



APPETIZERS

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

BAVARIAN PRETZEL ANTIPASTO | \$23

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

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

CASUAL BITES

Burger patties are gluten free and arrive with classic garnish, on brioche bun with your choice of Fries or Garden Salad. GF and halal options available.

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

WAGYU BEEF BURGER | \$24.95

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

"IMPOSSIBLE" BURGER | \$22.50 ^V

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

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

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

SWEET TREATS

MAPLE SUGAR SHACK SAMPLING PLATTER | \$14



Mini maple sugar tart, mini maple apple cheesecake, maple and espresso creme brulée, maple shortbread cookie

PETIT PRETZEL | \$14

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

DEERHURST SMORES | \$14 ^{GF}

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

