COMPASS

SOUPS & STARTERS

Artisanal Bread Platter — **$12**
Honey whipped butter, balsamic and olive oil

Pumpkin & Pear Bisque (gf)(v) — **$15**
Smooth and creamy, French-style, finished with sage crème fraîche, candied pepitas and pear crisp

Baby Gem Caesar (gfo) — **$21**
Stacked baby gem, frisée and lollo rosso, fried capers, Muskoka maple–cured bacon, creamy vinaigrette, Parmigiano Reggiano, focaccia toast

Heirloom Beet & Tomato Carpaccio (gf)(v) — **$19**
Baby kale, red vein sorrel, compressed cucumber, cantaloupe pearls, cranberry meringue, whipped ricotta, pomegranate vinaigrette

Antipasti and Focaccia (v) — **$26**
Home-baked focaccia, artichoke hummus, marinated olives, burrata cheese, bruschetta, balsamic vinegar

TAPAS

Lamb Lollipops (gf) — **$31**
Three Ontario chops, torched cardamom goat cheese, acorn squash, wild blueberry marmalade, saffron aioli

Fresh P.E.I. Mussels (gfo) — **$28**
Steamed with 'nduja sausage, heirloom potatoes and red pepper succotash in a garlic-scented Niagara Chardonnay broth, fresh herb baguette

Wagyu Sliders — **$28**
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

Charcuterie & Cheese Board for Two — **$36**
Black Angus bresaola, wild game terrine, San Daniele prosciutto, Bothwell cheese, marinated olives, Kozlik's mustard, crackers and crostini

Fior di Latte Flatbread (v) — **$24**
Fresh mozzarella, grilled tomato, Muskoka maple roasted garlic, arugula, balsamic drizzle, fresh basil

Chicken & Chorizo Flatbread — **$26**
Preserved lemon–braised chicken, chorizo crumble, roasted red pepper spread, dill yogurt, dried cherries, caramelized onions, arugula

Gourmet Chicken Wings (gf)(h) — **½ LB $15 | 1 LB $25**
Our sauces and fermented ingredients are made in-house by our culinary team.

Smoked Maple
Rosemary, pork belly infusion

Sticky Miso
Reduced brown miso, wildflower honey, soy, sweet chili nori, sesame seeds

Classic Buffalo
Blue cheese crumble

Cranberry-Habanero
Cocoa nibs, dried cranberries, red vein sorrel

The "Sampler"
Try all four sauces - served on the side for dipping

COMPASS

ENTRÉES

Grilled Halloumi & Acorn Squash (gf)(v) — **$32**
Wild mushroom risotto, maple-glazed squash, golden beets, truffled cauliflower, courgette ribbons

Seafood Bouillabaisse — **$41**
Saffron broth with halibut medallions, P.E.I. mussels, clams, jumbo shrimp, fingerling potato confit, roasted fennel and garlic baguette

Stacked Eggplant Parmesan (gf)(df)(vg) — **$32**
Crispy baby eggplant layered with sun-dried tomato grit cake, vegan ricotta, romesco sauce, warm grilled vegetable tabbouleh

Roasted Chicken Supreme — **$39**
Sage Parisian gnocchi, shiitake mushrooms, Brussels sprout leaves, autumn corn purée, shaved chestnut, foie gras reduction, prosciutto-fig chutney

Cedar-Planked Hokkaido Scallop Carbonara (gfo) — **$41**
Tagliatelle noodles, pan-seared scallops, prosciutto, sous-vide egg yolk, Parmesan shavings

Wild Game — **$56**
Roasted wild boar roulade, cocoa nib–seared venison medallions, Brome Lake duck breast, leek dauphinoise, baby vegetables, roasted squash purée, red currant reduction

Braised Bone-In Bison Short Rib (gf) — **$52**
Smoked creamed corn, Yukon Gold whipped potatoes, sautéed Brussels sprouts, cranberry-apple compote

Pan-Seared Canadian Atlantic Salmon Supreme (gf)(df) — **$42**
Crispy herbed polenta, kaffir lime curry nage, savoury slaw

FROM THE CHARBROILER

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

STEAK

10 oz AAA Beef Striploin	**$58**
16 oz USDA Prime Bone-In Ribeye	**$98**
50 oz Martin's Tomahawk	**$239**

SIDES

Truffled Fries *with rosemary, Parmesan cheese dust*	**$11**
Beer-Battered Onion Rings *with chipotle aioli dip*	**$12**
Brussels Sprout Sauté *with double-smoked bacon*	**$12**
Seasonal Baby Vegetables *with cranberry gastrique*	**$12**
Baked Mac & Cheese	**$15**

ADD-ONS

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%.