

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

Catch of the Day
~Market Price~
Miso Butter | Pickled Seaweed

Barnwood Wagyu Burger 39
10 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

BARNWOOD

RUSTIC ELEGANT DINING

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

BARNWOOD

RUSTIC ELEGANT DINING



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

BARNWOOD

RUSTIC ELEGANT DINING



Whiskey & Bourbon

	20z
Glenmorangie	15
Glenlivet	15
Bushmills	15



Signature Cocktails

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	



Classic Cocktails

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	