

STARTERS

Baby Gem Caesar Salad \$22
Homemade garlic vinaigrette, smoked bacon marmalade, maple roasted garlic, jump-fried capers, Parmigiano Reggiano, anchovies, herbed sourdough crackers

Grilled Peach and Burrata Salad (gf) \$23
Basil foam, beetroot meringue, frisee lettuce, red vein sorrel, candied hazelnuts, Ontario bee pollen, fresh basil vinaigrette

Forest Mushrooms Consommé (df) \$15
Ontario mushroom variety, aromatic broth over handmade ravioli maitake filling, charred wild leek compote, shiitake dust

FLATBREADS

Fior de Latte (v) \$23
Fresh Mozzarella, grilled tomato, Muskoka maple roast garlic, arugula, balsamic drizzle, fresh basil

Lobster \$23
Langostino lobster meat, Nduja sausage, arugula pesto, tomato confit, caramelized Spanish onions, goat cheese crème fraîche

SHARING PLATES

Hokkaido Scallop Ceviche (df) \$23
Compressed watermelon, avocado mousse, yuzu caviar, wonton chips

Rolls & Dumplings (df) (v) \$23
Fresh rolls, California rolls, vegetarian dim sum, Ponzu sauce, pickled ginger, wasabi crisp, kimchi

Signature Duck Drumettes (gf) (df) \$23
Dry spice and Ancho-dusted crispy drumettes, braised red cabbage, blueberry reduction

Grilled Octopus Caprese (gf) (df) \$25
Braised oxtail jam, purple potato confit, colossal olives, pepper emulsion, salsa verde, grape tomato, pickled sea asparagus

GOURMET CHICKEN WINGS

½ LB \$14 | 1 LB \$25

Sauces and fermented ingredients are proudly all made in house!

🌶️ Spice level

(gf) (h)

Smoked Maple 🌶️
Rosemary, pork belly infusion

Classic Buffalo 🌶️🌶️
Blue cheese crumble

Sticky Miso 🌶️
Reduced brown miso, wildflower honey, soy sauce - sweet chilli nori, sesame seeds

Hawaiian 🌶️🌶️🌶️
Spiced charred pineapple, mango, candied chillies, cilantro

The "Sampler"
Try all four sauces

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%

ENTRÉES

FEATURES

Mediterranean Sea Bream ^(gf) <i>Amarosa potato, vegetable medley, aromatic broth of Bouillabaisse, baby fennel, charred tomato antiboise</i>	\$38
Mixed Grill ^{(gf) (df)} <i>Australian White Stripe lamb chops, venison sausage ragu, braised beef short ribs, roasted sunchoke, blueberry gastrique-glazed baby vegetables, red currant reduction</i>	\$62
Chicken Ballantine <i>Fresh mozzarella, spinach, roasted red pepper stuffing, Quebec foie gras torchon on brioche crostini, rhubarb compote, fondant potato, velouté sauce</i>	\$41
Cauliflower Steaks ^{(gf) (df) (v) (vegan)} <i>Roasted Cauliflower, summer peas & butternut squash risotto, curried aioli, red vein sorrel, romesco sauce, vegan cheese</i>	\$34
Lobster and Pacific Clam Linguine <i>Hand-cut pasta, Canadian lobster ragu, fresh Pacific sea clams, romesco sauce of baby spinach, whipped ricotta, micro basil</i>	\$38

COMPASS

the GRILL

cuts

Each of our steaks are aged for a minimum of 45 days and served with smoked herb, garlic & peppercorn reduction sauce, parsnip puree, double-baked potato filled with smoked Gouda and scallion mash

Japanese A5 Wagyu Beef Tenderloin Steak	7oz	\$159
Canadian AAA Striploin	10oz	\$58
Canadian Certified Angus Center Cut New York Striploin	12oz	\$66
USDA Prime Bone-In Ribeye	16oz	\$98
Tomahawk Pork Chop <i>Niagara peach, green peppercorn, maple glazed prosciutto chutney</i>	14oz	\$58
Porter House	24oz	\$120
Martin's Tomahawk Steak	50oz	\$239

sides

Truffled Wild Mushroom Sauté	\$11
Beer Battered Onion Rings <i>Chipotle aioli dip</i>	\$12
Brussels Sprout & Double Smoked Bacon Sauté	\$12
Truffled Fries <i>Rosemary, parmesan cheese dust</i>	\$11
Asparagus <i>Pink peppercorn vinaigrette</i>	\$10
Baked Mac & Cheese	\$15
Blueberry Gastrique-Glazed Baby Vegetables	\$12

add-ons

Bearnaise Sauce	\$6	Canadian Lobster Tail	7oz	\$28
4 Garlic Basted Grilled Shrimp Skewers	\$21	4 Cedar Planked Japanese Scallop Skewers		\$25

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