



## STARTERS

### MAPLE & WHISKY FRENCH ONION SOUP | \$13

Smoked gruyere cheese, croutons

### 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

### MAPLE ROASTED ROOT VEGETABLE AND ARUGULA SALAD | \$19 <sup>GF</sup>

Candied pistachios, crumbled goat cheese, maple soaked Bala cranberries, maple and shallots vinaigrette

### MUSKOKA MAPLE SMOKED SALMON | \$22 <sup>GF</sup>

Maple cured - cold smoked salmon slices, horseradish aioli, mignonette, cauliflower panna cotta, fennel slaw

### PORK BELLY AND BURRATA | \$22 <sup>GF</sup>

In-house smoked 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 <sup>V</sup>

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

## 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

### 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





## SHAREABLE FLATBREADS

## ANTLER FAVOURITES

## COMPASS FEATURES

## SWEET TREATS



### CAPRESE FLATBREAD | \$20 <sup>V</sup>

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

### 12 oz CANADIAN AAA RIBEYE | \$58 <sup>GF</sup>

### 8 oz AAA CALIFORNIA CUT BEEF STRIPLOIN | \$49 <sup>GF</sup>

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

### BLACKENED LAKE ERIE PICKEREL | \$36 <sup>GF</sup>

Presented on roasted sunchoke- farmhouse vegetable slaw, pickled apple flavouring, maple- coconut nage

### MAPLE ROASTED WILD BOAR TENDERLOIN | \$38 <sup>GF</sup>

Served on a bed of pork hock and lentil stew, Niagara pear and pearl onion compote, Maple gastrique, glazed baby carrots

### 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

### WILD LEEK AND MUSHROOM AGNOLOTTI | \$30

Maple roasted acorn , shitake dust, zucchini, grilled halloumi, Rhubarb-pearl onion marmalade, roasted red pepper pesto, crunchy leeks

### CHICKEN BALLOTINE CAPRESE | \$39

Filled with fresh herb and bocconcini, handmade sweet potato gnocchi, Saute of butternut squash, brussel sprouts and chestnuts, maple-rhubarb reduction

### 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 <sup>GF</sup>

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