



## STARTERS

### **DUCK CONFIT QUESADILLA | \$21.95**

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

### **STACKED CAESAR SALAD | \$18.25**

*Crispy romaine hearts, creamy vinaigrette, maple glazed bacon, jump fired capers, parmigiana, herb focaccia*

### **BRASIED OCTOPUS SALAD | \$22.50**

*Warm baby potato salad, cherry tomato, Niçoise olives, frisée greens, romesco vinaigrette, garlic aioli, bacon jam*

### **ARUGULA AND FRISEE SALAD | \$19.50 GF**

*Maple whipped goat cheese, candied Ontario apples, pickled red onions, roasted chestnuts, cranberry - shallot vinaigrette*

## TO SHARE

### **CAPRESE FLATBREAD | \$19.50 V**

*Fiore 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*

### **OLIVES AND DIPS | \$18.50 V**

*Jalapeno smoked gouda - grilled artichoke hummus, kalamata, Niçoise 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*

## 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*

### **PROSCIUTTO WRAPPED SUPREME OF CHICKEN | \$37**

*Filled with ricotta, roasted red pepper and spinach. brussel sprouts, butternut squash gnocchi, fresh tarragon 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 | \$ 48**

*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 marmalade, green bean, and fennel sauté, saffron nage*

## DESSERTS

### **STOUT CHOCOLATE PETIT GÂTEAU | \$13**

*Chocolate mousse, stout beer ganache*

### **LAVENDER CRÈME BRÛLÉE | \$13**

*Almond Blueberry financier, vanilla Chantilly*

### **OPERA CHEESECAKE | \$14**

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

### **THE CARROT CAKE | \$13**

*Orange scented mousse, spiced caramel sauce, pecan honey comb*

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 server.  
Hand selected halal products available. Please inquire with your host*



*Please note Deerhurst Resort does not currently accept cash.*