

STARTERS & SNACKS

French Fries | \$7.50 Gravy | \$1.50  

Sweet Potato Fries | \$9 Chipotle aioli | \$1.50  

Classic Poutine | \$12.50 

Veggie Poutine | \$15.50  

Tomato, onions, peppers, green onions, comes with veggie meat crumble, guacamole

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

Muskoka Brewery flavoured BBQ sauce, medium, HOT!, honey garlic or Deerhurst maple & bacon sauce

Chicken Kaarage | \$14.50  

Jump fried ginger - garlic boneless chicken thighs, kimchi salad, green onion aioli

Buffalo Quesadillas | \$16

Blackened chicken, cheesy pepper blend, onions, tomato, 12" Mediterranean flour tortilla

Ball Park Nachos | \$17 

Warm BBQ beans, red onions, tomato, peppers, Deertail Ale cheese sauce, jalapeno

BOWLS

Tuna Poke Bowl | \$19

Warm quinoa, tomato, edamame, avocado, cucumber, red onion slaw, pickled ginger, black sesame seeds tossed with honey vinaigrette

Lo Mein Stir-Fry Noodles | \$16.50 

Tossed with red peppers, carrots, broccoli, onions, Napa cabbage, bean sprouts, house sweet-sticky sauce

Burrito Bowl | \$16.50 

Warm zesty brown rice blend, black beans, tomato, onions, peppers, avocado, mozzarella, pico dressing

SALADS

Add chicken to any salad | \$4.50

Loaded Garden Salad | \$8 | \$13 

Cucumbers, tomato, pickled red onions, beets, crunchy dried fruit granola, honey mustard dressing

Caesar Salad | \$8.50 | \$14

Deerhurst original garlic dressing, grated parmesan, croutons, lemon

The Cobb Salad | \$15

Romaine, crumbled feta, marinated grilled chicken, avocado, bacon bits, tomato, red onions, hard-boiled egg, green goddess dressing



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BURGERS & SUCH

All styles of burgers are 6 oz served on a brioche bun with choice of French fries or house salad.

Upgrade to sweet potato fries, Caesar or Poutine | \$2.50

Add 2 slice Bacon or Cheese | \$2 each OR both | \$3

Make it a gluten free bun | \$1 

Beef Burger | \$15.50

100% gluten free burger patty, sliced tomato, onions, pickle

Loaded Maple Burger | \$17.50

100% gluten free burger patty, sliced tomato, caramelized onions, pickles, cheddar, bacon, brushed with Muskoka Brewery BBQ sauce

"Impossible" Burger | \$19

Plant based veggie patty, guacamole, tomato, red onion slaw, mesclun greens | Add vegan cheese | \$2

Mediterranean Chicken | \$18.50

Natural chicken breast, Tzatziki spread, tomato, red onion, crumbled feta, herb relish

Blackened Mahi-Mahi | \$17.50

Peppered arugula, greens, grilled pineapple salsa, caper aioli

Chicken Fingers | \$17

Served with plum sauce.

Substitute with your choice of wing sauce | \$1

Gluten-free fingers | \$2

Fish & Chips | \$19

8 oz jump fried haddock fillet, coleslaw, lemon, tartar sauce

Add another piece of haddock | \$6

FLATBREAD

Make it a gluten-free crust | \$3 

Four Cheese | \$17

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

The Classic | \$19

Herb tomato sauce, mozzarella, cheddar, pepperoni

Veggie Delight | \$18 

Garden pesto sauce, peppers, tomato, onion, mushrooms, melted feta, arugula, balsamic syrup

The Maple Leaf | \$19 

Back bacon, smoked bacon, cheese curds, mozzarella, green onions, maple syrup drizzle

PRESSED PANINIS

Choice of French fries or house salad.

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

Beef Stack | \$18

Shaved smoked beef brisket, roast red peppers, red onion marmalade, melted provolone cheese, balsamic reduction

Chicken Club | \$18

Grilled chicken breast, lettuce, tomato, bacon, guacamole, citrus herb may, pickled red onion, sundried tomato focaccia

Falafel Veggie Wrap | \$16.50 

Mediterranean tortilla, Portobello mushrooms, avocado, lettuce, tomato, goat cheese crumble, hummus and seedlings

DESSERT

We have prepared some of our desserts "TO GO" so you can enjoy the great Muskoka outdoors or you are more than welcome to stay and enjoy your sweet treats with us

Summer Berry Shortcake | \$8

Layered sponge cake, fresh berry compote and vanilla mousse

Pie in a Cup | \$9

Lemon curd, flaky pastry, French meringue cookie

Duo of Baked Phyllo Wrapped Cheesecakes | \$10

Deerhurst's own maple syrup

Ice Cream | \$8

Vanilla, chocolate or raspberry sorbet

BEVERAGES

Arabica Dark Roast Coffee/Decaf | \$3

Hot Chocolate with mini marshmallows 12 oz | \$2.75

Add Baileys, Kahlua or Jameson Whiskey 1.5 oz | \$5.75

Steep Herbal and Flavoured Tea Selections 12 oz | \$3

Milk or Chocolate Milk 12 oz | \$3.50

Kids Milk 12 oz | \$1.99

Fountain Pop 20 oz | \$2.25

Bottled water 500 ml | \$2.00

BOTTLES & CANS

Muskoka Brewery 355 ml | \$6.25

Tread Lightly| Cream Ale | Craft Lager | Detour | Mad Tom IPA |

Canadian | Coors Light | Bud | Bud Lite | 355 ml \$5.75

Heineken | Corona | \$7.75

Daura Gluten Free Beer | \$8.25

Guinness | \$8.50

Muskoka Brewery Hard Vodka Sparkling Water

355 ml | \$7.75

Lemon & Field Berry | Pineapple & Raspberry | Coconut & Lime | Peach & Black Currant

Tall Cans | \$8.50

Smirnoff (458 ml), Strongbow Cider (500 ml)

ON TAP

Deerhurst Resort is proud to pour Muskoka Brewery Selections of Draft

Deertail Ale | Tread Lightly | Craft Lager | Cream Ale Detour | Mimosa

Glass \$5.75 | Pint \$8 | Pitcher \$22

Coors Light

Glass \$5.50 | Pint \$7 | Pitcher \$19.25

Muskoka Hard Sparkling Peach & Black Currant or Somersby Apple Cider

Pint \$8.89 | No Ice \$9.89

SPECIALITY DRINKS

Muskoka Boilermaker | \$13.50

Muskoka Brewery Deertail Ale, Maple Crown Royal

Deerhurst Classic Caesar | \$13.50

Made with Mighty Moose Vodka

Patio Sangria | \$10.50

8 oz red / white wine, Triple sec macerated berries, Peach juice, 7 Up

Mojito | \$10

1.5 oz white rum, ½ oz lime juice, mint leaves, simple syrup, soda water, lime wheel garnish

Slush Mixed Drinks: | \$11

Classic Margarita, Blueberry Pomegranate Margarita

Strawberry Daiquiri, Pina colada.

Ask your server for features!

WINE

RED

Special by the bottle: Cabernet Sauvignon, North 42 Estate Winery, Ontario | \$32

9 oz | Bottle

Cabernet Merlot, Peninsula Ridge Estate, Niagara

\$12.00 | \$34

Chianti, Poggio Morino, Trento Italy DOCG

\$17.50 | \$50

Cabernet Sauvignon, Leaping Horse Vineyards, California

\$17.50 | \$57

Malbec, Crotta, Mendoza Argentina

\$18.75 | \$54

WHITE

Special by the bottle: Sparkling Rose from Pelee Island Winery| \$32

9 oz | Bottle

Unoaked Chardonnay, Peninsula Ridge, Niagara

\$12.00 | \$34

Sauvignon Blanc, Valle Dorado, Curicó Valley Chile

\$16.50 | \$45

Rosé, North 42 Degrees Winery, Lake Erie North Shore

\$16.50 | \$45

Pinot Grigio, Geografico, Veneto Italy

\$17.50 | \$50

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