



STARTERS

Stacked Caesar Salad | \$18.25

Romaine hearts, creamy vinaigrette, pancetta chips, spiced chickpeas, asiago

Boston Bib and Lolla Rossa | \$19.50 ^{V GF DF}

Grilled fennel, compressed watermelon, heirloom radishes, beet chips, lavender and honey vinaigrette

TO SHARE

Olives and Dips | \$18.50 ^V

Jalapeno-smoked gouda and grilled artichoke hummus kalamata, niçoise and green olives, balsamic pipette, naan bread, papadums

Antipasto Platter | \$27.95

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

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

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

Shrimp and Chorizo Flatbread | \$22.50

Roasted red pepper, mushroom sauté, smoked gouda, garden pesto

Vegetarian Flatbread | \$19.50 ^V

Fior di latte, grilled tomato, arugula leaves, balsamic drizzle

TAPAS

Fresh Oysters - Minimum of Four | \$3.50 ea ^{GF DF}

*Please ask your server for today selections
Fresh horseradish, gin cocktail sauce, house mignonette*

Maple Glazed Pork Belly | \$19.50

Dauphinoise potato, chorizo foam, parsnip and apple pure, frisse

Smoked BBQ Chicken Potato Skin | \$ 19.75

Salsa Verde, chipotle aioli, smoked gouda, pork rind chips

Crispy Duck Drumettes | \$19.95 ^{DF GF}

Spicy dry rub, wild blueberry sauce, savory slaw

Ahi Tuna Tartare and White Shrimp Cocktail | \$27.95

Cucumber and mango relish, wasabi mousse, pickled ginger, wonton chips

Vegetarian Tostada | \$18.50 ^{GF V}

Fried corn tortilla, black bean pure, guacamole, Pico de Gallo, chiffonade lettuce, jicama slaw, herbed crema

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

Menu items can be modified for your dietary needs. Please ask your servers.

Please note Deerhurst Resort does not currently accept cash.





SMALL PLATES

Chicken Skewers and Wild Leek-Mushroom Agnolotti | \$28.25

Marinated seared chicken breast in curried coconut broth, pickled butternut squash, goat cheese crumble, pearl onion marmalade

"Wagyu" Sliders | \$29.95

100% premium patty, aged cheddar, bacon marmalade, house pickles, tomatillo salsa, brioche bun

Pan Seared Rainbow Trout | \$39 GF

Crispy sundried tomato polenta, tomato and caper relish, green beans, saffron beurre blanc

AAA Grilled Beef New York Steak 8 oz | \$48.75

California center cut beef striploin. Yukon potato gratin, crispy onion rings, chimichurri, mushroom and asparagus sauté, pan jus drizzle

OFF THE GRILL FROM THE ANTLER STEAKHOUSE



*Grilled entrees arrive with potato au gratin, Ontario mushroom sauté, asparagus, parsnip puree, wild blueberry reduction
Add Beer Battered Onion Rings with Chipotle Aioli | \$6.50*

Prosciutto Wrapped Chicken Supreme | \$39.75^{GF}

Filled with Herbed Cream Cheese

Braised Beef Short Ribs | \$41^{GF}

Cranberry Chutney

12 oz Frenched Veal Chop | \$56^{GF}

16 oz USDA Bone in Ribeye | \$95^{GF}

DESSERTS

Coconut Panna Cotta | \$12^{DF GF V}

Blueberry compote

Stout Chocolate Petit Gâteau | \$13

Chocolate mousse, stout beer ganache

Cold Whipped Cheesecake | \$14^{GF}

Rosemary roasted peaches

Fogato | \$13

Scotch whisky with smoked almonds ice cream, espresso and cinnamon biscotti

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