



STARTERS

SMOKED POTATO CHOWDER | \$14 GF

Maple infused Oxtail marmalade, purple potato succotash, pearl onion compote, chive oil

STACKED CAESAR SALAD | \$18

Fresh cut romaine hearts, crispy pancetta chips, spiced chickpeas, Italian Asiago cheese mixed with our kitchen's garlic spiked creamy vinaigrette

BRAISED OCTOPUS SALAD | \$23 GF

Presented with warm baby potato salad, baby cherry tomatoes and Niçoise olives, frisée greens tossed in Romesco vinaigrette. Garlic aioli and bacon jam

LOCAL GREENS HARVEST SALAD | \$16

Local organic greens, roasted squash, heirloom beets, house pickled red onions tossed in cranberry instilled sherry vinaigrette

PORK BELLY AND BURRATA | \$22 GF

Maple cured pork belly, grilled pineapple relish, heirloom tomato, beetroot purée

ARTISINAL TAPAS

BAVARIAN PRETZEL ANTIPASTO | \$23

Sliced prosciutto, grilled seasonal vegetables, house made pickles, grainy mustard, naturally smoked Gouda cheese dip with warm Bavarian soft pretzel

CHICKEN KARAAGE | \$23

Jump fried ginger-garlic boneless chicken thighs with kimchi and Ponzu dipping sauce

MARINATED OLIVES AND SIDE OF STEAMED EDAMAME | \$20 V

Mediterranean style hummus accompanied by Kalamata and Nicoise olives, balsamic vinegar pipettes, warm Naan bread and crispy papadums

MAPLE CURED SALMON AND YELLOWFIN TUNA TARTAR | \$27

Horseradish creme fraiche, avocado mousse, peppered mignonette, frisée lettuce, wonton chips, wasabi peas

FRESH PEI MUSSELS | \$26

Wild leek and grape tomato in a Chardonnay - garlic broth, fresh herb baguette

BROME LAKE DUCK SLIDERS | \$26

Three sliders on brioche buns flavoured with pulled confit and foie gras pâté accompanied by creamy Brie cheese, cranberry chutney, house pickled red onions

CAPRESE FLATBREAD | \$20 V

Tomato pulp confit brushed flatbread baked with Fiore di Latte Mozzarella cheese, peppered arugula greens and balsamic reduction

SMOKED CHICKEN FLATBREAD | \$22

Sundried tomato pesto lined with smoked chicken breast, portobello mushrooms, caramelized Vidalia onions, melted goat cheese crumble, freshly chopped green olives

SHAREABLE FLATBREADS



DEERHURST
RESORT

itread
HOTELS & RESORTS



CHICKEN WINGS | ½ LB \$13 | 1 LB \$21 H GF

Choice of Deerhurst's own barbecue sauce recipe, mild, medium, HOT, honey garlic or signature Deerhurst maple and bacon sauce

WAGYU BEEF BURGER | \$24.95

7oz Wagyu beef patty, melted aged cheddar, cured Muskoka maple glazed pork belly

"IMPOSSIBLE" BURGER | \$22.50 V GF

Plant based veggie meat patty tomato slices, red onion slaw finished with guacamole

MUSKOKA DEER TAIL ALE FISH CHIPS | \$23.95

Hand dipped golden fried Haddock filet, served with chiffonade cabbage slaw, parmesan truffle scented fries and sweet pickle tartar sauce

12 oz CANADIAN AAA RIBEYE | \$58

8 oz AAA CALIFORNIA CUT BEEF STRIPLOIN | \$49

Steaks arrives with gratin potato, asparagus, wild mushroom sauté and herb reduction sauce

ROASTED WILD BOAR TENDERLOIN | \$38 GF

Truffle scented mushroom risotto, roasted baby carrots, asparagus, blueberry reduction

OVEN BAKED PROSCUITTO WRAPPED SUPREME OF CHICKEN | \$39

Cranberry-ricotta-spinach filling, Parisian gnocchi, Brussel sprouts-chestnut sauté and natural pan jus

ARGENTINE RED SHRIMP & CHORIZO PENNE | \$31

Roasted red pepper, zucchini, smoked gouda, herbed pesto cream sauce, topped with arugula and cherry tomato salad, garlic baguette

WILD LEEK AND MUSHROOM AGNOLOTTI | \$31 V

Maple roasted acorn, zucchini, grilled halloumi cheese, cranberry-pearl onion marmalade, roasted red pepper pesto, crunchy leeks

FLAVOURS OF THE MIDDLE EAST | \$29 V

Vegetable spiced Biryani over coconut scented Jasmine rice, housemade cauliflower pakoras, samosas-lentil fritters, cucumber raita and pineapple chutney

BRAISED WHITE STRIPE LAMB SHANK | \$38

Caramelized fennel grits cake, roasted parsnip puree, asparagus, spiced whipped goat cheese, Port wine soaked figs and pearl onion compote

GEORGIAN BAY RAINBOW TROUT | \$36

Warm potato salad with seasonal baby vegetables, kaffir and cranberry infused beurre blanc

PETIT PRETZEL | \$14

Decadent stout beer brownie and pretzel caramel mousse finished with caramelized white chocolate flavours

DEERHURST SMORES | \$14

Belgian chocolate mousse, caramel heart center, torched marshmallows complete with crunchy graham crumbs

COMPASS CARROT CAKE | \$14

Three layer cake with orange scented cream cheese Chantilly, spiced caramel sauce, candied pecan for crunch

Burger patties are gluten free and arrive on brioche buns with your choice of Fries or Garden Salad. Gluten free and halal options available.

Exchange for Sweet Potato Fries, Caesar Salad | \$2.75
Poutine | \$3.75

ANTLER FAVOURITES

COMPASS FEATURES

SWEET TREATS

