

ECLIPSE

RESTAURANT & TERRACE

DINNER MENU

Deerhurst Resort Executive Chef, Rory Golden and his culinary team invite you to savour these dinner selections individually or choose a 3-course table d'hote experience for \$54* per person. See table d'hote menu on reverse.

STARTERS

Assorted warm rolls, flatbread, dips \$3/person

Hummus Dip \$9  

Roasted red pepper hummus, nacho chips, naan bread, fried chickpeas, herb oil

Seafood Chowder \$12.50

Broth simmered with bacon, garlic, celery, potato and reduction of cream, with clams, mussels and shrimp added a la minute

Mixed Green Salad \$12  

Pickled beets, cucumber, red onion slaw, Local Best Ever Nuts, dried cranberries, garden herb vinaigrette
Add Grilled Chicken Breast \$4.50

Classic Caesar Salad \$12

Housemade roasted garlic dressing, shredded Parmigiano, maple and pepper crusted smoked bacon, fried capers, herb focaccia croutons
Add Grilled Chicken Breast \$4.50

Charcuterie and Cheese Board to Share \$28
\$15 when you order any bottle of wine

Selection of cured meats, Quebec cheese, pickles, olives, mustards, herbed crostini

Crispy Duck Drumsticks \$9

Dry spice rub, apple-fennel slaw, red currant flavoured pan jus

Gyoza Dumplings \$15

Two styles: Pan fried vegetarian and pork with kimchi, sweet chili sauce and soya sauce for dipping

Shrimp Cocktail Caprese \$14

Grilled tomato, green olive tapenade, Ontario beet relish, arugula, black garlic, pickled ginger, honey - sesame vinaigrette

Steamed P.E.I Mussels \$20

Chorizo, onion, fennel, tomato, leeks, roasted garlic cream broth, sourdough baguette

MAINS

Braised Short Ribs \$34.50

Chive mashed potato, seasonal vegetables, rhubarb marmalade

Brie and Cranberry Filled Chicken Supreme \$32 

Glazed with maple syrup then oven roasted, chive mashed potato, seasonal vegetables, tarragon butter

Penne Alfredo with Chicken \$25

Sauté of onions, garlic, peppers, mushrooms and chicken blended with sauce Alfredo and freshly grated Parmesan cheese. Garlic bread on the side.
Substitute gluten free pasta \$2

Vegetarian Penne \$23.50 

Roasted red pepper, zucchini, mushrooms, broccoli, goat cheese crumble, garlic bread. Your choice of cream or tomato sauce.
Add Grilled Chicken Breast \$ 4.50

Curried Vegetarian Biryani \$29  

Cauliflower pakoras, coconut scented Jasmine rice, grilled pineapple salsa, cucumber raita, poppadoms
Add Grilled Chicken Breast \$4.50

Pan Seared 8 oz Atlantic Salmon Fillet \$32.50 

Shrimp saute with cream sauce, apple and fennel slaw, seasonal vegetables, chive mashed potato



FAVOURITES FROM THE ANTLER STEAKHOUSE

These dishes arrive with gratin potato, seasonal vegetable saute, foie gras reduction, crispy onion rings and chipotle aioli

12 oz Maple Brined Ontario Pork Chop \$36

Grilled peaches and pork belly chutney

10 oz AAA Center Cut New York Striploin \$52

Whitestrife Rack of Lamb Duo \$42

Braised sirloin and pan roasted herb crusted chops

8 oz AAA Beef Tenderloin Center Cut Filet Mignon \$51

Add Shrimp Skewers for \$9

Off the Grill Special 20 oz Bone In AAA Ribeye Cowboy Steak \$67

Not valid for Preferred Member or other discounts

DESSERTS

Cold Whipped Chocolate Cheesecake \$8 

Jump fried Donut Bites 18 pcs \$7

Caramel and chocolate sauce for dipping

Individual Triple Chocolate Mousse Cake \$9

Strawberries Gratin \$10 

Strawberries marinated in Triple Sec, with creme Anglaise and marshmallows toasted with turbinado sugar

BEVERAGES

Canterbury Coffee 12oz | \$3

Regular or decaffeinated

Steep Tea Selection of Herbal and Flavored Tea | \$3

Tropicana Juice 12oz | \$ 5

Orange, Grapefruit, Apple or Cranberry

Skim, 2% or Chocolate Milk 8 oz | \$3.50

Natura Soya Milk 8oz | \$4

Soft Drinks 355 ml | \$3

Pepsi, Diet Pepsi, Ginger Ale, 7 UP, Root Beer, Orange Crush, Brisk Lemonade, Brisk Ice Tea, Tonic and Soda Water

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RESTAURANT & TERRACE

TABLE D'HOTE MENU

3-course table d'hote experience for \$54*/person
Choose one Starter, Main and Dessert

STARTERS

Seafood Chowder

Broth simmered with bacon, garlic, celery, potato and reduction of cream, with clams, mussels and shrimp added a la minute

or

Gyoza Dumplings

Two styles: Pan fried vegetarian and pork with kimchi, sweet chili sauce and soya sauce for dipping

or

Classic Caesar Salad

Housemade roasted garlic dressing, shredded Parmigiano, maple/pepper crusted smoked bacon, fried capers, herb focaccia croutons

or

Mixed Green Salad

Pickled beets, cucumber, red onion slaw, Local Best Ever Nuts, dried cranberries, garden herb vinaigrette

MAINS

Braised Short Ribs

Chive mashed potato, seasonal vegetables, rhubarb marmalade

or

Brie and Cranberry Filled Chicken Supreme

Glazed with maple syrup then oven roasted, chive mashed potato, seasonal vegetables, tarragon butter

or

Penne Alfredo with Chicken

Saute of onion, garlic, peppers, mushrooms, chicken blended with sauce Alfredo and freshly grated parmesan cheese. Garlic bread on the side.

Substitute gluten free pasta \$2

or

Vegetarian Penne

Roasted red pepper, zucchini, mushrooms, broccoli, goat cheese crumble, garlic bread. Your choice of cream or tomato sauce.

Add Grilled Chicken Breast \$4.50

or

Curried Vegetarian Biryani

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

or

Pan Seared 8 oz Atlantic Salmon Fillet

Shrimp saute with cream sauce, apple and fennel slaw, seasonal vegetables, Chive mashed potato

or

12 oz Maple Brined Ontario Pork Chop

Grilled peaches and pork belly chutney

DESSERTS

Cold Whipped Chocolate Cheesecake

or

Jump fried Donut Bites 18 pc

Caramel and chocolate sauce for dipping

or

Individual Triple Chocolate Mousse Cake



DEERHURST
RESORT

*All pricing is exclusive of HST and service charge.
Subject to change; as at 07/01/2020