



summer nights

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: \$23.95 | Children 4 & under: \$5 service charge

Every Night

Starters, Soups & Salads

Assorted bread rolls | Maritime Clam Chowder
 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
 French Fries | Veggie Crudités with Dips
 Daily Kid-Friendly Surprise

Dessert Table

Assorted homemade desserts | Watermelon Slices
 Belgian chocolate dipped donuts | Warm bread pudding



SUNDAY & WEDNESDAY

East Coast Tides

Seafood Highlights

Chilled Shrimp Cocktail
 Classic East Coast Seafood Chowder
 Coastal Smoked Fish Platter

Chef's Carving Station

Herb-Crusted Roast Striploin of Beef
 with Au Jus, Mustard & Horseradish

Mains & Sides

PEI Mussels in White Wine & Garlic-
 Butter Sauce with Grape Tomatoes &
 Wild Leek Soffrito
 Atlantic Cod Gremolata
 Lobster Cream sauce
 Herb Roasted Chicken
 Tomato, Olive & Artichoke Flavours
 PEI Potato Confit
 Farmhouse Vegetables
 Chef's Vegetarian Pasta Creation



MONDAY & THURSDAY

Flavours of Asia

Soups & Starters

Vegetarian Sweet & Sour Soup
 Egg Rolls

Steamed Dumplings

Chilled Shrimp & Edamame Salad

Live Chef Station

Stir Fry & Noodle Bar

Mains & Sides

Ginger & Garlic Braised Beef
 Crispy Pork Belly
 Teriyaki Chicken Thighs
 Oven Roasted Basa Fillets with Curried
 Coconut Nage topped with Marinated
 Bok Choy
 Green Vegetables
 Gochujang roasted Sweet Potato & Tofu



TUESDAY & FRIDAY

Taste of Ontario

Local Highlights

Holland Marsh Potato Salad
 Niagara Peach and Lettuce Salad

Chef's Carving Station

Slow-Roasted Canadian Prime Rib
 Yorkshire Pudding, Pan Jus,
 Mustards & Horseradish

Mains & Sides

Herb-Roasted Chicken Supreme
 alla Puttanesca
 Georgian Bay Pickerel
 with Seasonal Garnish
 Muskoka Maple Syrup Glazed Pork Loin
 Bala Cranberry Jus, Pearl Onion and
 Rhubarb Compote
 Yukon Whipped Potato
 Bracebridge Brookland Farms
 Root Vegetables
 Penne Primavera



SATURDAY

Cottage Country BBQ

Fresh Starters

Chilled PEI Mussels
 Build Your Own Enhanced Caesar Salad Bar

Chef's Live Patio Grill

Jump Fried Minute Steaks | Shrimp Skewers
 Baby Back Ribs | Rotisserie Chicken
 House-made BBQ sauces, Chimichurri,
 Mustard & Horseradish

Main Courses and Sides

Cedar Planked Atlantic Salmon
 Fennel-Apple Slaw
 Build-Your-Own Loaded Baked Potato Bar
 Sweet Corn on the Cob
 Seasonal Vegetable Medley
 Wild Mushroom Ravioli with Pesto,
 Grape Tomatoes and Spinach

Beverages available for purchase

Items may be modified for your dietary needs, gluten free, halal, vegan, dairy free options available. Please ask your server.

An 18% automatic service charge will be applied to a group of 8 or more.

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