# S T A R T E R S

Bread Basket for Two Assorted bread rolls, whipped butter	\$6
SOUPS & SALADS	

#### **French Onion Soup en Croute** Creamy five onion broth, braised oxtail, black garlic, torched Gruyere cheese, crostini, shallot onion confit

#### The Compass Caesar (gf)

Chopped romaine hearts, homemade creamy vinaigrette, maple and peppercorn crusted bacon, parmigiano reggiano, herbed croutons

### Candied Beetroot and Squash Salad (gf/df/vegan)

Bed of red oak leaves, Belgium endive, frisse greens with warm root vegetables, spiced acorn puree, dried cranberries, apple chips, pickled onions, roasted pumpkin vinaigrette

# SHAREABLES

## ΤΑΡΑS

<b>Dumplings and Potstickers</b> Steamed vegetarian dumplings, jump fried tofu, pork and chicken potstickers, crispy spring rolls, kimchi salad, Yuzu dipping sauce	\$23
<b>Mediterranean Antipesto</b> Pull apart focaccia from Deerhurst bake shop, hummus, marinated Kalamata and Nicoise olives, herbed bruschetta, balsamic syrup, feta cheese	\$24
<b>Prince Edward Island Mussels</b> Steamed in curried coconut broth with red peppers, grape tomatoes, carrot slaw, lemongrass, cilantro, garlic baguette	\$27
<b>Barbacoa Flautas</b> Three pieces of crispy flour tortillas rolled with braised beef cheek, flavourings of pico de gallo, cilantro shaved lettuce, guacamole, crema, aged Mexican Cotija cheese	\$23
<b>Yellow Tuna Tartare</b> Avocado mousse, cucumber and mango relish, seaweed salad, pickled ginger, wasabi, wonton chips	\$25
<b>Bothwell Cheese Board for Two</b> (gf) A selection of Manitoba artisanal cheese of black truffle Monterey Jack, red wine old	\$29

Cheddar, cold smoked maple and hickory wood Gouda, cranberry - pearl onion chutney, grapes, gluten-free crackers

## GOURMET CHICKEN WINGS

### 7 pcs \$14 / 14 pcs \$27 (gf/h)

Hawaiian Wings tossed in our tropical style bbq sauce of garlic, ginger, soy, brown sugar and pineapple juice, arrives with grilled pineapple salsa

**Classic Buffalo Wings** in our house made buffalo sauce with medium heat, crumbled blue cheese

**Firecracker Wings** tossed in jalapeno lime sauce, sriracha, scallions, freshly chopped cilantro

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

\$14

\$19

\$21



### FLATBREADS \$23 Vegetarian Flatbread v Grilled zucchini, portobello mushroom, grape tomato, squash, kalamata olives, pearl onions, melted feta cheese **Chicken and Chorizo Flatbread** \$24 Pulled chicken, chorizo spread, smoked gouda, caramelized onions, roasted red pepper, chipotle aioli, green onions NTRÉES COMPASS FEATURES **Tuscan Supreme of Chicken** \$34 Filling of sundried tomato, spinach and fresh mozzarella, side of sweet potato and sage gnocchi \$36 Osso Bucco (gf) Slowly braised bone on veal shank accompanied by saffron-infused wild mushroom risotto, asparagus sauté, tomato confit Vegetarian Pho Bowl (gf/df/vegan) \$29 Vermicelli noodles served in with scented vegetable broth, bok choy, bean sprouts, shiitake mushrooms, julienne carrots, sesame seeds Add Grilled chicken breast / \$ 9 or Shrimp sauté 4 pc / \$7 \$34 Icelandic Cod Baby fennel grits cake, grape tomato - chorizo beurre blanc, roasted beetroot, snap pea sauté \$31 Butternut Squash Agnolotti v Roasted cauliflower, portobello mushroom, zucchini, black garlic, goat cheese crumble, cranberry-arugula pesto sauce **Cauliflower Steaks** (gf/df/vegan) \$29 Coriander, mint and coconut broth, chana masala, curried vegan aioli, pineapple chutney, crispy onions, local seedlings \$28 **Compass Burger** 8oz gluten-free beef brisket patty, aged cheddar, maple glazed pork belly, brioche bun with classic garnishes, a side of herb-truffle scented fries Muskoka Deer Tail Fish and Chips **\$25** Hand dipped golden fried Haddock fillet, served with chiffonade cabbage slaw, parmesan dusted fries and sweet pickle tartar sauce .....

## OFF THE GRILL

Arrives with gratin potato, asparagus, wild mushroom sauté, battered onion ring green peppercorn compound butter, smoked herbed reduction , roasted cauliflower puree

10 oz AAA Beef Striploin	\$56
16 oz AAA Bone-In Cowboy Steak	\$69
8 oz AAA Beef Tenderloin	\$69

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

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