



FIRST starters

Artisan Bread Board & Savoury Scones for Two

\$8

Honey whipped butter, game terrine, house pickles

Lobster Bisque ^{GF}

\$15

Presented with Atlantic blue crab cake and lobster braise in brandy reduction crème fraîche

Antler's Caesar Salad

\$20

Hearts of romaine lettuce, homemade garlic cream dressing, anchovies, Asiago shavings, maple glazed bacon, Deerhurst made toasted focaccia

Windermere Salad ^{GF DF V}

\$22

Locally harvested organic blend of greens, maple roasted beets and butternut squash, spiced pumpkin seeds, apple chips, roasted shallots vinaigrette

Beef Carpaccio

\$26

Truffle flavoured crema, pickled shiitake mushrooms, shallots, arugula greens, flavours of aged balsamic and parmesan baked tuile

Classic Cheese Fondue Pot for Two

\$28

Gruyere-garlic-white wine fondue, venison sausage, maple glazed pork belly, grilled autumn apples, sauté of red peppers, fresh garlic baguette for dipping

Fresh P.E.I Mussels

\$28

Steamed with spicy chorizo, heirloom potatoes, red pepper succotash in a scented broth of Chardonnay and garlic, fresh herb baguette

SECOND entrées

Australian Whitestripe Roast ^H Rack of Lamb

\$59

Sunchoke and vegetable sauté, parsnip puree, pickled blueberries, herb reduction

Pacific Coast Halibut

\$39

Yukon potato encrusted medallion, braised vegetable slaw in a saffron and coconut nage, spiced chicharron dust

Openface Vegetarian Lasagna

\$36

Layered with truffle scented oyster mushrooms, ratatouille style vegetables, ricotta and halloumi cheese

Braised Beef Canadian Short Ribs ^{GF}

\$42

Charred cream corn, Yukon gold whipped potatoes, Ontario mushrooms, asparagus, Bala cranberry and apple compote

Ontario Supreme of Chicken

\$39

Lemon and herb roasted breast, sweet potato gnocchi, Brussel sprouts, maple and Port wine soaked Niagara pear chutney, foie gras reduction

Cedar Planked Hokkaido Scallops Carbonara

\$41

Accompanied by seasoned Tagliatelle noodles, prosciutto, sous vide egg yolk and parmesan crisp



fread
HOTELS & RESORTS



FROM THE CHARBROILER

ANTLER steaks

All of our steaks are Gluten Free and arrive with garden herbs-garlic-peppercorn reduction sauce, fingerling potato au gratin, asparagus, wild mushroom sauté

Bison Ribeye	14oz \$64
AAA Beef Tenderloin	8oz \$69
AAA Tomahawk Steak	45oz \$189
AAA California Cut Beef Striploin	8oz \$49
Canadian Certified Angus Center Cut New York Striploin	12oz \$69
Japanese A5 Wagyu Beef Tenderloin Steak	7oz \$145
Ontario Pork Chop <i>Maple cured pork belly and port wine soaked Niagara pear chutney</i>	12oz \$42

SAVOURY sides

Beer Battered Onion Rings <i>Chipotle aioli</i>	\$12
Brussel Sprout Sauté <i>With double smoked bacon</i>	\$12
Truffle Fries ^{GF} <i>Rosemary, parmesan cheese</i>	\$11
Asparagus ^{GF DF} <i>Pink peppercorn vinaigrette</i>	\$11
Baked Mac and Cheese	\$15

MUST-HAVE add ons

Bernaise Sauce	\$6
Canadian Lobster Tail 8 oz ^{GF}	\$28
Garlic Basted Grilled Shrimp Skewers (7) ^{GF} <i>Rosemary, parmesan cheese</i>	\$21
Cedar Planked Japanese Scallops (5) ^{GF}	\$28



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

