

COMPASS

Grill & Bar

TAPAS

The chefs at Deerhurst recommend the sharing of 3 to 4 tapas dishes as a dinner for 2. According to them, this is the best way to truly explore the unique tastes of our Compass menu and leaves just enough room for dessert. Join us evenings or stop by Compass for a starter before your meal at another one of our restaurants.

DID YOU KNOW?

Deerhurst produces its own maple syrup, wildflower honey and herbs onsite.

SOUP & SALADS

CREAM OF CARAMELIZED ONIONS SOUP

\$11.25

Foie gras crostini, Gruyere cheese, pickled red and white baby onions

COMPASS CAESAR SALAD

\$11.50

Creamy vinaigrette, house smoked bacon, focaccia croutons, shaved Parmigiano

Add chicken \$8 | shrimp \$9

BABY KALE SALAD

\$12.00

Kale, heirloom beets, maple roasted almonds, goat cheese crumble, Muskoka apiary wildflower honey vinaigrette finished with Port Sydney handcrafted Best Ever mix of nuts and seeds (no peanuts).

BRAISED OCTOPUS SALAD

\$14.00

Heirloom baby potatoes, pickled root vegetables, maple glazed double smoked bacon, garlic aioli, Port Sydney local Four Season Greens seedlings

TAPAS

These sharing plates are perfect as appetizers or enjoy several for a creative, casual meal.

CHICKEN LIVER PATE IN A JAR

\$14.95

Onion compote, fresh herb crostini

SPICY STEAMED EDAMAME FOR TWO

\$9.25

Japanese Togarashi salt seasoning

CITRUS MARINATED OLIVES

\$14.95

Selection of Kalamata, Nicoise and green olives, bocconcini, bruschetta, baguette, balsamic pipette

SEAFOOD SAMPLER PLATTER FOR TWO

\$20.95

Tuna tartare, braised octopus, maple poached sous vide shrimp, avocado, cocktail sauce, wasabi caviar

CHARCUTERIE & CHEESE BOARD

\$22.25

Selection of cured game meats, house smoked duck breast, chicken pate, Quebec cheese selection, house pickles and crostini, Port Sydney handcrafted Best Ever mix of nuts and seeds (no peanuts)

MAPLE GLAZED PORK BELLY BITES

\$14.95

House smoked belly glazed with maple roasted peanut, pretzel crust and apple fennel slaw

CHICKEN WINGS

Breaded and jump fried with choice of sauce: Deerhurst House Brew BBQ, famous maple bacon sauce, mild, medium, extreme or honey garlic

6 for \$10.50 | 12 for \$18.00

PEI MUSSELS

\$18.95

Fennel soffrito, chorizo sausage, heirloom tomato, white wine garlic cream sauce, toasted baguette

GYOZA DUMPLINGS

\$16.25

Two styles included: pork and chicken filled and vegetarian style, sweet chili sauce, soya sauce

BARBACOA BEEF TACOS

\$14.95

Flour tortillas, chipotle aioli, guacamole, salsa verde, fresh cilantro

DUCK LEG CONFIT POUTINE

\$16.25

Ontario fingerling potatoes, foie gras gravy, northern Ontario Thomloe cheese curds

 **Vegetarian** (Ask us about additional vegetarian, gluten free & vegan options!)
Prices are exclusive of service charge and HST.

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CRAFT BREW

In partnership with Muskoka Brewery, Deerhurst offers its own exclusive custom brand of craft beer – give it a try!

A RICH HERITAGE

The 52' hand painted mural in Compass illustrates Muskoka's rich tourism history. Founded in 1896 by Englishman Charles Waterhouse, Deerhurst is one of the oldest continually operating resorts in Ontario.

LIVE MUSIC

Settle in, relax and unwind with live music every Friday and Saturday starting at 8:30pm year-round. Featuring local talent like Kenny Munshaw, Mike Degazio, Tobin Spring and many more.

FLATBREADS

GRILLED VEGETARIAN FLATBREAD  \$14.95
Sundried tomato pesto, eggplant, field asparagus, peppers, goat cheese, pickled beets, baby kale and fennel slaw
Add half breast of chicken | \$4.50

PROSCIUTTO, BLUE CHEESE AND SMOKED PEAR \$18.00
Arugula pesto, local Four Season Greens seedlings

SHRIMP AND CHORIZO FLATBREAD \$19.25
Chipotle crème fraiche, fresh herb pesto, smoked Gouda, roasted red pepper, wild mushrooms

ENTRÉES

SHIITAKE POWDER CRUSTED ATLANTIC SALMON MEDALLIONS \$27.95
Orzo and pancetta risotto, grilled rapini, apple fennel slaw, roasted maple shallot vinaigrette

CHICKEN BALLOTINE \$31.95
Roast leg of capon filled with wild rice and dried cranberries, vegetable succotash, fresh tarragon reduction

TRADITIONAL SEAFOOD PAELLA \$33.50
Spanish rice, spicy chorizo, shrimp sauté, mussels, pork belly, edamame, herb infused tomato confit

CHESTNUT CRUSTED VENISON LOIN \$45.95
Wild leek Dauphine potatoes, confit shiitake mushrooms, maple gastrique glazed baby carrots, field asparagus, juniper berry and herb reduction

BRAISED LAMB SHOULDER \$31.95
Baby potatoes and vegetables, parsnip puree, oyster mushrooms, red pearl onions, natural pan jus

BAKED SEAFOOD MAC & CHEESE \$25.95
Classic Bechamel sauce made with lobster and brandy blended with crabmeat and shrimp

VEGETARIAN CASSEROLE  \$24.95
Vegetable stew, baby eggplant, quinoa, chickpeas, confit tomato – bean salad, goat cheese

OFF THE GRILL

Steaks arrive with Ontario farm fresh vegetables, gratin potatoes, sautéed Ontario mushrooms, field asparagus, port wine-herb reduction

8 OZ AAA BEEF TENDERLOIN \$48.00 **10 OZ AAA NEW YORK STRIPLOIN** \$48.00

12 OZ ONTARIO BONE-IN PORK CHOP \$39.00
Under maple glazed pork belly, peach & green peppercorn chutney

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