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S A L A D S

- Baby Spinach, Sorrel and Watercress**<sup>GF / DF</sup>

Compressed cucumber, basil foam, beetroot, pickled onion, pomegranate vinaigrette

\$21
- Caesar Salad**<sup>GF Available</sup>

Crispy Romaine hearts, homemade creamy dressing, Muskoka maple candied bacon, Parmigiano Reggiano

\$20

S H A R E A B L E S

T A P A S

- Chilled Maritime Seafood | For One \$32 | For Two \$60**<sup>GF / DF</sup>

Yellowfin tuna sashimi, P.E.I oysters, Black Tiger shrimp, Atlantic rock crab ceviche seaweed salad, house mignonette, fresh horseradish and cocktail sauce
- Fresh P.E.I Oysters | Half Dozen \$25 | Dozen \$40**<sup>GF / DF</sup>

*Please ask your server for today's selections*  
Fresh horseradish, Gin cocktail sauce, house mignonette
- Ontario Lamb Popsicles**<sup>GF</sup>

Three chops, torched goat cheese and cardamom, watermelon cucumber salad fresh peas and mint aioli

\$26
- Crispy Duck Drummettes**<sup>GF / DF</sup>

5 pieces of dry spice and Ancho dusted drummettes accompanied by braised red cabbage, blueberry reduction

\$23
- Grilled Moroccan Octopus**<sup>GF / DF</sup>

Chickpea and Yukon potato cake, roasted red pepper emulsion, nduja jam

\$24
- Wagyu Beef Meatball**

Handmade fettuccini pasta, confit grape tomatoes, black garlic, fresh Thai basil house smoked tomato sauce, onion jam, Parmigiano Reggiano

\$24
- Antipasti**<sup>GF / DF Available</sup>

Fire roasted red pepper hummus, citrus marinated Kalamata and Nicoise olives, grilled vegetables, herbed bruschetta, balsamic drizzle, naan bread, papadums

\$22
- Charcuterie and Cheese For Two**

Black Angus Brassora, Bayonne Ham, Salami Nero Selection of Bothwell cheeses, Kozlik mustard, house pickles, crackers and crostini

\$34

G O U R M E T C H I C K E N W I N G S

- ½ LB \$14 | 1 LB \$25**<sup>GF/H</sup>

**Hawaiian Wings** tossed in our hawaiian style bbq sauce, grilled pineapple salsa

**Classic Buffalo Wings** tossed in our house buffalo sauce with medium heat and blue cheese crumble

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

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

F L A T B R E A D S

- Caprese Flatbread**<sup>V</sup>

Fiore di latte, tomato confit, maple roasted garlic, arugula, balsamic drizzle, fresh basil

\$23
- Roasted Lemon Chicken Flatbread**

Pulled chicken, roasted with fresh herbs and preserved lemon, grilled red peppers, caramelized spanish onion, goat cheese creme fraiche

\$24

ENTRÉES

COMPASS FEATURES

<b>Mediterranean Branzino Papillote</b> <sup>GF / DF</sup>	\$36
Wrapped in banana leaves, baked with grape tomato, kalamata olives and anchovies, roasted root vegetables, tabbouleh salad	
<b>Sweetpotato and Paneer Curry</b> <sup>V/GF</sup>	\$31
Summer peas, spiced roasted Paneer, mango salsa, raita, cilantro, naan bread, papadums	
<b>Burrata Fettucini</b> <sup>V</sup>	\$32
Creamy DOP burrata, fresh fettuccine pasta, charred grape tomato, sorrel leaves, basil, olive oil, romesco drizzle	
<b>Chicken Two Ways</b> <sup>GF</sup>	\$38
Half chicken prepared with roasted supreme and sous vide thigh roulade Herb velouté sauce, pavé potato, baby vegetables, corn puree	
<b>The “Compass” Burger</b>	\$28
8 oz gluten free beef brisket patty, aged smoked cheddar, grilled pineapple relish, spiced tomato chutney, brioche bun, herb and truffle scented french fries	



ANTLER  
steaks

Each of our steaks is aged for a minimum of 45 days and served with Bordelaise sauce, sautéed wild mushrooms, duck fat fingerling confit, summer corn purée, and asparagus

AAA Beef Striploin (California Cut)	8oz	\$52
Bison Ribeye	14oz	\$79
Porterhouse	24oz	\$96
Japanese A5 Wagyu Beef Tenderloin Steak	7oz	\$149
AAA Tomahawk Steak	45oz	\$195

SAVOURY  
sides

<b>Beer Battered Onion Rings</b> Chipotle aioli	\$12
<b>Brussel Sprout Sauté</b> v with Esplette pepper Add double smoked bacon \$2	\$12
<b>Truffle-Scented Fries</b> gf Rosemary, parmesan cheese	\$13
<b>Baked Mac and Cheese</b>	\$15

MUST-HAVE  
add ons

<b>Canadian Lobster Tail</b> gf	7oz	\$32
<b>Garlic Basted Grilled Shrimp Skewers</b> (7) gf		\$24
<b>Atlantic Rock Crab Ceviche</b> gf		\$15

gf - gluten free   df - dairy free   h - halal   v - vegetarian

Most of our menu items can be modified for your dietary needs. Please ask your server.  
Please note Deerhurst is a cashless resort. We accept debit and all major credit cards.

Dining groups of 8 or more will be subject to an automatic gratuity of 18%