

## WHITE

**Chardonnay | Peninsula Ridge**  
6oz \$11.75 | 9oz \$16.75 | Bottle \$45

**Sauvignon Blanc | Valle Dorado**  
6oz \$11.75 | 9oz \$16.75 | Bottle \$45

**Riesling | Flatrock Cellars**  
6oz \$11.75 | 9oz \$16.75 | Bottle \$45

**Pinot Grigio | Salva Terra**  
6oz \$12.75 | 9oz \$17.50 | Bottle \$50

**Rose | North 42**  
6oz \$11.75 | 9oz \$16.75 | Bottle \$45

## 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

## 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, Mus-  
koka Springs Ginger Beer, and lime juice

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

## RED

**Cabernet / Merlot | Peninsula Ridge**  
6oz \$11.25 | 9oz \$15.25 | Bottle \$43

**Merlot | La Palma**  
6oz \$12.50 | 9oz \$15.75 | Bottle \$46

**Malbec | Crotta**  
6oz \$12.50 | 9oz \$15.75 | Bottle \$55

**Cabernet Sauvignon | Leaping Horse**  
6oz \$14.50 | 9oz \$17.50 | Bottle \$51

**Pinot Noir | Flatrock Cellars**  
6oz \$15 | 9oz \$18 | Bottle \$56

## ON TAP

**Deerhurst Resort is proud to pour Muskoka Brewery  
Selection of Draft**

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

## SPECIALTY 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 Irish 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

ECLIPSE  
RESTAURANT & TERRACE

## LUNCH MENU



## LIGHT FARE

### French Onion Soup \$12

Melted Swiss cheese, herb crostini

### Three Deep Dip \$11.50

Layered sour cream, guacamole, salsa along with tortilla chips and naan bread for dipping

### Basket of French Fries \$7.50

Add gravy \$1.50

### Sweet Potato Fries \$9

With chipotle aioli

### Chicken Wings 7pcs \$10.50 | 14pcs \$18

Rice flour dusted wings with a choice of sauce: BBQ sauce, Medium, HOT!, Honey garlic, Deerhurst Signature Maple Bacon

### Classic Poutine \$12

Fries, cheese curds, gravy

### Vegan Poutine \$14

Tomato, onions, peppers, green onions, cheese curds, gravy

## SALADS

Add chicken \$4.50

### Loaded Garden Salad \$11.50

Cucumbers, tomato, pickled red onions, beets, roasted pumpkin seeds, dried cranberries, honey mustard dressing

### Caesar Salad \$12.50

Tossed romaine hearts, bacon bits, grated Parmesan cheese, croutons, creamy garlic house dressing

### Buttermilk Fried Calamari Arugula Salad \$18.50

Baby arugula, onions, pickled beets, tomatoes, garden vinaigrette, caperberry lemon aioli

### Cobb Salad \$17

Romaine lettuce, crumbled feta cheese, marinated grilled chicken breast, avocado, bacon bits, tomato, hard boiled eggs, buttermilk dressing

Vegetarian  Gluten Free 

Ask us about additional dietary options!

All prices exclusive of service charge and HST. Subject to change as of 09/08/2020

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!

## 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 available on request | \$1

### Fish & Chips \$19

Hand dipped fried haddock fillet, coleslaw, lemon wedges, tartar sauce  
Add another piece of Haddock for \$4

### Buffalo Quesadillas \$17

Add guacamole \$1  
Blackened chicken, cheesy pepper blend, onions, tomatoes, flour tortillas

### Patio Chicken Sandwich \$17.50

Marinated grilled breast of chicken, bacon, melted Swiss, tomato, lettuce, dressed with maple vinaigrette on a brioche bun

### Blackened Basa Tacos \$17

Flour tortilla, savoury cabbage slaw, baby arugula, guacamole, pickled onions, lime - cilantro crème

### Tri Colored Nachos \$17.50

Add chicken \$4.50  
Add guacamole \$1

Warm BBQ beans, red onions, tomato, peppers, jalapenos, mozzarella and cheddar cheese

### Maple and Soy Marinated Salmon Bowl \$18

Brown rice and quinoa, edamame, avocado, pickled red onions, sweet potato and Tahini vinaigrette

## BURGERS

Our burgers are 6 oz 100% gluten free ground beef and are served on a brioche gourmet bun with choice of french fries or house salad.

Gluten free buns available \$1

Add bacon or cheese \$2 / each

Upgrade to sweet potato fries, Caesar salad or poutine \$3.50

### Classic Maple \$16

Sliced tomato, caramelized onions, crunchy greens, pickles, brushed with Muskoka Brewery Ale BBQ sauce

### Veggie Garden Burger \$17

6 oz plant based veggie patty, guacamole, tomato, red onion slaw, arugula

## DESSERTS

### Berry Shortcake \$7.50

Vanilla crème Anglaise, sponge cake, orange marinated berries

### Chocolate Mousse \$8

Mixed with bits of brownie

### Deep Fried Cheesecake \$9

Rolled in cinnamon sugar

## PAN CRUST PIZZA

Make it a gluten-free crust \$3.00

### Four Cheese \$17

Herb tomato sauce, mozzarella, cheddar, parmesan and crumbled feta

### The Classic \$18

Herb tomato sauce, mozzarella, cheddar, pepperoni

### BBQ Chicken \$19

BBQ chicken breast slices, herb tomato sauce, mozzarella, cheddar finished with garden veggie mix

### Veggie Delight \$18

Pesto sauce, peppers, tomato, onions, mushrooms, feta cheese, arugula and balsamic syrup

## BEVERAGES

Coffee 12oz \$3 | Regular or decaffeinated

Espresso \$5

Double Espresso \$5.90

Cappuccino \$5.50

Café Au Lait \$5.50

Americano \$5.00

Steep Tea Selection of Herbal and Flavored Tea \$3

Juice 12oz \$5 | Orange, Grapefruit, Apple or Cranberry

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

Natural Soya Milk 8 oz \$4