BEER AND COOLERS

Muskoka Spirits Hard Vodka Sparkling Water $8
Lemon & Field Berry, Cranberry & Blood Orange, Coconut Lime

Coolers $8
Smirnoff Ice, Smirnoff Raspberry
Strongbow **$8.50**

Muskoka Brewery $7.25
Detour, Mad Tom, Tread Lightly, Cream Ale

Import Beer $7.75
Corona, Heineken

Domestic Beer $5.75
Coors Light, Canadian, Bud, Bud Light

ON TAP

Deerhurst Resort is proud to pour Muskoka Brewery Selection of Draft

Deertail Ale | Craft Lager
Glass $5.75 | Pint $8 | Pitcher $22

COCKTAILS

Deerhurst's signature Caesar $13.50
1.5 oz Muskoka Brewery Legendary Oddity Gin, our kitchen's shelf signature rimmer and house-made smoky BBQ sauce

Aperol Spritz $12
1.5 oz Aperol, .5 oz Contreau, Prosecco, club soda and orange slice

Muskoka Mule $13
1.5 oz Muskoka Brewery Legendary Oddity Gin, Muskoka Springs Ginger Beer, and lime juice

Murray's Rootbeer $11
1 oz Vodka, .5 oz Galliano, .5 oz Kahlua, Pepsi and soda water

SPECIALITY COFFEE

Muskoka Mocha $12
Baileys, Grand Marnier, Kahlua, Amaretto, hot chocolate and coffee topped with whipped cream

Caramel Irish Coffee $12
Butterscotch Schnapps, Baileys, Jamesons Irish Whiskey, coffee topped with whipped cream and caramel drizzle

Monte Cristo $12
Kahlua, Grand Marnier and coffee topped with whipped cream.
Spanish Coffee- $12 Kahlua, Brandy, Grand Marnier, coffee topped with whipped cream

Irish Coffee $12
Irish Mist Honey Liqueur, Jameson's Iirish Whiskey, coffee topped with whipped cream

Spanish Coffee $12
Kahlua, Brandy, Grand Marnier, coffee topped with whipped cream

Blueberry Tea $12
Grand Marnier, Amaretto, orange wheel, earl gray tea

All prices exclusive of service charge and HST. Subject to change as of 09/02/2020

ECLIPSE
RESTAURANT & TERRACE

DINNER MENU

Featuring our Fall Harvest 3-Course Special

LIGHT FARE & STARTERS

Assorted warm rolls $4/basket

Hummus Dip $11
Roasted red pepper hummus, nacho chips, naan bread, fried chickpeas, herb oil

Seafood Chowder $13
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, Honey roasted shaved almonds, dried cranberries, garden herb vinaigrette
Add Grilled Chicken Breast $4.50

Classic Caesar Salad $13
Housemade roasted garlic dressing, shredded Parmigiano, maple and pepper crusted smoked bacon, fried capers, herb focaccia croutons
Add Grilled Chicken Breast $4.50

Chicken Wings 1/2 lb $10.50 | 1 lb $18
Rice flour dusted wings with a choice of sauce:
BBQ sauce, Medium, HOT!, Honey garlic,
Deerhurst Signature Maple Bacon

Crispy Duck Drumsticks $11
Dry spice rub, apple-fennel slaw, red currant flavoured pan jus

Vegetarian Dumplings $15
Sweet chili sauce and soya sauce for dipping

Shrimp Cocktail and Tuna Tartare $16
Spiced cocktail sauce, avocado, crostini, sesame seeds, four season greens

Steamed P.E.I Mussels $20
Onion, fennel, tomato, leeks, roasted garlic cream broth, sourdough baguette

Charcuterie and Cheese Board to Share $28
($15 when you order any bottle of wine)
Not valid for Preferred Member or other discounts
Selection of cured meats, Quebec cheese, pickles, olives, mustards, herbed crostini

ENTREES

Seafood Penne $32
Shrimp, PEI mussels, crab meat, mushrooms, sundried tomato, fresh herb pesto finish with goat cheese and garlic baguette
Substitute gluten free pasta $2

Curried Vegetarian Biryani $29
Cauliflower pakoras, coconut scented Jasmine rice, grilled pineapple salsa, cucumber raita, poppadoms
Add Grilled Chicken Breast $4.50
Add Sautéed Shrimp $9

Pan Seared Sea Bass $35
Warm potato salad with cherry tomato, green beans, arugula, baby yellow beet, dressed with pink pepper-corn and roasted onion vinaigrette, double smoked bacon relish

PUB FAVOURITES

Choice of french fries or house salad
Upgrade to sweet potato fries, Caesar salad or poutine $3.50

Chicken Fingers $16
Breaded chicken fingers, plum sauce or tossed in your favourite wing sauce
Gluten-free availble on request | $1

Classic Maple burger $16
Sliced tomato, caramelized onions, crunchy greens, pickles, brushed with Muskoka Brewery Deertail Ale BBQ sauce

Fish & Chips $19
Hand dipped fried Haddock fillet, coleslaw, lemon wedges, tartar sauce
Add another piece of Haddock for $4

Patio Chicken Sandwich $17.50
Marinated grilled breast of chicken, bacon, melted Swiss, tomato, lettuce, dressed with maple vinaigrette on a brioche bun

Veggie Garden Burger $17
6 oz plant based veggie patty, guacamole, tomato, red onion slaw, arugula

FAVOURITES FROM THE GRILL

Entrees arrive with gratin potato, seasonal vegetable saute, foie gras reduction, crispy onion rings and chipotle aioli.
Add Sautéed Shrimp $9

12 oz Maple Brined Ontario Pork Chop $36
Apple and maple glazed pork belly chutney

Grilled AAA Center Cut 10oz NY Steak | $52
Jump fried Ontario oak log grown shiitake mush-rooms, foie gras reduction

Whitestripe Rack of Lamb Duo $42
Braised sirloin and pan roasted herb crusted chops

8 oz AAA Beef Tenderloin Center Cut Filet Mignon $51

***SPECIAL* Off the Grill 21 oz Bone-In AAA Ribeye Cowboy Steak $67**
Not valid for Preferred Member or other discounts

Vegetarian Gluten Free
Ask us about additional dietary options!

All prices exclusive of service charge and HST. Subject to change as of 09/02/2020
Please note Deerhurst Resort currently ONLY accepts debit, credit card, or room charge as payment methods
Please remember to 'Mask Up' when you leave your table. Thank you!

FALL HARVEST TABLE D'HOTE

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 $54.99* per person.

Wine Pairing Package - 5 oz pour per course | $25.95
Beer Pairing Package - 10 oz pour per course | $12.95

STARTERS

Roasted Ontario Parsnip and Apple Soup | $9.50
Pickled apple compote, fresh chive creme fraiche, shaved chestnuts
or
Ontario Peach and Tomato Caprese Salad | $12.50
tossed with burrata cheese, local Four Season Greens seedlings, balsamic dressing

Wine Pairing - *Rosé / North 42 Degrees Winery, Lake Erie North Shore*
Beer Pairing - *Craft Lager / Muskoka Brewery*

ENTREES

Butternut Squash Ravioli | $25
Garden vegetables of mushrooms, zucchini, tomato, roasted cauliflower, brussel sprout leaves, goat cheese crumble, roasted pumpkin seeds, freshly ground herb pesto
or
Following entrees arrive with individually baked gratin potatoes, season vegetable sauté

Prosciutto Wrapped Supreme of Chicken | $36
Herb and Boursin cheese filling, fresh garden tarragon butter sauce
Roasted fingerling potatoes, seasonal vegetables
or
Braised Short Ribs $36
Gratin potato, seasonal vegetable saute, crispy onion rings and chipotle aioli
or
Pan Seared Cold Water Lake Trout Fillet | $32
Deerhurst maple syrup and mesquite glaze, autumn apple and fennel slaw. Warm potato salad with cherry tomato, green beans, arugula, baby yellow beet, dressed with pink peppercorn and roasted onion vinaigrette

Wine Pairing - *Cabernet Merlot / Peninsula Ridge Estate, Niagara & Cabernet Merlot / Château des Charmes*
Beer Pairing - *Deer Tail Ale | Muskoka Brewery, Detour | Muskoka Brewery*

DESSERT

Local Belly Ice Cream | $10
Blend of Cranberry - Raspberry sorbet with ruby red chocolate cake
or
Spiced Pumpkin Creme Brûlée | $10
Deerhurst maple syrup caramelized pears, cinnamon whipped cream, almond biscotti

Wine Pairing - *Riesling/Flat Rock Cellars, Niagara*
Beer Pairing - *Ebb & Flow - Plum & Boysenberry Sour/Muskoka Brewery*