

# BARNWOOD

RUSTIC ELEGANT DINING

## Soups & Salad

**Cabernet, Braised Onion Soup** 16  
Oka Cheese Crostini | Apple Compote

**Hot Smoked Salmon Belly** 18  
Potato Salad | Creme Fraiche |  
Pickled Onion | Lemon Vinaigrette

**Lodge Crafted Caesar** 18  
Pancetta Crisp | Parmesan | Jalapeno Caesar |  
Poached Egg | Croutons | Charred Lemon

**Bartlett Pear Salad** 16  
Spiced Pepitas | Feta | Orange | Mint |  
Fennel | Honey Ginger Dressing

## Mains

All mains come with choice of two sides

Steaks come with your choice of Red Wine Demi |  
Peppercorn Demi | Blue Cheese Butter | Coffee  
Crust | Black Garlic Butter | Miso Butter

**8 oz Tenderloin** 54  
Surf it with two Jumbo Shrimp 62

**Grilled 10oz NY Steak** 46

**Duck Breast** 38  
Seared Breast | Celeriac |  
Blueberry Gastrique

**Double Breasted Chicken** 36  
Jerusalem Artichoke Puree |  
Honey Orange Glaze

**Seared Salmon Filet** 36  
White Beans | Pancetta |  
Fennel Chimichurri

**Grilled Atlantic Swordfish** 46  
Miso Butter | Pickled Seaweed

**Barnwood Wagyu Burger** 39  
12 oz Wagyu | Old Cheddar |  
Candied Bacon | Black Garlic Aioli |  
Lemon Greens | Brioche | Truffle Fries

## Appetizers

**Seared Ahi Tuna** 28  
Rice Noodle Salad | Sesame Dressing |  
Togarashi | Garlic Chips | Fried Noodles

**Barnwood Shrimp Scampi** 26  
Garlic Butter | Shishito Peppers |  
Citrus Panko | Focaccia

**Caprese** 24  
Burrata | Heirloom Tomato | Basil |  
Balsamic Reduction | EVOO

**Lobster Risotto** 28  
Charred Tomato | Saffron |  
Parmesan | Brown Butter

## Pastas

**Braised Beef Ravioli** 36  
Wild Mushroom Stuffed Ravioli |  
Truffle Cream | Herbs | Parmesan

**Vegan Vegetable Pasta** 24  
Caramelized Onions | Mushrooms |  
Fresh Herbs | EVOO | Balsamic  
Reduction | Micros | Crostini



### Sides 10

Mashed Potatoes  
Parmesan Truffle Fries  
Masala Fries  
Seasonal Vegetables

Truffle & Pommery Mac & Cheese  
Balsamic Parmesan Brussel Sprouts  
Caramelized Mushroom & Onions

**Lobster Mashed Potato** 19



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Children's Menu | 12 & under |

## Starters

- Lodge Crafted Caesar Salad**14
- Chopped Romaine | Bacon | Croutons | Caesar Dressing
- Aged Cheddar & Goat Cheese Garlic Bread**16
- Ranch or Marinara Dip
- Kid's Crudite**12
- Carrot Sticks | Celery Sticks | Cucumber Sticks | Ranch Dip

## Mains

- Chicken Tenders & Fries**18
- Lodge Crafted Sauces | Fries | Roasted Seasonal Vegetables
- Chicken Parmesan**20
- Hand Breaded Chicken Breast | Rich Marinara |  
Melted Mozzarella | Tomato Sauce | Spaghetti
- 6oz Striploin Steak & Frites**28
- Grilled 6oz Striploin | Herb & Garlic Butter | Demi |  
Fries | Roasted Seasonal Vegetables
- Farm Fresh Grilled Chicken Breast**20
- Grilled Garlic & Herb Chicken Breast | Demi |  
Mashed Potatoes | Seasonal Vegetables
- Cast Iron Mac & Cheese**16
- Creamy Aged Orange Cheddar | Macaroni Noodles

Substitute side dish for Cucumbers and Carrot Sticks

## Desserts

- Double Chocolate Brownie**16
- Served a la Mode
- Cookies & Cream Cake**16
- Oreo Cream | Oreo Crust | Chocolate Drizzle
- Fruit Plate**16
- Seasonal Fresh Fruit Mix | Vanilla Yogurt



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## Draft Beer

Lone Wolf Line Up - Lager | Amber | IPA

20 oz  
8

## Red

### VQA Ontario Wine

Jackson Triggs Cabernet Sauvignon Cabernet Franc

5 oz    Bottle  
9        35

Vineland Estates Cabernet Franc

9        35

Tawse Pinot Noir

12       50

Tawse Cabernet Merlot

12       50

Jackson Triggs Grand Reserve Red Meritage

16       65

Cave Spring Pinot Noir Dolomite

12       50

### International Wine

Nebbiolo D'Alba 'Brumo' | Italy

5 oz    Bottle  
13       55

Cono Sur Green Society Cabernet Sauvignon | Chile

13       55

Silk & Spice Red Blend | Portugal

13       55

## White

### VQA Ontario Wine

Inniskillin Pinot Grigio

5 oz    Bottle  
9        35

Tawse Chardonnay

10       45

Vineland Estates Sauvignon Blanc

10       45

Ravine Small Batch Riesling

12       55

Jackson Triggs Grand Reserve Chardonnay

14       60

Cave Springs Gewurztraminer

12       50

### International Wine

Sheild Nelson Sauvignon Blanc | New Zealand

5 oz    Bottle  
13       55

Mosole Pinot Grigio | Italy

12       50

Quinta da Aveleda Vinho Verde | Portugal

12       50

## Rose & Sparkling

Cave Spring Rose

5 oz    Bottle  
13       45

Vineland Estates Pinot Meunier Sparkling

14       55




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 <b>Whiskey &amp; Bourbon</b>	20z
Glenmorangie	15
Glenlivet	15
Bushmills	15

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 <b>Signature Cocktails</b>	
Maple Sugar Rum Punch	15
Captain Morgan Rum   Pineapple Juice   Orange Juice   Lime   Maple Syrup	
The Green Retreat	15
Bombay Gin   Basil Leaves   Cucumber	
Wildfire Mango Magarita	15
Jose Cuervo Tequila   Triple Sec   Mango Puree   Lime   Jalapeno	
Bubbly Lodge Lemonade	15
Smirnoff Raspberry Vodka   Raspberry   Sparkling Wine   Lemonade	
Berry Sour Whiskey	15
40 Creek Whiskey   Lime Juice   Simple Syrup   Black Berries   Soda	

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 <b>Classic Cocktails</b>	
Espresso Martini	15
Espresso   Grey Goose Vodka   Coffee Liquor   Cream Liquor   Cocoa	
"Dirty" Martini   Bobmbay Gin or Grey Goose Vodka	15
Dry Vermouth   Olive Juice	
Manhattan	15
Crown Royal   Sweet Vermouth   Bitters   Cherry & Orange	
Old Fashion	15
40 Creek Whiskey   Bitters   Simple Syrup   Orange Twist   Cherry	
Negroni	15
Bombay Gin   Sweet Vermouth   Campari   Orange Twist	
Mojito	15
Captain Morgan Rum   Lime Juice   Simple Syrup   Lime   Mint	
Classic Caesar	15
Grey Goose Vodka   Worcestershire   Clamato   Tabasco   Celery   Spicy Bean	