



Enjoy a variety of menu features and live chef stations every night! Indoor and outdoor terrace dining is available, with beautiful views of the water and resort landscape. Welcome to Muskoka’s best (and tastiest!) summer dining value!

Adult \$49.95 | Children 5 – 12: \$21.95 | Children 4 & under: \$5 service charge

Every Night

Starters, Soups & Salads

Assorted bread rolls | Maritime Clam Chowder
Chilled Gazpacho Soup
Chef's Daily Trio of Freshly Prepared Salads
Build-Your-Own Local Greens Bar with House Dressings
Mediterranean Mezze: Homemade Hummus, Green Olive
Tapenade, Classic Bruschetta, Naan Bread, Pappadums

Kid’s Corner

Cheese Pizza, Chicken Nuggets, Creamy Mac & Cheese,
Mini Beef Sliders, French Fries, Veggie Crudités with Dips,
Daily Kid-Friendly Surprise
Dessert Offerings
Assorted sweets, homemade desserts, warm bread pudding and
fresh fruit skewers with warm chocolate fondue



SUNDAY & WEDNESDAY

A taste of Atlantic
Canada’s Coastal Bounty

Seafood Highlights

Chilled Shrimp Cocktail
East Coast Seafood Salad
Coastal Smoked Fish Platter

Herb-Crusted
Striploin of Beef

with au jus, mustard & horseradish

PEI Mussels

in white wine, garlic-butter sauce

Entree Selections & Sides

Tonight's selection of baked Atlantic Cod
- lobster cream sauce, lemon & thyme
chicken, PEI potato confit, farmhouse
vegetables, vegetarian pasta creation



MONDAY & THURSDAY

A vibrant celebration of
Caribbean-inspired cuisine

Soup

Vegetarian Tortilla Soup

Chef’s Tacos & Tostada Bar

Flour & corn tortilla, pulled pork, red
cabbage slaw, guacamole, pico de gallo,
lime crema & cilantro

Barbacoa Beef Medallions

with crispy Chicharrón and pearl onion
garnish

Island Mains & Sides

Tonight's selection of Jamaican jerk
chicken, spice crusted Mahi Mahi,
red skin potato with jicama, Mexican-style
rice, market-fresh vegetable medley and
vegetarian taco pasta



TUESDAY & FRIDAY

Locally inspired dishes
celebrating Ontario

Local Highlights

Holland Marsh Potato Salad
Niagara Peach and Lettuce Salad

Slow Roasted Prime Rib

with au jus, Yorkshire pudding,
mustards & horseradish

Maple Glaze Pork Loin

Bala cranberry jus, pearl onion - rhubarb
compote

Local Dishes & Sides

Tonight's selection of chicken supreme,
Georgian Bay rainbow trout fillets,
whipped potato, chana masala, Ontario-
grown asparagus, brussels sprouts and
green beans



SATURDAY

A
Muskoka
-style
backyard
bash

Fresh Starters

Chilled PEI Mussels
Build your own Caesar Salad Bar

Chef’s Live Patio & Grill

A selection of steak, shrimp, honey-garlic glazed
baby back ribs and rotisserie chicken.
Flavours of BBQ sauce and chimichurri

Main Courses and Sides

Cedar planked Atlantic salmon - crisp
fennel-apple slaw, wild mushroom ravioli
tossed in pesto along with grape tomatoes
and baby spinach. Sweet corn on the cob,
seasonal vegetable medley, build your own
fully loaded baked potato

Beverages available for purchase.

Menu items can be modified for your dietary needs, gluten free, halal, vegan and dairy free options available. Please ask your server.

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





DRINK MENU

FEATURED WINE SPECIAL

Laurent Miquel Winery of Langeudoc France
White or Red blend 6 oz \$9 | 9 oz \$12 | Bottle \$35

COCKTAILS

SCOTCH BRAMBLE | \$23

Johnny Walker Black Scotch, Cassis, lemon juice, blackberry purée, simple syrup

BLUEBERRY ROSEMARY MOJITO | \$19.50

Mint infused Captain Morgan Rum, blueberry syrup, soda, mint and lime

ESPRESSO MARTINI | \$18

Ketel One Vodka, Kahlua, cold brew coffee, Deerhurst dusting of cocoa powder

DARK & STORMY| \$18.50

Captain Morgan Dark Rum, Fever-Tree ginger beer, lime juice

FRENCH 75 | \$18.50

Gordon’s London Dry Gin, lemon juice, simple soaked syrup

SPIRIT’S

1oz \$8.50 | 2oz \$14
Smirnoff Vodka | Gordon’s Gin | Crown Royal Whiskey
Captain Morgan Rum | Johnny Walker Red Blend Scotch

KID’S FUN FUSION \$7.25

PEN LAKE PUNCH

Sprite, blueberry - raspberry syrup

STRAWBERRY TEMPLE

Strawberry syrup, orange juice, Sprite

VIRGIN MOJITO

Fresh lime juice, simple syrup, mint and sparkling water

BEER

DRAFT BEER

GLASS \$8 | PINT \$11 | PITCHER \$29

Coors Light | Miller Lite
Creemore Peach Sour Ale
Muskoka Brewery Detour
Granville Island English Bay Ale
Coors Original | Canvas Brewery Ember Ale
* Pen Lake Pale Ale *
(Crafted for Deerhurst Resort by Creemore Springs Brewery)

TALL CANS | \$11

Coors Light | Miller Lite
Sol Cerveza | Creemore Lager
Molson Canadian | Coors Original

Muskoka Brewery Selections:
Deertail Ale | Craft Lager | Cream Ale | Detour
Tread Lightly | Mad Tom IPA

Daura Damm 330ml | \$8.25
Guinness Draught Stout 440ml | \$12
Heineken Non-Alcoholic Beer 0.0 355ml | \$6
Muskoka Brewery Veer Beer Lager with lime 0.5 355ml | \$6

COOLERS

COOLERS – CIDERS / TALL CANS | \$11

Matt and Steve’s Caesar | Smirnoff Ice
Vizzy Hard Seltzer’s / Assorted flavours
Arizona Hard Iced Tea | Strongbow Cider

Muskoka Spirits Hard Sparkling Water
Cherry-Lime or Pineapple-Raspberry

	6oz	9oz	Bottle
Red			
Cabernet Merlot Peninsula Ridge Estate, Niagara VQA	\$10	\$13	\$39
Cabernet Sauvignon Tierra del Fuego D.O. Valle Central Chile	\$11	\$15	\$42
Merlot Leaping Horse Vineyards, California	\$15	\$18	\$52
Chianti Piccinni, Tuscany Italy DOCG	\$16	\$19	\$54
Pinot Noir BACHELDER ‘Parfum’ Niagara Escarpment VQA	\$16	\$19	\$54
White			
Unoaked Chardonnay Península Ridge Estate, Niagara VQA	\$10	\$13	\$39
Sauvignon Blanc Valle Dorado, Chile	\$11	\$15	\$45
Rosé Caposoldo, Veneto Italy IGT	\$13	\$16	\$48
Pinot Grigio Geografico, Veneto, Italy DOC	\$13	\$16	\$48
Chardonnay, Leaping Horse Vineyards, California	\$15	\$18	\$52

Full wine menu available if you would like more options
An 18% automatic service charge will be applied to a group of 8 or more.