

SNACKS & STARTERS

- French Fries

Add Gravy | \$1.50 <sup>V/H</sup>

\$10.00
- Classic Poutine

Fries, Quebec cheese curds, gravy

\$13.50
- Sweet Potato Fries <sup>DF</sup>

\$12.25
- Crunchy Bites

Battered Onion Rings, breaded pickles, mac and cheese bites, roasted garlic dipping sauce

\$14.50
- Trio of Dips <sup>V</sup>

Housemade hummus, guacamole, bruschetta, vegetable crudite, corn tortilla chips, naan bread

\$19.50

- Nachos <sup>GF</sup>

Corn tortillas, blend of mozzarella, jalapeños, peppers, summer bean salad, shredded lettuce, pico de gallo, lime crema

\$24
- Add chicken or beef brisket | \$7.50



- Crispy Seafood Sampler

Battered clams, calamari, and shrimp tossed in with spice blend, tomato, jalapeño peppers served with charred lemon and our signature tartar sauce

\$21

CHICKEN WINGS

- Seven pieces (7)

DF/H

\$14
- Fourteen pieces (14)

DF/H

\$24

Choice of sauce:  
Dry Spice | Honey-Garlic | Deerhurst BBQ | Classic Medium | Chipotle and Ancho barbeque (hot) | Maple Cranberry Scotch Bonnet (extra hot)

FRESH SALADS

- Caesar Salad

Romaine hearts, creamy vinaigrette, bacon, parmesan, croutons, lemon

Small \$12.25 | Large \$18.50
- Spinach, Red Leaf and Frisse Salad <sup>DF/V</sup>

Locally sprouted lentils, grape tomatoes, cucumber, julienne carrots, pickled red onions, mandarin oranges, Maple and citrus vinaigrette

Small \$10.25 | Large \$18.50
- The “Cobb” Salad <sup>GF</sup>

Chopped romaine, grilled chicken breast, avocado, tomatoes, bacon, feta, hard boiled egg, green goddess dressing

\$25.95



BOWLS

- Yellowfin Tuna Tataki <sup>DF</sup>

Seared tuna loin, blend of Asian slaw and soba noodles salad, edamame beans, pickled ginger, ponzu dressing, sesame seeds

\$25.50
- Burrito Bowl <sup>GF</sup>

Mexican rice, guacamole, pico de gallo, grilled corn, jalapeno peppers, black beans, cotija cheese, cilantro-lime crema, corn tortilla chips

\$24.95
- Mediterranean Chicken <sup>GF</sup>

with Naan

Marinated chicken breast, warm arugula and chickpea salad, sundried tomato, tzatziki and hummus spread, crumbled feta, lemon-herb vinaigrette

\$26.75
- Falafel Bowl <sup>V/GF</sup>

Handmade chickpea falafels with quinoa tabbouleh, hummus, avocado, cucumber, cherry tomato, pickled red onion, marinated olives, dressed with mint yogurt

\$24.50

PROTEIN PACK YOUR SALAD OR BOWL  
Add natural chicken breast or beef brisket \$7.50    Add Oven Baked Atlantic Salmon \$10

Most of our menu items can be modified for you dietary needs, please ask your server. Please note Deerhurst is a cashless resort. We accept debit and all major credit cards. An 18% automatic gratuity will be applied to groups of 8 or more.

## BURGERS & SANDWICHES

All burgers are 6oz beef chuck patties and gluten free. Burgers are served on a brioche bun with traditional garnishes.

Your choice of fries or garden salad.

Exchange for sweet potato fries,  
Caesar salad + \$2.75 or Poutine + \$3.75  
Halal burger option + \$1  
Gluten free buns available, ask your server

**The Classic Burger** \$22.50  
Lettuce, tomato, pickle, sliced red onion

**Loaded Maple Burger** \$23.75  
Maple BBQ sauce, aged cheddar, double smoked bacon, classic garnishes

**Grilled Chicken Burger** \$23.25  
Freshly grilled marinated chicken breast, peach salsa, crumbled feta, leaf lettuce, tomato, creamy avocado and fresh herb sauce

**Blackened Mahi Mahi** \$24.50  
Chiffonade lettuce, pickled red onion, pineapple salsa, fresh dill and caper aioli

**Garden Burger** <sup>v</sup> \$22.50  
Handcrafted chia and lentil patty, hummus, pico de gallo, pickled onion, arugula

## STONE OVEN PIZZAS

Gluten free crust available, ask your server



**Creamy Spinach and Artichoke Pizza** \$21.50

Baby spinach, artichoke, roasted red pepper, sundried tomato, topped with goat cheese

**Buffalo Chicken Pizza** \$23.50

Pizza sauce, mozzarella and cheddar cheese, shredded chicken, banana peppers, green onions, buffalo sauce and crumbled blue cheese

**The “Canadian”** \$23.95

Pizza sauce, mozzarella and cheddar cheese, pepperoni, maple candied bacon, cremini mushrooms, cheese curds

## PUB FAVOURITES

**Crispy Ginger Soy Chicken** <sup>DF</sup> \$24.50  
Battered chicken breast pieces tossed in our ginger-soy and sambal sauce served over rice with sauteed julienne vegetables, pickled ginger, toasted sesame seeds and scallions

**Muskoka Deer Tail Ale** \$22.95  
**Fish & Chips**  
Hand-dipped haddock loin served with chiffonade cabbage slaw and house made tartar sauce and french fries



**Muskoka BBQ Spread** \$29.75  
House smoked beef brisket, dry spiced pork riblet, smoked sausage, corn bread, corn on the cob, coleslaw, Kozlik mustard, bbq sauce, horseradish & fries \$24.50

**Smoked Chicken & Broccoli Penne Bake** \$22.50  
Smoked chicken, broccoli and penne baked in creamy garlic, grape tomato and smoked gouda mornay sauce

**Chicken Fingers**  
5 crispy fingers and plum sauce served with french fries  
Add choice of wing sauce – \$1  
Gluten-free fingers – \$3

### MENU TO GO!

Scan this QR code to view mobile version of menu.



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

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