

FROM THE GRILL

Our grilled items are served with your choice of Chef Jenna's soup of the day, side salad or fries. Substitute a Caesar or sweet potato fries for \$1.49

DEERHURST'S OWN \$8.99

6 oz. sirloin burger prepared specially for Deerhurst Resort by our supplier, served with diced tomato, onions and a pickle wedge

CHICKEN BURGER \$10.99

All natural chicken breast served with diced tomato, onions and a pickle wedge

SAUSAGES SPECIALTIES \$8.50

Choose from:

Mediterranean Lamb

Turkey & Apricot

Chicken & Apple

Veggie Dog

MUSKOKA SAUSAGE \$8.50

Hand-mixed, hand-knotted Omega 3 pork sausage made by Big Daddy Meats, Huntsville. Free of fillers, artificial flavouring, nitrates and preservatives

Add to your burger or sausage:

Caramelized onions \$0.85

Cheddar or jalapeño-spiced Monterey Jack \$1.25

Bacon \$1.25

Guacamole Dip \$1.49

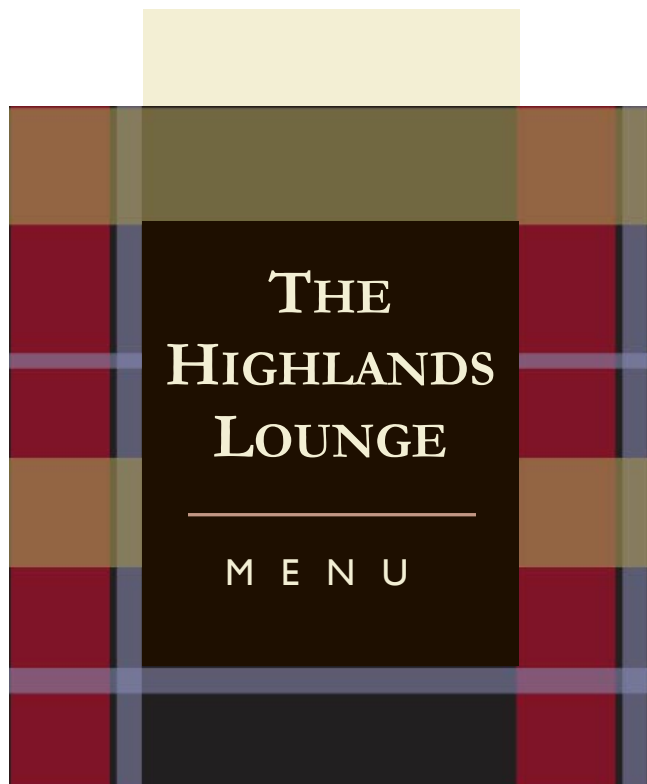
Blue or Brie cheese \$1.69

TAKE HOME SOME DEERHURST MAPLE SYRUP

If your drive off the tee on that par five went into the woods, it's likely that the knocking echo you heard was your ball hitting the very maple tree that provided the syrup you bring home today

Think of it as a souvenir of your golf day at Deerhurst. As well as a tasty treat for your family at breakfast

\$11.95/250 ml



DEERHURST
Highlands
GOLF COURSE

Prices are exclusive of resort amenity fee, tax and gratuity.

May 2011

APPETIZERS

SOUP OF THE DAY \$3.99

Made by Chef Jenna

CHICKEN WINGS \$8.99

One pound of wings tossed in your choice of BBQ, honey garlic, mild, medium or hot sauce!
Served with carrot, celery and blue cheese dip

BASKET OF FRENCH FRIES \$4.99

Add a side of gravy \$0.99

BASKET OF SWEET POTATO FRIES \$5.99

With chipotle mayonnaise

BEER BATTERED ONION RINGS \$7.99

SEVEN DEEP-FRIED PICKLES \$7.99

With chipotle ranch dressing

POUTINE \$7.99

Made with curds from Thornloe Cheese Company

NACHOS \$10.99

Tomato, onion, mushroom, green peppers, hot pepper rings, a blend of melted cheddar and mozzarella cheese with a side of sour cream and salsa

Add chicken \$2.99

CHEESE PLATE \$14.99

Quebec Brie, cheddar, and blue cheese with crackers, sweet onion marmalade, maple cranberry chutney and strawberries

SALADS

HIGHLANDS SALAD \$8.50

Tabbouleh grains on marinated tomato slices

CAESAR SALAD

sm. \$5.99 | lg. \$7.99

Romaine, smoked bacon bits, croutons, shredded parmesan, roast garlic dressing

SPINACH SALAD \$9.99

Golden raisins, strawberries, spiced pecans, blue cheese, low fat raspberry vinaigrette

Add chicken \$2.99

BLT SALAD \$10.99

Romaine, chicken, crisp bacon, tomato, with a buttermilk dressing finished with guacamole

SIMPLE SANDWICHES

Add your choice of Chef Jenna's soup of the day, side salad or fries for \$3.49, Caesar or sweet potato fries for \$4.75

EGG SALAD \$3.98

On white or 100% whole wheat bread

TUNA SALAD \$4.87

On white or 100% whole wheat bread

CHICKEN SALAD \$4.87

In a spinach wrap tortilla

SLICED TURKEY \$4.87

With honey mustard, on an onion roll

HAM & BRIE \$5.53

With smoked BBQ mustard sauce on marble rye

SPECIALTY SANDWICHES

*Served with your choice of Chef Jenna's soup of the day, side salad or fries.
Substitute a Caesar or sweet potato fries for \$1.49*

BREAKFAST WRAP \$6.99

With egg, bacon strips and melted cheddar

WESTERN SANDWICH \$8.99

Ham, onion, diced tomato & cheddar on toasted white or 100% whole wheat bread

GOURMET GRILL CHEESE \$10.99

Blend of cheddar, Brie and jalapeño-spiced Monterey Jack cheese on white or 100% whole wheat bread

Add layers of ham \$1.25

HAM & BRIE MELT \$10.99

On marble rye

CHICKEN SANDWICH \$11.99

Chicken breast, bacon, tomato, lettuce, caramelized onions & cheddar on white or 100% whole wheat bread

BEEF DIP \$9.99

Served over caramelized onions on an onion roll

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