



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 & Salads

Assorted bread rolls
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 | Pappadums

Kid's Corner

Cheese Pizza | Chicken Nuggets | Creamy Mac & Cheese
French Fries | Veggie Crudités with Dips

Dessert Table

Warm bread pudding| Watermelon Slices
Assorted homemade desserts



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

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.





DRINK MENU

COCKTAILS

LAVENDER MULE | \$18

2oz Kettle One Vodka, Ginger Beer, lime juice, lavender syrup

BLUEBERRY ROSEMARY MOJITO | \$19.50

2oz Mint infused Captain Morgan Rum, blueberry syrup, soda, muddled in mint, lime juice

ESPRESSO MARTINI | \$18

1.5oz Ketel One Vodka, 1oz Kahlua, cold brew coffee, Deerhurst dusting of cocoa powder

COOL BREEZE | \$19

1.5 oz 40 Creek Double Barrel Whisky, 1oz Vermouth, lemon juice, grapefruit juice, maple syrup, bitters garnished with fresh slices of strawberry & lemon

LAKESIDE GARDEN SIP | \$19

2oz Pimm's Gin, lemon juice, ginger ale, house-made simple syrup, cucumber, lime, lemon & mint

APEROL SPRITZ | GLASS \$16 | CARAFE FOR FOUR \$61.95

2oz Pimm's Gin, lemon juice, ginger ale, house-made simple syrup, cucumber, lime, lemon & mint

ZERO-PROOF

PASSION SANGRIA | \$13.50

Passionfruit cordial, non-alcoholic bubbly rosé

GARDEN PINEAPPLE FIZZ | \$14

NOA garden gin, pineapple cordial, topped with soda

SPICY TEQUILA MULE | \$13

HP Agave Tequila, ginger beer and a splash of lime juice

PEACH BELLINI | \$11

Cipriani peach puree, zero-proof sparkling wine

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

DOMESTIC DRAFT BEER

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

Coors Light | Coors Original Lager

Canvas Brewing Ember Red Ale

Muskoka Brewery Detour | Craft Lager | Deertail Ale*

Brewed exclusively for Deerhurst

IMPORTED DRAFT BEER

GLASS \$9 | PINT \$12 | PITCHER \$33

Guinness

Heineken

Blue Moon Belgian White Ale

TALL CANS | \$11

Coors Light | Miller Lite

Coors Original | Canvas Brewing Little Lemon Lager

Muskoka Brewery Selection

Detour | Tread Lightly

Craft Lager | Cream Ale

Mad Tom IPA | Deerhurst's own Deertail Ale

Imported

Heineken Premium Lager / \$ 12

Guinness Draught Stout / \$ 12

Less Gluten

Daura Damm / \$ 8.25 - 330 ml

NON-ALCOHOLIC BEER | \$7

Heineken 0 - 355 ml

Muskoka Brewery Veer Beer - Lager with Lime - 355 ml

Muskoka Brewery Veer Beer - Hazy IPA - 355 ml

Athletic Brewing Co. - Blond Ale - 355 ml

Guinness 0 - \$ 8.50 TALL CAN

COOLERS & CIDERS

TALL CANS | \$11

Smirnoff Ice | Arizona Hard Iced Tea

Strongbow Cider | Matt and Steve's Caesar

Cottage Springs Peach-Clementine Gin Twisty

Muskoka Spirits Vodka Sodas

Cherry-Lime | Pineapple-Raspberry

SPIRIT'S

1oz \$8.50 | 2oz \$14

Smirnoff Vodka | Gordon's Gin | Crown Royal Whiskey

Captain Morgan Rum | Johnny Walker Red Blend Scotch

Espolon Tequila

Wine menu available upon request

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