



Artisan Bread Rolls and Savory Scones | \$5

Honey whipped butter, house pate

Wild Leek and Potato Chowder | \$14^{GF}

Torched corn puree, purple potato, pickled pearl onion leaves, chicharron dust

Antler's Caesar Salad | \$ 21

Charred romaine hearts, red leaf lettuce, vinaigrette, maple cured bacon, fried capers, shaved parmigiano, herb crostini

Yellowfin Tuna Saku | \$24^{GF DF}

Rice cracker crusted medallions, fresh spring roll, black sesame and bee pollen drizzle, ponzu jelly

Beef Tenderloin Carpaccio | \$24^{GF}

Truffled crema, pickled shiitake, shallots, crispy parmesan rings, arugula leaves, aged balsamic vinaigrette

Heirloom Tomato Beet Caprese Salad | \$23^{GF}

Goat cheese and avocado mousse, olive tapenade, black garlic, fresh basil vinaigrette

Chilled Seafood Tasting | \$24^{DF}

Jumbo shrimp cocktail, seared scallop, blue fin crab cake accompanied with cocktail sauce, mignonette, bacon aioli

Charcuterie and Cheese for Two | \$29

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

Deertail Ale Steamed Mussels | \$28

Smoked tomato and creamy-garlic broth, fresh herbs baguette

ENTRÉES

Grilled Octopus and Shrimp Tagliatelle Pasta | \$36

Confit of grape tomato, anchovy, Spanish olives, arugula leaves, shaved asiago garlic and caper butter infusion

Herbed Roasted Supreme of Chicken | \$39^{GF}

Wild rice risotto, asparagus, braised baby carrots, charred peach and red onion chutney

Pan Seared Arctic Char | \$39^{GF DF}

Crispy potato pancake, bacon aioli, warm niçoise salad, pink peppercorn and sherry gastrique

Bone In Braised Short Ribs | \$41^{GF}

Two tone potato, brussel sprouts sauté, baby carrots, onion rings, cherry reduction

Truffled Wild Mushroom Ravioli | \$36

Mozzarella, ricotta and parmesan wrapped egg noodle stacked with fire roasted tomato, summer peas emulsion, black olive and caper tapenade

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.





FROM THE GRILL

All of our steaks arrive with smoked herb garlic peppercorn reduction, asparagus, double baked potato with smoked gouda and scallion mash. All items are prepared gluten free.

6oz Certified Angus Center Cut New York Striploin | \$36

12oz Frenched Veal Chop | \$56

12 oz Certified Angus Center Cut New York Striploin | \$69

8 oz AAA Beef Tenderloin | \$72

16 oz USDA Prime Bone In Ribeye | \$95

Australian Wagyu Striploin Steak 8 oz (California Cut) | \$125

45 oz AAA Tomahawk Steak | \$189

SIDES

Cauliflower Gratin | \$10^{GF}

Maple Glazed Baby Carrots | \$7^{GF}

Beer Battered Onion Rings | \$12
Chipotle aioli

Brussel Sprouts with Double Smoked Bacon Sauté | \$12^{GF}

Antler's French Fries | \$11
Rosemary, smoked sea salt, parmesan cheese

Asparagus | \$10^{GF}
Lemon butter, pink peppercorn dust

Mac and Cheese | \$15
Parmigiano, esplette drizzle

Double Baked Potato | \$12^{GF}
Smoked gouda, scallion whipped mash

Truffled Wild Mushroom Sauté | \$11^{GF DF}

ADD ONS

Addition of Bearnaise Sauce | \$6

Atlantic Lobster Tail 7 oz | \$28

Garlic Basted Grilled Shrimp Skewers 7pc | \$21

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