SNACKS & STARTERS

Shoestring Fries GF Add Gravy \$1.50 GF/V/H	\$10.00
Classic Poutine GF	\$13.50
Fries, Quebec cheese curds, gravy	

\$12.25

\$14.50 **Crunchy Bites** Battered Onion Rings, breaded pickles, mac and cheese bites, roasted garlic dipping sauce

Sweet Potato Fries DF/GF

\$19.50 Trio of Dips V Housemade hummus, guacamole, bruschetta, vegetable crudite, corn tortilla chips, naan bread

Nachos GF

\$24 Corn tortillas, blend of mozzarella, jalapeños, peppers, summer bean salad, shredded lettuce, pico de gallo, lime crema Add chicken | \$6.75



Crispy Seafood Sampler Battered clams, calamari, and shrimp tossed in with spice blend, tomato, jalapeño peppers served with charred lemon and our signature tartar sauce

DF/GF/H

CHICKEN WINGS

Seven pieces (7)

DF/GF/H

\$14 Fourteen pieces (14)

\$24

\$21

Choice of sauce:

Dry Spice | Honey-Garlic | Deerhurst BBQ | Classic Medium | Chipotle and Ancho barbeque (hot) | Maple Cranberry Scotch Bonnet (extra hot)

FRESH SALADS

Caesar Salad

Romaine hearts, creamy vinaigrette, bacon, parmesan, croutons, lemon Small \$12.25 | Large \$18.50

Spinach, Red Leaf and Frisse Salad GF/DF/V

Locally sprouted lentils, grape tomatoes, cucumber, julienne carrots, pickled red onions, dried fruit granola crunch, Maple and citrus vinaigrette Small \$10.25 | Large \$18.50

The "Cobb" Salad GF

\$25.95 Chopped romaine, grilled chicken breast, avocado, tomatoes, bacon, feta, hard boiled egg, green goddess dressing



BOWLS

Yellowfin Tuna Tataki \$25.50 Seared tuna loin, blend of Asian slaw and

soba noodles salad, edamame beans, pickled ginger, ponzu dressing, sesame seeds

Burrito Bowl

\$24.95

Mexican rice, guacamole, pico de gallo, grilled corn, jalapeno peppers, grape tomato, black beans, cotija cheese, cilantro-lime crema, corn tortilla chips

Mediterranean Chicken with Naan

\$26.75

Grilled chicken breast, arugula and sprouted lentil salad, sundried tomato, marinated olives, tzatziki spread, crumbled feta, lemon-herb vinaigrette

V/GF Falafel Bowl

\$24.50 Handmade chickpea falafels with quinoa tabbouleh, hummus, avocado, cucumber, cherry tomato, pickled red onion, marinated olives, dressed with mint yogurt



PROTEIN PACK YOUR SALAD OR BOWL Add natural chicken breast \$6.75

Add Oven Baked Atlantic Salmon \$7.25

BURGERS & SANDWICHES

All burgers are 6oz beef chuck patties and gluten free. Burgers are served on a brioche bun with traditional garnishes.

Your choice of fries or garden salad.

Exchange for sweet potato fries, Caesar salad + \$2.75 or Poutine + \$3.75 Halal burger option + \$1 Gluten free buns available, ask your server

The Classic Burger \$22.50 Lettuce, tomato, pickle, sliced red onion

\$23.75 Loaded Maple Burger Maple BBQ sauce, aged cheddar, double smoked bacon, classic garnishes

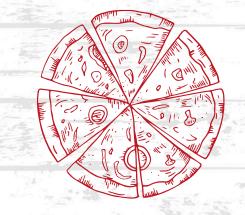
Grilled Chicken Burger \$23.25 Freshly grilled marinated chicken breast, peach salsa, crumbled feta, leaf lettuce, tomato, creamy avocado and fresh herb sauce

Blackened Mahi Mahi \$24.50 Chiffonade lettuce, pickled red onion, pineapple salsa, fresh dill and caper aioli

Garden Burger \$22.50 Handcrafted chia^vand lentil patty, hummus, pico de gallo, grilled red onion, arugula

STONE OVEN PIZZAS

Gluten free crust available, ask your server



Creamy Spinach and Artichoke Pizza

Baby spinach, artichoke, roasted red pepper, sundried tomato, topped with goat cheese

Buffalo Chicken Pizza

\$23.50

\$21.50

Pizza sauce, mozzarella and cheddar cheese, shredded chicken, banana peppers, green onions, buffalo sauce and crumbled blue cheese

The "Canadian"

\$23.95

Pizza sauce, mozzarella and cheddar cheese, pepperoni, maple candied bacon, cremini mushrooms, cheese curds

PUB FAVOURITES

Steak Frites

\$29.75

Grilled 8 oz Beef Striploin topped with chimichurri, salsa criolla, peppered arugula, parmesan fries

Crispy Ginger Soy Chicken \$24.50 Battered chicken breast pieces tossed in our ginger-soy and sambal sauce served over

rice with sauteed julienne vegetables, pickled ginger, toasted sesame seeds and scallions

Muskoka Deer Tail Ale	\$22.95
Fish & Chips	

Hand-dipped haddock loin served with chiffonade cabbage slaw and house made tartar sauce and french fries

BBQ Meat Sampling

\$27 House smoked beef brisket, dry spiced pork riblet, smoked sausage, rolls, coleslaw, bbq sauce, fries

Smoked Chicken & Broccoli Penne Bake

\$24.50

\$22.50

Smoked chicken, broccoli and penne baked in creamy garlic and smoked gouda mornay sauce

Chicken Fingers

5 crispy fingers and plum sauce served with french fries Add choice of wing sauce - \$1 Gluten-free fingers – \$3



gf - gluten free df - dairy free h - halal v - vegetarian

Most of our menu items can be modified for you dietary needs, please ask your server. Please note Deerhurst is a cashless resort. We accept debit and all major credit cards. An 18% automatic gratuity will be applied to groups of 8 or more.