

STARTERS

Bread Basket for Two \$6
Assorted bread rolls, whipped butter (*gluten free bread available*)

SOUPS & SALADS

Five Onion Soup en Croûte \$14
Creamy onion broth, braised oxtail, black garlic, torched Gruyere cheese, crostini, shallot onion confit

The Compass Caesar \$19
Chopped romaine hearts, homemade creamy vinaigrette, maple and peppercorn crusted bacon, parmigiano reggiano, herbed croutons

Candied Beetroot and Squash Salad (gf/df/vegan) \$20
Red oak leaves, Belgium endive, frisse greens with warm root vegetables, spiced acorn puree, dried cranberries, apple and beet chips, pickled onions, roasted pumpkin vinaigrette

SHAREABLES

TAPAS

Dumplings and Potstickers \$23
Steamed vegetarian dumplings, jump fried tofu, pork and chicken potstickers, crispy spring rolls, kimchi salad, Yuzu dipping sauce

Olives and Dips \$24
Pull apart focaccia from Deerhurst bake shop, hummus, marinated Kalamata and Nicoise olives, herbed bruschetta, balsamic syrup, feta cheese

Prince Edward Island Mussels \$27
Steamed in curried coconut broth with red peppers, grape tomatoes, carrot slaw, lemongrass, cilantro, garlic baguette

Barbacoa Flautas \$23
Three pieces of crispy corn tortillas rolled with Monterey Jack and braised beef cheek, flavorings of pico de gallo, cilantro, shaved lettuce, guacamole, crema, Mexican Cotija cheese

Yellow Tuna Tartare (df) \$25
Avocado mousse, cucumber and mango relish, seaweed salad, pickled ginger, wasabi, wonton chips

Bothwell Cheese Board for Two (gf) \$29
A selection of Manitoba artisanal cheese of black truffle Monterey Jack, red wine old Cheddar, cold smoked maple and hickory wood Gouda, cranberry - pearl onion chutney, grapes, gluten-free crackers

GOURMET CHICKEN WINGS

7 pcs \$14 / 14 pcs \$27 (gf/h)

Hawaiian Wings tossed in our tropical style bbq sauce of garlic, ginger, soy, brown sugar and pineapple juice, arrives with grilled pineapple salsa

Classic Buffalo Wings in our house made buffalo sauce with medium heat, crumbled blue cheese

Firecracker Wings tossed in jalapeno lime sauce, sriracha, scallions, freshly chopped cilantro

Maple Bacon tossed in Muskoka maple syrup and our house smoked pork belly jam

FLATBREADS

Chicken and Chorizo Flatbread

\$24

Pulled chicken, chorizo spread, smoked gouda, caramelized onions, roasted red pepper, chipotle aioli, green onions

ENTRÉES

COMPASS FEATURES

Tuscan Supreme of Chicken

\$34

Filling of sundried tomato, spinach and fresh mozzarella, handmade sweet potato gnocchi Seasonal baby vegetables, sage veloute sauce

Osso Bucco (gf)

\$36

Slowly braised bone on veal shank accompanied by saffron-infused wild mushroom risotto, asparagus sauté, tomato confit

Vegetarian Pho Bowl (gf/df/vegan)

\$29

Vermicelli noodles served in with scented vegetable broth, bok choy, bean sprouts, shiitake mushrooms, julienne carrots, sesame seeds

Add Grilled chicken breast / \$ 9 or Shrimp sauté 4 pc / \$7

Icelandic Cod

\$34

Baby fennel grits cake, grape tomato - chorizo beurre blanc, roasted beetroot, snap pea sauté

Butternut Squash Agnolotti v

\$29

Roasted cauliflower, portobello mushroom, zucchini, black garlic, goat cheese crumble, cranberry-arugula pesto sauce

Compass Burger

\$28

8oz gluten-free beef brisket patty, aged cheddar, maple glazed pork belly, brioche bun with classic garnishes, a side of herb-truffle scented fries *(gluten free bun available)*

Fish and Chips

\$25

Hand dipped golden fried Haddock fillet, served with chiffonade cabbage slaw, parmesan dusted fries and sweet pickle tartar sauce

OFF THE GRILL

Arrives with gratin potato, asparagus, wild mushroom sauté, battered onion ring green peppercorn compound butter, smoked herbed reduction, roasted cauliflower puree

10 oz AAA Beef Striploin

\$56

16 oz AAA Bone-In Cowboy Steak

\$69

Most of our menu items can be modified for your dietary needs. Please ask your server. Please note Deerhurst is a cashless resort. We accept debit and all major credit cards.