

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 Cointreau, 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, Jameson's 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 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

Classic Poutine \$12

Fries, cheese curds, gravy

Vegan Poutine \$14

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

SALADS

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

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

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 fraîche, pineapple salsa

Tri Colored Nachos \$17.50

Add chicken for \$2
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

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!