



## STARTERS

### Seafood Chowder | \$14

*Shrimp, baby scallops, clams, sweetcorn, bacon rendered redskin potato, chive oil, spiced chicharron dust*

### Stacked Caesar Salad | \$18.25

*Crispy romaine hearts, creamy vinaigrette, maple glazed bacon, fried capers, parmigiano herbed focaccia*

### Three Leaf Salad | \$19.50 <sup>GF DF</sup>

*Lolla Rossa, spinach and blonde frisse, maple roasted butternut squash, golden beet chips, heirloom radish, autumn cranberry and shallot vinaigrette*

## TO SHARE

### Olives and Dips | \$18.50 <sup>V</sup>

*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, dried cranberry, house pickles, olives, mustards, port wine pipettes, herbed crostini*

### Crispy Duck Drumettes | \$19.95 <sup>GF DF</sup>

*Spicy dry rub, Bala cranberry reduction sauce, savory slaw*

### Vegetarian Tostada | \$18.50 <sup>GF</sup>

*Fried Corn Tortilla, black bean pure, guacamole, Pico de Gallo, chiffonade lettuce, Jicama slaw, herbed crema*

## COMPASS FAVORITES

*Burgers Arrive with Your Choice of Fries or Garden Salad.  
Upgrades to Sweet Potato Fries, Caesar Salad or Poutine | \$2.75 Gluten free bun available*

### Beef Burgers | \$19.95

*6oz gluten free patty, aged cheddar, bacon marmalade, house pickles, brioche bun*

### "Impossible" Burger | \$22.50 <sup>GF V</sup>

*Plant Based veggie patty, guacamole, tomato, red onion slaw, mesclun greens*

### Muskoka Deer Tail Ale Fish Chips | \$21.95

*Hand dipped and fried haddock loins, house slaw, fries, lemon wedge and tartar sauce*

### Chicken Wings | ½ LB \$13 | 1 LB \$21 <sup>GF</sup>

*Deertail Ale flavored BBQ sauce, Medium, HOT!, Honey Garlic or Deerhurst maple & bacon sauce*

### Chicken Fingers | \$19.25

*5 crispy fingers, french fries, plum sauce | Tossed in choice of wing sauce | \$1  
gluten-free fingers | + \$3*

### P.E.I Mussels | \$ 24

*Steamed with grape tomato, fennel and white wine creamy garlic broth, fresh herb baguette*

### Braised Beef Cheek Poutine | \$ 14.95

*Thornloe cheese curds, dill pickles, beef gravy, green onion | Make it regular poutine | \$12.95*





COMPASS  
GRILL & LOUNGE  
FLATBREADS

**Shrimp and Chorizo Flatbread | \$22.50**

*Roasted red pepper, mushroom saute, smoked gouda, garden pesto*

**Caprese Flatbread | \$19.50<sup>V</sup>**

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

**Smoked Chicken | \$21.50**

*Sundried tomato pesto, marinated portobello, caramelized onions,  
goat cheese crumble, green onions*

MAINS

**Pan Seared Atlantic Salmon | \$38**

*Roasted fennel and crispy polenta, tomato and caper relish,  
green beans, saffron beurre blanc*

**Prosciutto Wrapped Chicken | \$39** 

*Stuffed with boursin cheese, warm root vegetable salad,  
duck fat rendered fingerling potatoes, cranberry relish*

**AAA Grilled Beef New York Steak 10 oz | \$41**

*Baked Yukon potato gratin, crispy onion rings, chimichurri, mushroom, asparagus, pan jus  
Add Grilled Shrimp Skewer | \$14*

**Butternut Squash Ravioli | \$29** 

*Roasted cauliflower, brussel sprouts leaves, arugula, pickled cranberries,  
pepitas, parmesan cheese, pesto cream sauce*

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

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

DESSERTS

**Opera Cheesecake | \$14**

*Chocolate ganache, black sambuca soaked cake, cold whipped cheesecake, sambuca sponge*

**Maple - Espresso Panna Cotta | \$12<sup>V</sup>**

*Vegan chocolate cake, pear compote, vegan chocolate sauce, coconut-cocoa crumble*

**Pumpkin Crème Brûlée | \$13** 

*Pumpkin seed biscotti, cranberry chutney, cinnamon chantilly*

**Stout Chocolate Petit Gâteau | \$13**

*Chocolate mousse, stout beer ganache*



Vegetarian<sup>V</sup>    Gluten Free<sup>GF</sup>    Dairy Free<sup>DF</sup>  
Menu items can be modified for your dietary needs. Please ask your servers.  
Please note Deerhurst Resort does not currently accept cash.

