



STARTERS

Dinner Rolls & Savoury Scones | \$3 pp

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 | \$18

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

Boston Lettuce and Lola Rossa Salad | \$14

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

Gulf of Mexico Shrimp Cocktail | \$24

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

Charcuterie and Cheese to Share for two | \$29

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

Deertail Ale Steamed Mussels | \$22

Muskoka Brewery Deertail Ale, Shaved fennel, heirloom tomatoes, roasted garlic, fresh herbs, baguette

ENTREES

Roast Chicken Supreme | \$36

Herb risotto, parsnip puree, baby vegetables, smoked bacon - green peppercorn - pear chutney, pan jus

Seafood Tomato and Basil Tagliatelle | \$39

Sauté of lobster and shrimp in chardonnay - garlic butter infusion, crab gratin, caper - olive - basil relish

Braised Bone In Beef Short Rib | \$41

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

Yukon Gold Crusted Halibut Fillet | \$36

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

Mixed Grill Tasting | \$44

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

Vegetarian Garden Risotto | \$36

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

FROM THE GRILL

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

12 oz Ontario Pork Chop Center Cut | \$39

Deerhurst apiary honey mustard glaze

12 oz Certified Angus Center Cut

New York Striploin | \$59

8 oz AAA Beef Tenderloin | \$66

16 oz USDA Prime Bone In Ribeye | \$88

40 oz AAA Tomahawk Steak | \$137

8 oz Japanese Kobe Striploin Steak | \$155 (Pan seared California Cut)

ADD ONS

Béarnaise Sauce | \$3

Black Sea Salt French Fries | \$9

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 Baked Lobster Tail | \$25

5 pcs Garlic Basted Grilled Shrimp Skewers | \$11



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 09/03/2021rg