



STARTERS

DUCK CONFIT QUESADILLA | \$21.95

Brome Lake duck leg, brie cheese, caramelized onions, arugula, fig - cherry chutney

STACKED CAESAR SALAD | \$18.25

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

BRAISED OCTOPUS SALAD | \$22.50

Warm baby potato salad, cherry tomato, Nicoise olives, frisee greens, romesco vinaigrette, garlic aioli, bacon jam

ARUGULA AND FRISEE SALAD | \$19.50 GF

Whipped peppered goat cheese, candied Ontario apples, pickled red onions, roasted chestnuts, cranberry - shallot vinaigrette

TO SHARE

CAPRESE FLATBREAD | \$19.50 V

Fior di latte, confit tomato, arugula, balsamic drizzle

STEAMED P.E.I MUSSELS | \$ 24

Charred tomato and creamy garlic broth, fresh herb baguette

SMOKED CHICKEN FLATBREAD | \$21.50

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

ANTIPASTO PLATTER | \$27.95

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

OLIVES AND DIPS | \$18.50 V

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

COMPASS FAVORITES

Burgers arrive with your choice of Fries or Garden Salad.

Upgrade to Sweet Potato Fries, Caesar Salad or Poutine | \$2.75 / Gluten free bun available

BEEF BURGER | \$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, 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



MAINS

CURRIED SWEET POTATO AND LENTIL | \$32

Warm quinoa and chickpea salad, cauliflower pakora, papadums, pineapple salsa

ROAST SUPREME OF FARMED ONTARIO CHICKEN | \$37

Wild rice and cranberry filling, butternut squash gnocchi, fresh sage butter sauce

CHICKEN SKEWERS AND WILD LEEK AND MUSHROOM AGNOLOTTI | \$28.25

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

AAA GRILLED CENTER CUT NEW YORK SIRLOIN STEAK 10 OZ | \$ 41

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

BLACKENED SHRIMP FETTUCCINE | \$34

Anchovies, sundried tomato, olive tapenade, herb pesto, torched gruyere cheese, crispy focaccia

ESCALOPE OF HALIBUT | \$39

Leek and crushed fingerling potatoes, chorizo mousse, green bean and fennel sauté, saffron nage

DESSERTS

STOUT CHOCOLATE PETIT GÂTEAU | \$13

Chocolate mousse, stout beer ganache

WINTER SPICE CRÈME BRÛLÉE | \$13

Gingerbread cookie, vanilla Chantilly, festive dried fruit chutney

OPERA CHEESECAKE | \$14

Chocolate ganache, black Sambuca soaked cake, cold whipped cheesecake, Sambuca sponge

Vegetarian^V

Gluten Free^{GF}

Dairy Free^{DF}

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

Please note Deerhurst Resort does not currently accept cash.

