



SALAD

ARTISINAL TAPAS



freed
HOTELS & RESORTS

COMPASS

GRILL & LOUNGE

CAESAR SALAD | \$18

Romaine hearts, Deerhurst kitchen's creamy garlic vinaigrette, maple and peppercorn crusted bacon, croutons, parmigiano reggiano

GF DF

ONTARIO PEACH AND HEIRLOOM BEET SALAD | \$23

Lollo rossa, pickled daikon, beet chips, sprouted lentils, fresh basil and bee pollen vinaigrette

*pair with Moët Impérial**

PORK BELLY AND BURRATA | \$26^{GF}

House cured maple pork belly, grilled pineapple relish, kumato tomato, local Windermere Farm greens, smoked parsnip puree

BAVARIAN PRETZEL ANTIPASTO | \$25

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

THREE FLAVOUR TOSTADA | \$23^{GF}

Crispy corn tortillas layered with one smoked chicken, one shrimp and one vegetarian topped with chipotle mayo, pico de gallo, summer peas guacamole, crema

CHILLED SEAFOOD SAMPLER FOR TWO | \$74

King crab salad, fresh oysters, saku tuna, black tiger shrimp, house cured maple salmon, chilled PEI mussels accompanied by two tone beet and golden tomato gazpacho with house mignonette along with fresh condiments

*pair with Moët Impérial**

MARINATED OLIVES, BRUSCHETTA AND RED PEPPER HUMMUS | \$22^V

Fire roasted red pepper hummus, citrus marinated Kalamata and Niçoise olives, herbed bruschetta, balsamic pipettes, naan bread, papadums

FRESH PEI OYSTERS | \$25 (6) / \$38 (12)

Please ask your server for today's market selections. Served with fresh horseradish, gin cocktail sauce, house mignonette

BOTHWELL CHEESE BOARD FOR TWO | \$31^{V / GF}

Selection of black truffle, extra old cheddar, red wine infused smoked gouda, cranberry and pearl onion chutney, grapes, gluten free crackers

BEEF TENDERLOIN CARPACCIO | \$26^{GF}

Truffled crema, pickled shiitake mushrooms, shallots, parmesan tuile, arugula greens, flavors of aged balsamic

*pair with Moët Impérial Rose**

GOURMET CHICKEN WINGS | 7 pcs \$13 | 14 pcs \$25^{GF/ H}

Hawaiian - tossed in our Hawaiian-style bbq, topped with grilled pineapple salsa

Classic Buffalo tossed in our house buffalo sauce with medium heat

Firecracker tossed in jalapeño lime sauce, sriracha, scallions, fresh cilantro

Maple Bacon tossed in local maple syrup and our house smoked pork belly jam

**Suggested champagne pairings are not included
bottle or glass purchases are additional.*

#moetmoments





FLATBREADS

OFF THE GRILL

COMPASS FEATURES



DESSERT



COMPASS

GRILL & LOUNGE

CAPRESE FLATBREAD | \$21^V

Tomato pulp confit brushed flatbread baked with fiore di latte mozzarella cheese, peppered arugula greens, fresh basil and balsamic reduction

CHICKEN AND CHORIZO | \$24

Pulled chicken, chorizo spread, smoked gouda, caramelized onions, roasted red pepper, chipotle aioli, frisse lettuce

12 oz CANADIAN AAA RIBEYE | \$61

10 oz AAA CALIFORNIA CUT BEEF STRIPLOIN | \$54

Steaks arrives with gratin potato, asparagus, truffled wild mushroom sauté, roasted cauliflower puree and herb reduction

RAMEN NOODLE BOWL | \$29^{V DF}

Japanese wheat noodles in scented vegetable broth with grilled escarole, bok choy, bean sprouts, shiitake mushroom, soft poached eggs, nori, sesame seeds

Add Natural Chicken breast | \$ 9 or Shrimp Sauté 4 pc | \$7

OSSO BUCCO | \$36^{GF}

Slowly braised bone in veal shank accompanied by saffron infused wild mushroom risotto, asparagus sauté, confit tomato, chimichurri

CHICKEN ROULADE | \$34

Chicken breast rolled with roasted red pepper, goat cheese and prosciutto served with wild leek - mushroom agnolotti, goat cheese crumble, aged balsamic

CAULIFLOWER STEAKS | \$29^V

Coriander, mint and coconut broth, chana masala, curried vegan aioli, pineapple chutney, crispy onions, local seedlings

MEDITERRANEAN SEA BREAM FILLET | \$34^{GF DF}

Roasted with summer vegetables featuring artichoke, fingerling potato, snap peas topped with anchovies, tomato, caper antiboise, honey roasted shallot - pink peppercorn vinaigrette

COMPASS BURGER | \$28

8 oz gluten free beef brisket patty, aged cheddar, three onion compote, spiced tomato chutney, side of herb -truffle scented french fries on brioche

SACHER TORTE | \$15^{V DF}

Decadent chocolate cake, apricot jam, chocolate glaze, fresh berries

THE CARROT CAKE | \$15

Cream cheese mousse, honeycomb pecans, spiced caramel, pineapple chutney

MUSKOKA S'MORES | \$15^{GF}

Brownie, milk chocolate mousse, caramel heart, torched marshmallow

PARISIAN CHEESECAKE FLAN | \$15

Citrus scented puff pastry crust, matcha cremeux, macerated strawberries

Our desserts are prepared in house by our pâtissier team of pastry chefs

Please note Deerhurst is a cashless resort.

We accept debit and all major credit cards. 06.06



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