

## APPETIZERS & SALADS

### Soup of the Day | \$11

Prepared daily

### Warm Focaccia and Dips | \$12

Freshly baked, chick pea hummus, tomato-onion-basil bruschetta

### Vegetarian Tempura and Dumplings | \$15

Crispy cauliflower, sweet potato tempura, fresh garlic and ginger "Wabora" vegetarian dumplings, soya and sweet chili sauce

### Chicken Wings 7pcs | \$11 14 pcs | \$18.50

Choice of Muskoka Brewery Deertail Ale BBQ sauce, Medium, House HOT!, Honey Garlic or Deerhurst signature maple bacon sauce

### Mixed Green Salad | \$13

Pickled beets, cucumber, red onion slaw, dried fruit granola, garden herb vinaigrette

Add grilled natural chicken breast | \$8

### Classic Caesar Salad | \$15

Deerhurst signature creamy vinaigrette, maple - peppered bacon, jump fried pork rinds, shaved Parmigiano, focaccia

Add grilled natural chicken breast | \$8

### Heirloom Tomato, Arugula and Bocconcini Salad | \$16

Green olive tapenade, balsamic vinaigrette

### Antipasto Platter for Two | \$24

Cured meats, selection of Quebec cheese, artichoke, house pickles, marinated olives, mustards, herb crostini

## PUB FAVORITES

Items below arrive with choice of French fries or house salad

### Upgrades:

Sweet potato fries, Caesar salad or poutine | \$2.50 each

Add 3 bacon strips or cheddar cheese | \$2 each or both \$3

Gluten free bun | \$1

### Chicken Fingers and Plum Sauce | \$17

Add a choice of wing sauce | \$1

Gluten free fingers | \$2

### Classic Burger | \$16

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

### "Impossible" Burger | \$18

Plant based veggie patty, sliced tomato, caramelized onions, pickles

### Fish & Chips | \$19

8 oz jump fried battered haddock fillet, coleslaw, lemon wedges, tartar sauce.

Add another piece of haddock | \$6

## FLATBREADS

### Smoked Chicken | \$20

Goat cheese spread, basil herb oil, local Four Season Greens seedlings

### Shrimp and Chorizo | \$22

Chipotle crème fraiche, fresh herb pesto, smoked gouda, roasted red pepper, mushrooms

### Grilled Vegetarian | \$17

Hummus, eggplant, field asparagus, peppers, crumbled goat cheese, arugula, candied fennel

## MAINS

### Chicken Supreme "Caprese" | \$38

Wrapped in prosciutto, filled with bocconcini cheese, red peppers, fresh herbs. Tarragon butter sauce

### Pan seared Atlantic Salmon Fillet 7 oz | \$34

Tomato - artichoke - caper relish

### 10 oz Center Cut Certified Angus NY Striploin | \$49

Add six garlic basted shrimp | \$12

### Braised Short Rib | \$41

Simmered in red wine demi sauce

### Mushroom Ravioli | \$30

On goat cheese spread tossed with sweet potato, roasted cauliflower, Brussel sprout leaves, fresh herb pesto, shredded parmesan, spiced pumpkin seeds

Add grilled natural chicken breast | \$8

Add sauté of six shrimp | \$12

Substitute vegan cheese | \$2

Vegetarian 

Gluten Free 

All prices exclusive of service charge and HST. Please note Deerhurst Resort currently ONLY accepts debit or credit cards payment methods.

Please remember to 'Mask Up' when you leave your table.

Menu effective September 14, 2021; subject to change 09/14/21



## DESSERTS

All desserts | \$13 each

### Pumpkin Spiced Crème Brule

Maple pear compote, shortbread cookies

### Cinnamon Infused Apple Crumble Tart

Caramel cream reduction, scoop of vanilla ice cream

### Chocolate Black Forest Mousse

Flourless brownie layer, dark rum cherry compote center, hard crack Belgian chocolate dome

### Key Lime Cheesecake in glass

Graham crumbs, lime spiked cold whipped cream cheese, candied lime wheels

## 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

## MOCKTAILS

All mocktails | \$5.50

### Penn Lake Punch

Blue raspberry syrup, 7-Up, blue sugared rim

### Iced Coffee Cappuccino

Coffee syrup, 2% milk, whipped cream, caramel drizzle

### Strawberry Temple

Strawberry syrup, orange juice, ginger ale, Maraschino cherries

### Sour Gummy - Rita

Sour gummy syrup, pineapple juice, 7-Up, rimmed sugar

### SPECIAL "TO GO" BACK TO YOUR ROOM OR HOME

Deerhurst's Exclusive Muskoka Brewery Deertail Ale

Tall Cans 6 pack | \$19.91 plus HST

## ON TAP

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

Deerhurst Resort is proud to pour Muskoka Brewery draft beer selections:

Deertail Ale (brewed exclusively for Deerhurst Resort), Craft Lager, Detour, Seasonal Rotation

## 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)

Imported Beer

Corona, Heineken (355 ml) | \$7.75

Guinness | \$8.50

Muskoka Spirits Hard Vodka Sparkling Water | \$8

Lemon & Field Berry, Pineapple & Raspberry, Peach & Black Currant, 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 Classic Caesar | \$13.50

Muskoka Spirits gin or Mighty Moose vodka, house-made BBQ sauce, Clamato, bean, lime, house-made rimmer

**Make it colossal with our signature garnish skewer:**

Shrimp, chorizo sausage, gherkin pickle, colossal olive, celery, lime | Add \$7

Aperol Spritz | \$12

Aperol, Prosecco, Grand Marnier, orange slice

"Muskoka" Mule | \$13

Muskoka Spirits gin or Mighty Moose vodka, lime juice Muskoka Springs ginger beer, lime slice


Whisky Sour | \$12

Rye, lemon juice, simple syrup, splash of soda, lime

All prices exclusive of service charge and HST. Please note Deerhurst Resort currently ONLY accepts debit or credit cards payment methods.

Please 'Mask Up' when you leave your table. Menu effective September 14, 2021; subject to change

09/14/21

Vegetarian 

Gluten Free 