

S T A R T E R S & B I S Q U E

Focaccia and Savoury Scones Honey whipped butter, balsamic and olive oil	\$8
Compass Caesar Salad Hearts of Romaine, Red Leaf and Frisee Lettuce, Parmigiano Reggiano, Bacon Jam, Anchovies and Fried Capers, Sourdough Crostini	\$21
Crispy Squash and Baby Root Vegetable Salad ^{GF / DF} Kambuca, butternut and acorn squash, beetroot puree, Local Brookland Farms seedlings and greens, maple-cranberry spun vinaigrette	\$22
Burrata and Heirloom Tomato Carpaccio Smoked salt focaccia and olive tapenade, balsamic pearls , basil foam, fermented lemon and pink peppercorn vinaigrette	\$22
Spiced Carrot & Pumpkin Bisque ^{GF} Apple fritters, shaved chestnut, candied pepitas and fresh ginger crème fraîche	\$14
Charcuterie and Cheese Board For Two Black Angus bresaola, wild game terrine, San Daniele prosciutto, Nduja spread, Quebec cheese selection, Kozlik mustard, house pickles, crackers and crostini	\$34

S M A L L P L A T E S & S H A R E A B L E S

Fresh P.E.I Mussel Paired with flavours of Chardonnay in garlic broth, spicy chorizo, purple potatoes, red peppers and fresh herb baguette	\$28
Bone Marrow and Oxtail Jam ^{DF} Two pieces of canoe cut style marrow served with braised oxtail, crispy shallots, sourdough crostini and smoked sea salt	\$26
Antipasti ^V Fire roasted red pepper hummus, citrus marinated colossal olives, steamed edamame, basil bruschetta, balsamic pipettes served with naan and papadums	\$22
Brome Lake Duck ^{GF} Smoked breast, sous vide duck leg, foie gras mousse, confit Parisienne potatoes and red cabbage puree	\$26
Cedar Planked Hokkaido Scallops ^{GF} Curry aioli, seaweed salad, parsnip foam, Nduja oil, beet tuile, sprouts and seedlings	\$26

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 ^{GF/H}

- Classic Buffalo** - Medium heat, house prepared Buffalo sauce
- Hawaiian** - Hawaiian style BBQ sauce, grilled pineapple salsa
- Firecracker** - Jalapeno lime sauce, sriracha, scallions and fresh cilantro
- Maple Bacon** - Local Hubbard’s maple syrup and our house smoked pork belly jam

F L A T B R E A D S

Caprese Flatbread Fiore di latte, tomato confit, garlic roasted with local Hubbert’s maple syrup, arugula, balsamic drizzle and fresh basil	\$23
Roasted Lemon Chicken Flatbread Pulled chicken roasted with fresh herbs and preserved lemon, smoked BBQ pesto, grilled red peppers, caramelized Spanish onion and goat cheese crème fraîche	\$24
Smoked Salmon In-house smoked Atlantic salmon, local Milford Bay smoked trout spread, pickled red onions, capers, fresh dill, cucumber relish and seedlings	\$26

ENTRÉES

COMPASS FEATURES

Lobster and Prawn Mac N' Cheese Canadian lobster tail and butter poached prawn, Bechamel sauce, Gruyère au gratin and Parmesan tuile	\$39
Chinook Salmon GF / DF Wild premium fillet, chickpea and Yukon potato cake, Thai curry, braised grape tomatoes, snap peas and savoury slaw	\$41
Roasted Chicken Supreme Free range supreme of chicken paired with porchetta roulade, Freekeh risotto, baby vegetables, fermented plums and Bearnaise sauce	\$38
Root Vegetables Pave GF / DF / V Layers of sweet potato, carrots, parsnips, vegan ricotta, red cabbage puree, roasted cauliflower and a side of beetroot chutney	\$32
Duo of Ontario Lamb GF Braised lamb sirloin and herb crusted chops, goat cheese croquettes, baby vegetables and blueberry reduction	\$51
Wild Leek and Mushroom Pappardelle Handcrafted pasta, pinenuts and fresh sage brown butter sauce, chili oil, whipped ricotta and shiitake mushroom dust	\$32
The "Compass" Burger 8 oz gluten free beef brisket patty, aged smoked cheddar, grilled pineapple, spiced tomato chutney, brioche bun, herb and truffle scented French fries	\$28



ANTLER
steaks

Each of our steaks is aged for a minimum of 45 days, presented with creamed Ontario corn, confit of garlic-brown butter mash potatoes, sauté of wild mushrooms, asparagus and Bordelaise reduction demi glace sauce

AAA Beef Striploin	10oz	\$58
AAA Beef Ribeye	14oz	\$79
Porterhouse	24oz	\$96
Japanese A5 Wagyu Beef Tenderloin Steak	7oz	\$149
AAA Tomahawk Steak	50oz	\$215

SAVOURY
sides

Beer Battered Onion Rings V Chipotle aioli	\$12
Brussel Sprout Sauté V with Esplette pepper Add double smoked bacon \$2	\$12
Truffle Fries V Rosemary, parmesan cheese	\$11
Baked Mac and Cheese V	\$15

MUST-HAVE
add ons

Canadian Lobster Tail	7oz	\$32
Shrimp Scampi (7 Pieces) Black Tiger shrimp tossed with butter, garlic, white wine and shaved parmesan cheese		\$26
Cedar Planked Hokkaido Scallops (4 Pieces)		\$24

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%

