



## 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

### FRESH PEI MUSSELS | \$26

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

## SHAREABLE FLATBREADS

### 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



*Please note Deerhurst is a cashless resort. We accept debit and all major credit cards.*



## CASUAL BITES

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



### CHICKEN WINGS | ½ LB \$13 | 1 LB \$21 <sup>H GF</sup>

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 <sup>V GF</sup>

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 <sup>GF</sup>

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

### FLAVOURS OF THE MIDDLE EAST | \$29 <sup>V</sup>

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

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