



TAPAS MENU

These sharing plates are perfect for late-night bites or order a variety for a casual and relaxed meal.

FRENCH FRIES | \$12

Enjoy a bowl of fresh fries for the table
Make it a poutine | \$2.50

OLIVES AND DIPS | \$18.50

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

CRISPY DUCK DRUMETTES | \$19.95 ^{DF GF}

Spicy dry rub, wild blueberry sauce, savory slaw

BEEF BURGER | \$19.95

6oz Gluten Free Patty, Aged Cheddar,
Bacon Marmalade, House Pickles Brioche Bun

CHICKEN FINGERS | \$19.95

5 Crispy Fingers, French Fries, Plum Sauce | Tossed in Choice of Wing Sauce + \$1
Gluten-Free Fingers + \$3

FLATBREADS

SMOKED CHICKEN FLATBREAD | \$21.50

Sundried Tomato Pesto, Marinated Portobello, Caramelized Onions,
Goat Cheese Crumble, Green Onions

SHRIMP AND CHORIZO FLATBREAD | \$22.50

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

VEGETARIAN FLATBREAD | \$19.50

Fior di latte, grilled tomato, arugula, balsamic drizzle

DESSERTS

OPERA CHEESECAKE | \$14

Chocolate Ganache, Black Sambuca Soaked Cake,
Cold Whipped Cheesecake, Sambuca Sponge

STOUT CHOCOLATE PETIT GÂTEAU | \$13

Chocolate mousse, stout beer ganache

MAPLE - ESPRESSO CRÈME BRÛLÉE | \$12

Almond biscotti, Cinnamon Chantilly,
Berries

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.