

ECLIPSE

RESTAURANT & TERRACE

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 ^{GF DF}

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

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

Spicy dry rub, Bala cranberry reduction sauce, savory slaw

Vegetarian Tostada | \$18.50 ^{GF}

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

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 ^{GF V}

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 ^{GF}

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



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FLATBREADS

Shrimp and Chorizo Flatbread | \$22.50

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

Caprese Flatbread | \$19.50^V

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^V

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^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.

