

Soup / Salad

SMALL SOUP OF THE DAY | \$6

PARSNIP AND APPLE SOUP | \$9

Caramelized onions, dehydrated apple-crust pancetta

CAESAR SALAD | \$10

Crisp pancetta, Thornloe Romano cheese, focaccia croutons, Deerhurst's own garlic vinaigrette

KALE SALAD | \$9

Cherry tomatoes, cucumber, apple, red onion, wildflower honey vinaigrette, Four Seasons seedlings

ADD: GRILLED CHICKEN BREAST | \$8

BROILED GARLIC SHRIMP | \$9

Tapas

PROSCIUTTO FLATBREAD | \$18

Sundried tomato pesto, fresh herbs, goats cheese, arugula, poached pear

VEGETARIAN FLATBREAD | \$14

Grilled portobello mushrooms, zucchini, asparagus, caramelized onions, goats cheese, & smoked Gouda, balsamic glaze | Add chicken or shrimp \$4

SMOKED BACON LOLLIPOPS 6 pcs | \$7

Peanut and pretzel crusted, maple glazed, optional Sriracha. Smokey, salty, sweet and crunchy!

HONEY & CITRUS MARINATED KALAMATA OLIVES | \$7

APPLEWOOD HOUSE SMOKED SALMON

3 oz. \$12 | 6 oz \$18

Cured and smoked in-house. Celeriac apple remoulade, baguette toast, pickled beet hummus, frisee salad.

CHORIZO & CARAMELIZED ONION DIP | \$14

Grilled flatbread and naan, sweet potato chips

CHARCUTERIE PLATTER 5 oz \$21 | 8 oz \$30

Daily selection of assorted cured and air dried meats, mustard, pickles, baguette

ARTISANAL QUEBEC CHEESE PLATE | 3 - \$14 | 6 - \$21

Artisanal farm cheese from la belle province, candied pecans, dried fruit, berries, crackers

PULLED BEEF AND KING OYSTER MUSHROOM POUTINE | \$17

Hand cut fries, Thornloe cheese curds, smoked gouda, green onions, pulled braised beef, king oyster mushrooms, cherry tomatoes, red wine jus

OLIVE OIL POACHED TOMATO BRUSCHETTA | \$14

Balsamic, baguette toast, marinated Burrata cheese

All prices exclusive of taxes & service charges

Should you have any dietary concerns or wish to customize your meal please enquire and a chef would be happy to speak with you. 2/14/2017

Winter Dinner Menu



Entrées

LEMON THYME ROASTED CHICKEN PAPPARDELLE | \$24

Roasted pulled chicken, acorn squash, toasted pumpkin seeds, oyster mushrooms, arugula, smoked gouda

BAKED SQUASH RAVIOLI | \$25

Quinoa, chickpeas, artichokes, red onions, roasted red pepper and goats cheese cream, pickled butternut squash, beet hummus

PAN SEARED WENTZEL DUCK BREAST | \$31

Winter squash gnocchi, hazelnuts, brussel sprouts, blood orange sauce, foie gras powder

AUSTRALIAN LAMB RACK | \$36

Celeriac puree, confit baby potatoes, pickled butternut squash, cranberry jam, sautéed celery

SPICE ROASTED SALMON | \$26

Wild mushroom spaetzle, braised red cabbage, tarragon sauce, cucumber radish salsa

GRILLED PORK CHOP 12 oz | \$27

Confit baby potatoes, braised pork hock and baby vegetable sauté, peach chutney

COMPASS GRILL PLATTER | \$46

Two bone Australian lamb rack, braised short-rib, Wentzel duck breast, confit potatoes, baby vegetables

Steaks

Our choice cuts of AAA beef are served with: potato and cheddar croquette, wild mushroom sauté, market vegetables, pinot noir jus

GRILLED BISON RIBEYE 12 oz | \$55

NEW YORK STEAK 10 oz | \$39

CENTRE CUT TENDERLOIN 8 oz | \$46

ADD: CANADIAN LOBSTER TAIL 5.5 oz | \$18

BROILED GARLIC SHRIMP | \$9

Daily Table d'Hote

Ask your server for today's 3-course dinner features. Price includes appetizer, entrée and dessert. Available from 5pm.

PASTA OF THE DAY | \$39

CATCH OF THE DAY | \$45

BUTCHER'S CUT OF THE DAY | \$49