constantly looking for ways to take his talents to the next level to deliver an unforgettable dining experience.

Cheers!