

APPETIZERS & SALADS

Soup of the Day | \$11

Prepared daily

Barbacoa Beef Cheek Tacos | \$19 – 3 pcs

Tomatillo chipotle salsa, crème fraiche, cabbage slaw

Baguette and Dips | \$12

Chick pea hummus, tomato-onion-basil bruschetta

Vegetarian Tempura and Dumplings | \$15

Crispy cauliflower, sweet potato tempura, fresh garlic and ginger “Wabara” 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


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, bacon, 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

Wild rice risotto with edamame, tomato - artichoke - caper relish

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

Add six garlic baked shrimp | \$12

Braised Short Rib | \$41

Simmered in red wine demi sauce

Entrees above are presented with potato and market fresh seasonal vegetables of the day

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.

Cash transactions are **NOT** an acceptable form of payment.

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

Menu effective Oct 28, 2021; subject to change
10/28/21



DESSERTS

All desserts | \$13 each

Butternut Squash Crème Brule

Warm Chocolate Lava Cake

Fresh fruit coulis

New York Cheesecake

Fresh custard baked on a vanilla crust

Pumpkin Pie

Cinnamon-apple chutney, whipped cream

Key Lime Tart - ^{DF}

Shortbread crust tart lime filling

BEVERAGES

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

Espresso | \$5

Double Espresso | \$5.90

Cappuccino | \$5.50

Café Au lait | \$5.50

Americano | \$5

Steep Tea Selection of Herbal and Flavored Tea | \$3

Juice 12oz | \$5 *Orange, Grapefruit, Apple or Cranberry*

Fountain Pop | \$3 pint | \$4 free refills

Shirley Temple | \$4

Hot Chocolate with Whipped Cream | \$4

Skim, 2% or Chocolate Milk 8 oz | \$3.50

Natural Soya Milk 200 ml | \$3.50

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 Tall can

Muskoka Spirits Hard Vodka Sparkling Water | \$8

Lemon & Field Berry, Pineapple & Raspberry,
Peach & Black Currant or Coconut Lime (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

Aperol Spritz | \$12

Aperol, Prosecco, Grand Marnier, orange slice

Deerhurst Smoked Maple Old Fashioned | \$14

2oz Forty Creek Canadian Whisky, Smoked
Maple Syrup, Bitters, Maraschino Cherry

Whisky Sour | \$12

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

SPECIAL "TO GO" BACK TO YOUR ROOM OR HOME
Deerhurst's Exclusive Muskoka Brewery Deertail Ale
Tall Cans 6 pack | **\$19.91 plus HST**

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

*Cash transactions are **NOT** an acceptable form of payment.*

Please 'Mask Up' when you leave your table. Menu effective
Oct 28, 2021; subject to change
10/28/21