



TO
start

Lunch Menu

Antler Restaurant Caesar Salad sm \$12.25 | lg \$19.25
Bacon, grated parmesan, croutons, lemon, creamy vinaigrette

Windermere Garden Salad GF DF V sm \$11.25 | lg \$16.25
Locally harvested blend of greens, cucumbers, tomato, pickled red onions, roasted pumpkin seeds, dried cranberries, roasted shallots dressing

Truffle Shoestring Fries | \$10.50

Vegan Gravy | \$2.50

Sweet Potato Fries | \$11

Classic Poutine | \$14.50

MAIN
entrées

House Smoked Chicken Wings GF DF H 7pc \$14 | 14pc \$22
Muskoka Brewery flavored BBQ sauce, medium, hot, honey garlic or Deerhurst maple & bacon sauce

Blackened Shrimp Tacos | \$21.95 or \$7.50ea

Three flour tortillas, chiffonade lettuce, mango salsa, lime creme fraîche, garden herbs

Mediterranean Veggie Wrap | \$22^V

Herbed tortilla, portobello mushrooms, avocado, lettuce, tomato, goat cheese crumble, hummus and seedlings

Open Face Chicken Club | \$23.50

Grilled chicken breast, lettuce, tomato, bacon, guacamole, citrus herb mayo, pickled red onions, sundried tomato focaccia

Muskoka Deer Tail Ale Fish and Chip | \$23.95

9 oz beer battered haddock filet, house slaw, herbed fries, lemon wedge and tartar sauce

Antler Western | \$21.50

Maple cured peameal bacon, peppers, onion, Bothwell aged cheddar, farm fresh eggs. Your choice of white, whole wheat, rye toast

Highlands 6 oz Wagyu Beef Burger | \$23.50

100% gluten free burger, marinated red onions, pickles, lettuce, tomato, brioche bun. Add cheddar or 2 slices of maple bacon \$2 or both for \$3

"Impossible" Veggie Burger | \$21^V

6 oz plant based burger, guacamole, tomato and arugula on Ace Bakery potato bun. Add vegan cheese \$2 / Gluten free bun \$1

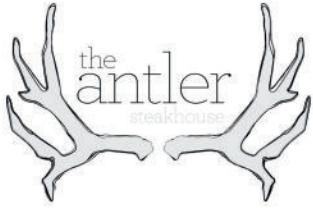
From The Halfway House

Egg or Tuna Salad Sandwich | \$9
Sliced Turkey Wrap | \$9.25



DEERHURST
RESORT

freed
HOTELS & RESORTS



Drinks

cocktails

Spicy Tamarind Mule \$18.50
1.5oz spicy tamarind vodka with fresh lime juice, topped with ginger ale and a splash of orange juice

Transfusion \$16
1.5oz Smirnoff vodka, a squeeze of lime juice, splash of grape juice and topped with ginger ale

Tropical Breeze \$16
Pineapple and orange juice mixed with 3/4 oz each spiced rum and coconut rum, with a drop of grenadine syrup

zero-proof

Sparkling Paloma \$11
Grapefruit juice stirred with a drop of maple syrup and squeezed lime, topped with sparkling soda water

Blue Rosemary Spritz \$12
Blueberry and rosemary syrup with lemon juice and maple syrup, topped with sparkling soda water

beer & spirits

Draft Beer
Glass \$7.50 | Pint \$11 | Pitcher \$29
Coors Light | Muskoka Brewery
Detour | Deertail Ale

Glass \$8 | Pint \$13 | Pitcher \$33
Heineken | Rickards Red

Beer - Tall Cans \$11
Miller Lite | Molson Canadian
Coors Original | Sol Cerveza |
Creemore Lager | Muskoka Brewery:
Deertail Ale | Detour | Cream Ale |
Mad Tom IPA | Tread Lightly

Heineken 0.0 - 355ml \$6

Daura Damm - 330ml GF \$8.25

Coolers - Tall Cans \$9
Matt & Steve's Caesar | Smirnoff Ice
Strongbow Cider | Arizona 1/2 & 1/2
Ice Tea Lemonade | Vizzy Hard Seltzers

Spirits - 1oz | 2oz \$8.50 | \$12.50
Smirnoff Vodka | Gordon's Gin | Crown
Royal | Captain Morgan's White Rum

white wines

	6oz	9oz	bottle
Pinot Grigio Caposaldo, Tuscany Italy, DOC	\$15	\$18	\$52
Riesling North 42 Degrees Winery, Colchester VQA	\$15	\$18	\$52
Chardonnay Ironstone Vineyards, California	\$17	\$20	\$63
Sauvignon Blanc Rebellious Wines, California	\$17	\$20	\$63
Rosé La Belle Montagne, France	\$17	\$20	\$63

red wines

Merlot Leaping Horse Vineyards, California	\$15	\$18	\$52
Malbec Familia Crotta, Mendoza, Argentina	\$16	\$19	\$58
Pinot Noir DeLouch Vineyards 'Heritage Reserve' California	\$17	\$20	\$63
Chianti Piccini Collezione Oro 'Riserva' DOCG	\$17	\$20	\$63
Cabernet Sauvignon Illicit Winery, Paso Robles California	\$17	\$20	\$63
SerPrimo Poggio di Guardia, Toscana, Italy IGT	\$18	\$22	\$69
Shiraz-Pinot 'The Magician' Reif Estate Winery, Niagara	\$18	\$23	\$73

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