

# SOUPS & STARTERS

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| <b>Artisanal Bread Platter</b><br><i>Honey whipped butter, balsamic and olive oil</i>                                                                                                                     | \$12 |
| <b>Pumpkin &amp; Pear Bisque</b> <sup>(gf)(v)</sup><br><i>Smooth and creamy, French-style, finished with sage crème fraîche, candied pepitas and pear crisp</i>                                           | \$15 |
| <b>Baby Gem Caesar</b> <sup>(gfo)</sup><br><i>Stacked baby gem, frisée and lollo rosso, fried capers, Muskoka maple-cured bacon, creamy vinaigrette, Parmigiano Reggiano, focaccia toast</i>              | \$21 |
| <b>Heirloom Beet &amp; Tomato Carpaccio</b> <sup>(gf)(v)</sup><br><i>Baby kale, red vein sorrel, compressed cucumber, cantaloupe pearls, cranberry meringue, whipped ricotta, pomegranate vinaigrette</i> | \$19 |
| <b>Antipasti and Focaccia</b> <sup>(v)</sup><br><i>Home-baked focaccia, artichoke hummus, marinated olives, burrata cheese, bruschetta, balsamic vinegar</i>                                              | \$26 |

# TAPAS

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| <b>Fresh P.E.I. Oysters</b><br><i>Horseradish, Gordon’s Gin-infused cocktail sauce, house mignonette</i><br>Available weekends only, while supplies last. Ask your server for today’s selection.                                                                                                                                               | Half Dozen \$25   Dozen \$38 |
| <b>Lamb Lollipops</b> <sup>(gf)</sup><br><i>Three Ontario chops, torched cardamom goat cheese, acorn squash, wild blueberry marmalade, saffron aioli</i>                                                                                                                                                                                       | \$31                         |
| <b>Cannelloni Trio – Lobster, Braised Oxtail &amp; Wild Mushroom</b><br><i>Three handmade pastas with smoked tomato and Gruyère sauce, each with a distinct filling: foraged mushrooms, spinach and red pepper; braised oxtail; and lobster ragù</i>                                                                                           | \$29                         |
| <b>Fresh P.E.I. Mussels</b> <sup>(gfo)</sup><br><i>Steamed with ‘nduja sausage, heirloom potatoes and red pepper succotash in a garlic-scented Niagara Chardonnay broth, fresh herb baguette</i>                                                                                                                                               | \$28                         |
| <b>Crispy Duck Drumettes</b> <sup>(gfo)(df)</sup><br><i>Five ancho dry-spiced drumettes, braised red cabbage, cranberry reduction</i>                                                                                                                                                                                                          | \$23                         |
| <b>Wagyu Sliders</b><br><i>Three handcrafted Wagyu sliders on brioche buns with house-made pickles, each with its own signature toppings: torched Brie, pearl onion and Quebec foie gras marmalade, and pork belly-infused fermented plums</i>                                                                                                 | \$28                         |
| <b>Charcuterie &amp; Cheese Board for Two</b><br><i>Black Angus bresaola, wild game terrine, San Daniele prosciutto, Bothwell cheese, marinated olives, Kozlik’s mustard, crackers and crostini</i>                                                                                                                                            | \$36                         |
| <b>Fior di Latte Flatbread</b> <sup>(v)</sup><br><i>Fresh mozzarella, grilled tomato, Muskoka maple roasted garlic, arugula, balsamic drizzle, fresh basil</i>                                                                                                                                                                                 | \$24                         |
| <b>Chicken &amp; Chorizo Flatbread</b><br><i>Preserved lemon-braised chicken, chorizo crumble, roasted red pepper spread, dill yogurt, dried cherries, caramelized onions, arugula</i>                                                                                                                                                         | \$26                         |
| <b>Gourmet Chicken Wings</b> <sup>(gf)(h)</sup><br>Our sauces and fermented ingredients are made in-house by our culinary team and served on the side for dipping.                                                                                                                                                                             | ½ LB \$15   1 LB \$25        |
| <b>Smoked Maple</b> <br><i>Rosemary, pork belly infusion</i>                                                                                                                                                                                                |                              |
| <b>Sticky Miso</b> <br><i>Reduced brown miso, wildflower honey, soy, sweet chili nori, sesame seeds</i>                                                                                                                                                     |                              |
| <b>Classic Buffalo</b>  <br><i>Blue cheese crumble</i>                                                                                                                   |                              |
| <b>Cranberry-Habanero</b>   <br><i>Cocoa nibs, dried cranberries, red vein sorrel</i> |                              |
| <b>The “Sampler”</b><br><i>Try all four sauces</i>                                                                                                                                                                                                                                                                                             |                              |

# ENTRÉES

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| <b>Grilled Halloumi &amp; Acorn Squash</b> <sup>(gf)(v)</sup><br><i>Wild mushroom risotto, maple-glazed squash, golden beets, truffled cauliflower, courgette ribbons</i>                         | \$32 |
| <b>Seafood Bouillabaisse</b><br><i>Saffron broth with halibut medallions, P.E.I. mussels, clams, jumbo shrimp, fingerling potato confit, roasted fennel and garlic baguette</i>                   | \$41 |
| <b>Stacked Eggplant Parmesan</b> <sup>(gf)(df)(vg)</sup><br><i>Crispy baby eggplant layered with sun-dried tomato grit cake, vegan ricotta, romesco sauce, warm grilled vegetable tabbouleh</i>   | \$32 |
| <b>Roasted Chicken Supreme</b><br><i>Sage Parisian gnocchi, shiitake mushrooms, Brussels sprout leaves, autumn corn purée, shaved chestnut, foie gras reduction, prosciutto-fig chutney</i>       | \$39 |
| <b>Cedar-Planked Hokkaido Scallop Carbonara</b> <sup>(gfo)</sup><br><i>Tagliatelle noodles, pan-seared scallops, prosciutto, sous-vide egg yolk, Parmesan shavings</i>                            | \$41 |
| <b>Wild Game</b><br><i>Roasted wild boar roulade, cocoa nib-seared venison medallions, Brome Lake duck breast, leek dauphinoise, baby vegetables, roasted squash purée, red currant reduction</i> | \$56 |
| <b>Braised Bone-In Bison Short Rib</b> <sup>(gf)</sup><br><i>Smoked creamed corn, Yukon Gold whipped potatoes, sautéed Brussels sprouts, cranberry-apple compote</i>                              | \$52 |
| <b>Pan-Seared Chinook Salmon</b> <sup>(gf)(df)</sup><br><i>Crispy herbed polenta, kaffir lime curry nage, savoury slaw</i>                                                                        | \$42 |

# FROM THE CHARBROILER

All steaks are served with Bordelaise sauce, roasted squash purée, asparagus, and smoked Gouda béchamel gratin with scallion mash.

|                |                                                           |       |
|----------------|-----------------------------------------------------------|-------|
| <b>STEAK</b>   | 10 oz AAA Beef Striploin                                  | \$58  |
|                | 16 oz USDA Prime Bone-In Ribeye                           | \$98  |
|                | 7 oz Japanese A5 Wagyu Tenderloin                         | \$159 |
|                | 50 oz Martin's Tomahawk                                   | \$239 |
| <b>SIDES</b>   | Truffled Fries <i>with rosemary, Parmesan cheese dust</i> | \$11  |
|                | Beer-Battered Onion Rings <i>with chipotle aioli dip</i>  | \$12  |
|                | Brussels Sprout Sauté <i>with double-smoked bacon</i>     | \$12  |
|                | Seasonal Baby Vegetables <i>with cranberry gastrique</i>  | \$12  |
|                | Baked Mac & Cheese                                        | \$15  |
| <b>ADD-ONS</b> | Béarnaise Sauce                                           | \$6   |
|                | Garlic-Basted Grilled Shrimp Skewer (4 pcs)               | \$21  |
|                | 7 oz Canadian Lobster Tail                                | \$28  |
|                | Cedar-Planked Japanese U/15 Scallops (4 pcs)              | \$25  |

gf - gluten free   gfo - gluten free option   df - dairy free   h - halal   v - vegetarian   vg - vegan

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%.