



COMPASS

GRILL & LOUNGE

TAPAS

These sharing plates are perfect as appetizers or order a variety for a creative, casual meal.

TAPAS

Our chefs at Deerhurst recommend the sharing of 3 to 4 tapas dishes as a dinner for 2.

They believe this is the best way to truly explore the unique tastes of the 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 Resort produces its own maple syrup on site. In spring of 2019, 1200 litres were produced.

The culinary team at Deerhurst Resort has 40 chefs who in 2018, cooked over 300,000 meals!

WABORA HAND ROLLED FRIED SPRING ROLLS

Soya sauce, wasabi paste

\$14

STEAMED EDAMAME

Japanese togarashi seasoning

\$9

SEAFOOD POTATO SKINS

Baby shrimp and lobster gratin, smoked tomato sauce, local four season greens

\$16

CHARCUTERIE PLATTER FOR TWO

Selection of cured meats, lamb sausage, Canadian cheese, mustards, pickles, olives, port wine pipettes

\$24

MAPLE ROASTED PORK BELLY

Braised red cabbage - apple slaw, crisp cracklings

\$14.50

BISON MEATBALLS

Deer Tail Ale BBQ braised meatballs, parsnip purée, goat cheese, salsa verde

\$16.50

GYOZA DUMPLINGS

Two styles included: pan fried vegetarian and pork with kimchi curried coconut and lime sauce, soy - ginger dipping sauce

\$15

CHICKEN WINGS

Rice flour dusted gluten free wings with your choice of Deerhurst's signature sauces: Deer Tail Ale BBQ or Maple & Bacon or Extreme Hot sauce

½ lb. \$10.50 or 1 lb. \$18.00

PEI MUSSELS

\$18.50

Choice of white wine garlic butter sauce, curried coconut broth or marinara style, with garlic baguette

BARBACOA BEEF TACOS

\$16

Flour tortilla, chipotle aioli, guacamole, crispy fried onion, roasted corn - tomatillo relish, fresh cilantro

VEGETARIAN TACOS

\$13.50

Flour tortilla, guacamole, plant-based meat crumble, cabbage slaw, salsa verde, fresh cilantro, lime vinaigrette
Add shrimp \$9

PAN FRIED RISOTTO CAKES

\$14

Panko crusted asiago risotto cakes, corn - tomato relish, charred red pepper - garlic aioli, avocado mousse

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

SOUP & SALADS

HEIRLOOM TOMATO & BEET SOUP \$11.50

Smoked crème fraîche, pearl onion compote, fresh basil oil

COMPASS CAESAR SALAD \$12

House made creamy vinaigrette, pancetta chips, herb focaccia croutons, parmigiano reggiano
Add grilled chicken breast \$4.50
Add shrimp \$9

AHI TUNA GRILLED TOMATO SALAD \$18.50

Crusted ahi tuna medallions, frisee, pickled watermelon, black garlic, yuzu caviar, shaved heirloom radish

ARUGULA & RED KALE SALAD \$12

Poached pears, hand rolled goat cheese truffles crusted with cranberries, pistachio and maple balsamic dressing
Add grilled chicken breast \$4.50
Add shrimp \$9

CRAFT BREW

In partnership with Muskoka Brewery, Deerhurst offers its own exclusive custom brand of craft beer – Deer Tail Ale.

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.

FLATBREADS

SUMMER VEGETABLE \$15

Sundried tomato pesto, eggplant, field asparagus, peppers, goat cheese, arugula, fennel slaw
Add grilled chicken \$4.50

PROSCIUTTO, BLUE CHEESE & SMOKED PEAR \$18

Arugula pesto, local Four Season Greens seedlings

SHRIMP & CHORIZO \$19.25

Chipotle crème fraîche, fresh herb pesto, smoked gouda, roasted red pepper, wild mushrooms

MARGHERITA \$18

Fresh herb tomato sauce, buffalo mozzarella, fried basil leaves, black garlic, smoked sea salt

ENTRÉES

ROASTED CHICKEN BALLOTINE \$31

Stuffed with quinoa, kale and goat cheese, sweet potato puree, roasted cauliflower, asparagus, pan jus

CURRIED BIRYANI \$27

Cauliflower pakoras, coconut scented jasmine rice, grilled pineapple salsa, cucumber raita, poppadoms

WILD BOAR TENDERLOIN \$31

Herb infused maple glazed medallions, snap pea risotto, confit carrot, baby fennel, red currant reduction

LEEK & MUSHROOM AGNOLOTTI \$26

Porcini and portobello, creamy burrata, espetette oil, arugula, fresh field tomatoes, maple pickled garlic, squash purée

FRESHWATER PICKEREL \$30

Pan seared filet, heirloom potato and smoked bacon succotash, savoury slaw, mustard-shallot butter sauce

10 oz. AAA BEEF STRIPLOIN CENTER CUT \$49

Heirloom root vegetable fries, garlic - green peppercorn aioli, field asparagus, charred garden herb reduction
Add shrimp \$9

8 oz. AAA CENTER CUT TENDERLOIN \$51

Heirloom root vegetable fries, garlic - green peppercorn aioli, field asparagus, charred garden herb reduction
Add shrimp \$9

 **Vegetarian (Ask us about additional vegetarian, gluten free & vegan options)**

Prices are exclusive of service charge and HST.

Subject to change; as at 23/05/2019