

DINNER MENU

PUB FAVORITES

Hummus Dip \$11

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

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

House-made roasted garlic dressing, shredded parmigiano, maple pepper crusted smoked bacon, fried capers, herb focaccia croutons
Add Grilled Chicken Breast \$4.50

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

Halal certified / Gluten free wings
Choice of sauce: Mild BBQ sauce, Medium, HOT! Honey garlic, Deerhurst Signature Maple Bacon

Items below arrive with 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

Classic Burger \$16

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

Fish & Chips \$19

Crispy 9 oz battered haddock fillet of Haddock, coleslaw, lemon wedges, tartar sauce

Veggie Garden Burger \$17

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

APPETIZERS

Seafood Chowder \$12

Sauté of bacon, garlic, celery, potato, cream reduction, mussels and shrimp

Crispy Duck Drumsticks \$11

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

Vegetarian Tempura and Crispy Spring Rolls \$15

Sweet potato, green beans, cauliflower tempura
Sweet chili and Deerhurst maple infused ponzu sauce

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

Not valid for discounts.

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

ENTREES

Steamed P.E.I Mussels \$20

Cream broth of onion, fennel, tomato, leeks, roasted garlic
Sourdough baguette

Carved Oven Roasted Turkey \$36

Bread stuffing, garlic mash, maple glazed root vegetables, pan gravy, cranberry chutney

Braised Lamb Shank \$32

Veal sweetbreads in creamy polenta, heirloom baby vegetables, parmesan mousse, Port wine soaked figs

Lake Erie Freshwater Pickerel \$35

Quinoa red lentil risotto, edamame, tomatillo artichoke tapenade, citrus butter

Shrimp and Lobster Carbonara \$36

Linguini noodles, blackened jumbo shrimp, lobster stew, sous vide egg yolk, bacon relish, parmesan cheese and garlic baguette

Vegetarian Linguine Bolognese \$25

Zucchini, chickpea, eggplant and lentil braised in herb tomato broth, grilled halloumi cheese, vegetarian crumble, fried basil leaves

Braised Short Ribs | \$36

Whipped Yukon gold potatoes, seasonal vegetable sauté, celeriac puree, pickled red onion slaw, rhubarb compote

OFF THE GRILL

Entrees below arrive with whipped potatoes, asparagus, sauté of wild mushrooms, smoked herb reduction, crispy onion rings and chipotle aioli

Add Sautéed Shrimp \$9

Grilled AAA Center Cut 10oz NY Steak \$50

Foie gras reduction

8 oz AAA Beef Tenderloin Center Cut Filet Mignon \$52

21 oz AAA Bone-in Ribeye Cowboy Steak \$67

Not valid for discounts

DESSERTS

Apple Cheesecake \$10

Cold whipped cheesecake infused with Calvados spiced apples, cinnamon - apple chutney

Crème Brûlée *flavour of the day* \$10

Torched sugar, pie pastry triangle

Two Tone Chocolate Mousse \$10

Mixed with bits of flourless brownies

Vegetarian  Gluten Free 

All prices exclusive of service charge and HST. Subject to change. 12/16/20.
Please note Deerhurst Resort currently ONLY accepts debit or credit cards payment methods. Please remember to 'Mask Up' when you leave your table. Thank you!

BEVERAGES

Coffee |12oz |\$3 | Regular or decaffeinated

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 | 200 ml |\$3.50

ON TAP

Deerhurst Resort is proud to pour Muskoka Brewery Selection of Draft

Deertail Ale | Craft Lager | Detour | Seasonal Rotation
Glass \$5.75 | Pint \$8 | Pitcher \$22

CANS

Muskoka Brewery \$6.25

Detour, Mad Tom, Tread Lightly, Cream Ale (355 ml)

Domestic Beer \$5.75

Coors Light, Canadian, Bud, Bud Light (355 ml)

Import Beer \$7.75

Corona, Heineken (355 ml)

Guinness \$8.50

Muskoka Spirits Hard Vodka Sparkling Water \$8

Lemon & Field Berry or Cranberry & Blood Orange
or Coconut Lime (355 ml)

Coolers \$8

Smirnoff Ice, Smirnoff Raspberry (355 ml)

Tall Cans \$8.50

Smirnoff Ice (458 ml)

Strongbow Cider (500 ml)

Georgian Bay Gin Smash (473 ml)

Hay Y'All Southern Style Ice Tea (458 ml)

COCKTAILS

Deerhurst's signature Caesar \$13.50

1.5 oz Muskoka Brewery Legendary Oddity Gin, our kitchen's shelf signature rimmer, 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

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