# **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

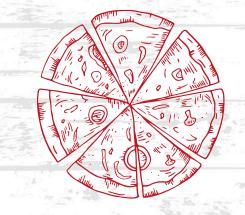
Grilled Chicken Burger \$23.25 Freshly grilled marinated chicken breast, peach salsa, crumbled feta, leaf lettuce, tomato, creamy avocado and fresh herb sauce

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

**Garden Burger** \$22.50 Handcrafted chia<sup>v</sup>and 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.