



TO start

Artisan Bread Board & Savoury \$9

Scones for Two

Whipped butter, game terrine
Gluten free bread available.

Ontario Asparagus Bisque ^{GF} \$14

Torched goat cheese, in house
smoked pork belly relish, saffron
crème fraîche

Baby Gem and Red Oak \$23

Caesar Salad

Kitchen crafted garlic cream dressing,
anchovies, asiago shavings, maple
cured bacon

Watermelon and Tomato \$24

Caprese Salad

Burrata cheese, butter lettuce, house
pickled baby beets, fresh mint and
wildflower vinaigrette

P.E.I Mussels \$29

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

Seafood Samplers \$31

Octopus carpaccio, three poached
jumbo black tiger shrimp, Alaskan
crab cake, wasabi dust, garlic - caper
aioli, house mignonette, cocktail
sauce

Bone Marrow and Oxtail Jam \$26

Two pieces of canoe cut style marrow
served with braised Oxtail, roasted
shallots, sourdough crostini, smoked
sea salt

MAIN entrées

Lobster Thermidor Papperdelle \$44

Half Canadian lobster tail, gruyere
cheese au gratin, fresh pappardelle
pasta with garden herbs, black garlic,
grape tomatoes, pink peppercorn
and lemon spun vinaigrette

Cedar Planked Arctic Char ^{GF} \$42

Crispy corn grit cake topped with
antiboise, smoked parsnip purée,
roasted baby vegetables with maple
gastrique

Australian Whitestripe Roast \$59

Rack of Lamb ^H

Roasted half of rack, venison sausage
ragu, sweet pea arancini, asparagus,
baby carrots, blueberry reduction

Brome Lake Duck Trio ^{GF} \$41

Crispy duck leg confit, oven roasted
breast, foie gras panna cotta with
shallots chutney, Yukon potato pavé,
Niagara pear chutney, farmhouse
vegetables

Vegetarian Risotto ^{V GF} \$39

Arborio rice, shiitake mushroom,
butternut squash, golden beets, grilled
halloumi, heirloom potato and carrots
succotash, sprouted lentils, scented
black rice finish





ANTLER steaks

From The Charbroiler

Steaks arrive with garden herb - garlic-peppercorn reduction sauce, fingerling potato au gratin, asparagus, wild mushroom sauté

AAA 'California Cut' Beef Striploin	8oz \$49
AAA Beef Tenderloin 'Filet Mignon'	8oz \$69
Canadian Certified Angus 'Center Cut' New York Striploin	12oz \$72
Bison Ribeye	14oz \$74
AAA Porterhouse	24oz \$96
Japanese A5 Wagyu Tenderloin Steak	8oz \$165
AAA Dry Aged Tomahawk Steak	50oz \$189

MUST-HAVE add ons

Bernaise Sauce	\$6
Canadian Lobster Tail 7 oz ^{GF}	\$32
Garlic Basted Grilled Shrimp Skewers (7) ^{GF}	\$24
Cedar Planked Japanese Scallops (4) ^{GF}	\$28

SAVOURY sides

Beer Battered Onion Rings <i>Chipotle aioli</i>	\$12
Brussel Sprout Sauté <i>with double smoked bacon</i>	\$12
Truffle-Scented Fries ^{GF} <i>Rosemary, parmesan cheese</i>	\$13
Asparagus ^{GF DF} <i>Pink peppercorn vinaigrette</i>	\$10
Baked Mac and Cheese	\$15



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

06.27