



It's maple season in Muskoka! Look for the maple leaf next to some of our dishes below for our features made with our very own Deerhurst maple syrup.

APPETIZERS & SALADS

Chef's Signature Soup | \$12

Ask your server about this daily feature



Heritage Blend Mix of Greens | \$18.25 ^V GF DF

Maple pickled baby golden beets, apple chips, candied pecans, balsamic-maple-mustard vinaigrette

Stacked Caesar Salad | \$21.50

Crispy chorizo, jump fried pork rinds, shaved parmigiano focaccia, Deerhurst original garlic dressing

Shrimp Cocktail - Crab Cake Duo | \$25.95

Grape tomato - caper relish, black garlic, local Four-Season Greens, bacon aioli, cocktail sauce

Slider Samplers | \$22.25

Bison, duck, lamb patties accompanied by cranberry chutney, brie cheese, remoulade, mini brioche buns

Crispy Duck Drumettes | \$17.95 ^{DF} GF

Spicy dry rub, wild blueberry sauce, savory slaw

Steamed P.E.I. Mussels | \$25.50

Hotel's own Muskoka Brewery Deertail Ale roasted garlic cream broth, fennel - tomato - artichoke sofrito, grilled baguette

Antipasto Platter For Two | \$27.95

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

Vegetarian ^V Gluten Free ^{GF} Dairy Free ^{DF}

*Menu items can be modified for your dietary needs. Please ask your servers. All prices exclusive of service charge and HST. Please note Deerhurst Resort currently **ONLY** accepts debit, credit card or room charge payment methods.*

TAPAS

Spicy Steamed Edamame For Two | \$15.50 ^V

Japanese Togarashi salt seasoning

Citrus Marinated Olives | \$14.95 ^V

Selection of kalamata, niçoise and green olives, bruschetta, baguette, balsamic pipette to flavour

Homemade Hummus | \$ 14.95 ^V

Fried chickpea, fresh basil pesto, naan bread

Loaded Beef Burger | \$22.95

6 oz Gluten Free patty, aged cheddar, bacon marmalade, smoked sea salt fries, brioche bun

Chicken Wings | ½ Lb \$12.25 | 1 Lb \$20.25 ^{GF} H

Deertail Ale flavoured BBQ sauce, medium, HOT!, honey garlic or Deerhurst maple & bacon sauce

FLATBREADS

Fior di Latte | \$23.50 ^V

Fresh creamy mozzarella, homemade herb tomato sauce, arugula, basil oil

Smoked Chicken | \$25.95

Goat cheese spread, maple glazed bacon, mushrooms, local Four-Season Greens, basil oil

OFF THE GRILL

Grilled entrées arrive with truffled scented wild mushrooms asparagus, duck fat rendered fingerling potato sauté, parsnip purée, smoked herb and green peppercorn reduction

12 oz Ontario Pork Chop Center Cut | \$41.95 ^{GF}

Maple mustard glaze

10 oz AAA New York Beef Striploin | \$59.75 ^{GF}


Center Cut

ECLIPSE


RESTAURANT & TERRACE



ENTREES

 **Maple Marinated Atlantic Salmon | \$36.50^{GF}**
Ginger-soy-maple glaze, confit fingerling potatoes, root vegetable slaw, bok choy, pink peppercorn beurre blanc sauce


Prosciutto Wrapped Chicken Supreme | \$39.75
Filled with Boursin – cream cheese, Parisian gnocchi with fresh sage and shaved chestnut, brussel sprouts, field asparagus, foie gras reduction

 **Braised Lamb Shank | \$39^{GF}**
Maple whipped goat cheese, port wine soaked figs, scallion mash potatoes, vegetable medley, herb – pearl onion reduction

Shrimp and Chicken Linguine | \$36.75
Lemon and herb roasted pulled chicken, jumbo shrimp sauté, pesto cream sauce, confit grape tomatoes, baguette

Vegetarian Risotto | \$31.95^{V GF}
Butternut squash, charred tomato, golden beets, fennel, asparagus, wild mushroom, shredded vegan cheese

DESSERTS

 **Maple Dessert Tasting | \$11**
Maple flavoured butter tart, individual cheesecake with cranberry chutney, maple – espresso crème brûlée

Warm Chocolate Lava Cake | \$10
Fresh fruit coulis

New York Cheesecake | \$10.50
Torché custard baked on a vanilla crust

Local Windmill Bakery Warm Apple Beignet | \$11
Dusted in cinnamon sugar, vanilla ice cream

MOCKTAILS

Penn Lake Punch | \$5.00
Blue raspberry syrup, 7 Up

Strawberry Temple | \$5.00
Strawberry syrup, orange juice, ginger ale, maraschino cherries

Sour Gummy-rita | \$5.00
Sour gummy syrup, pineapple juice, 7 Up

BEVERAGES

Coffee 12oz | \$3.25 *Regular or decaffeinated*

Espresso | \$5.50

Double Espresso | \$6.25

Cappuccino | \$6

Café Au lait | \$6

Americano | \$5.50

Steep Tea of Herbal and Flavored Tea | \$3.25

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

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

Shirley Temple | \$4 **Natural Soya Milk 200 ml | \$4**

Hot Chocolate with Whipped Cream | \$4

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

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