



## STARTERS

### Ontario Mushroom Soup | \$13

Truffle cream, shiitake dust, chive oil

### Stacked Caesar Salad | \$15

Deerhurst garlic cream dressing, parmesan crisps, crushed black pepper maple-cured bacon, herb focaccia

### Saku Tuna Caprese | \$17

Heirloom tomato, green olive tapenade, beet caviar, arugula, black garlic, pickled ginger, honeycomb - sesame vinaigrette

### Boston Lettuce and Lola Rossa Salad | \$13

Grilled Ontario peaches, creamy burrata, pickled fennel, red pearl onions, smoked almonds, Deerhurst's own apiary honey - garden mint vinaigrette

### Gulf of Mexico Shrimp Cocktail | \$23

Chilled shrimp, smoked salmon mirror, tomato horseradish sauce, mignonette of caper relish

### Charcuterie and Cheese to Share for two | \$28

Carpaccio of cured meats, Quebec cheese selection, house pickles, olives, mustards, port wine pipettes, herb crostini

### Muskoka Brewery Deertail Ale

### Steamed Mussels | \$19

Shaved fennel, heirloom tomatoes, roasted garlic, fresh herbs, baguette

## ENTREES

### Roasted Capon Supreme | \$32

Herb risotto, pan-seared foie gras, parsnip puree, baby vegetables, pear compote, pan jus

### Seafood Tomato and Basil Tagliatelle | \$34

Saute of lobster and crab in chardonnay - garlic butter infusion, grated parmesan, lobster - shrimp gratin in the shell, caper - olive - basil relish

### Braised Bison Short Rib | \$37

Potato gratin, brussel sprout sauté, baby stem carrots, onion rings, cherry reduction

### Jicama Crusted Halibut Medallions | \$36

Red quinoa salad, fresh garden nage, bacon jam, remoulade aioli

### Mixed Grill Tasting | \$41

Roast White Stripe lamb chops, wild boar sausage, braised game bison. Amarosa puree, mushroom ragout, baby vegetables, blueberry reduction

### Vegetarian Garden Risotto | \$34

Charred tomato - saffron-infused broth, golden beets, fennel, roasted cauliflower, summer peas, mushroom pudding, asparagus, grilled halloumi cheese

## FROM THE GRILL

All of our steaks arrive with truffled wild mushroom sauté, asparagus, crushed fingerling gratin potatoes, smoked herb - garlic - peppercorn reduction sauce

### 8 oz Canadian Angus Top Sirloin | \$38

### 12 oz Certified Angus Center Cut New York Striploin | \$59

### 8 oz AAA Beef Tenderloin | \$64

### 16 oz USDA Prime Bone In Ribeye | \$79

### 40 oz AAA Tomahawk Steak | \$118

### Japanese Kobe Striploin Steak 8 oz (Pan seared California Cut) | \$149

## ADD ONS

### Béarnaise Sauce | \$3

### Truffle French Fries | \$9

Black truffle salt, maple garlic aioli

### Brussel Sprouts with Double Smoked Bacon Sauté | \$7

### Beer Battered Onion Rings | \$7

Chipotle aioli

### Mac and Cheese | \$8

Smoked cheese, espelette dust

### Seasonal Baby Vegetable Sauté | \$8

### 7 oz Canadian Lobster Tail | \$22

### 5 pcs Garlic Basted Grilled Shrimp Skewers | \$9



All prices exclusive of service charge and HST.

Deerhurst Resort currently ONLY accepts debit, credit card, or room charge. Please remember to 'Mask Up' when you leave your table. Thank you!

Subject to change as of 06/03/2021