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

Caprese 24

Burrata | Heirloom Tomato | Basil | Balsamic Reduction | EVOO

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~

Barnwood Wagyu Burger 39

10 oz Wagyu | Old Cheddar | Candied Bacon | Black Garlic Aioli | Lemon Greens | Brioche | Truffle Fries

Appetizers

Lodge Crafted Focaccia 13
Roasted Garlic | Rosemary | Olive |
Sundried Tomato Tapenade

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

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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BARNWO I RUSTIC ELEGANT DINING Children's Menu 12 & under	
Starters	
Lodge Crafted Caesar Salad Chopped Romaine Bacon Croutons Caesar Dressing	
Aged Cheddar & Goat Cheese Garlic Bread Ranch or Marinara Dip	
Kid's Crudite Carrot Sticks Celery Sticks Cucumber Sticks Ranch Dip	
Mains	
Chicken Tenders & Fries Lodge Crafted Sauces Fries Roasted Seasonal Vegetables	
Chicken Parmesan Hand Breaded Chicken Breast Rich Marinara Melted Mozzarella Tomato Sauce Spaghetti	
6oz Striploin Steak & Frites Grilled 6oz Striploin Herb & Garlic Butter Demi Fries Roasted Seasonal Vegetables	
Farm Fresh Grilled Chicken Breast Grilled Garlic & Herb Chicken Breast Demi Mashed Potatoes Seasonal Vegetables	
Cast Iron Mac & Cheese Creamy Aged Orange Cheddar Macaroni Noodles Substitute side dish for Cucumbers and Carrot Sticks	
Desserts	
Double Chocolate Brownie	

Double Chocolate Brownie Served a la Mode Cookies & Cream Cake Oreo Cream Oreo Crust Chocolate Drizzle Fruit Plate Seasonal Fresh Fruit Mix Vanilla Yogurt	1	
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Draft Beer		20
Lone Wolf Line Up - Lager Amber IPA		20 oz 8
Red Red		
VQA Ontario Wine	T on	Dottlo
Jackson Triggs Cabernet Sauvignon Cabernet Franc	5 oz 9	Bottle 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 13	Bottle 55
Cono Sur Green Society Cabernet Sauvignon Chile	13	55
Silk & Spice Red Blend Portugal	13	55
White		
VQA Ontario Wine	5 oz	Bottle
Inniskillin Pinot Grigio	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	5 oz	Bottle
Sheild Nelson Sauvignon Blanc New Zealand	13	55
Mosole Pinot Grigio Italy	12	50
Quinta da Aveleda Vinho Verde Portugal	12	50
Rose & Sparkling		
Cave Spring Rose	5 oz 13	Bottle 45
Vineland Estates Pinot Meunier Sparkling	14	55

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RUSTIC ELEGANT DINING

ॐ Whiskey & Bourbon	2oz
Glenmorangie	202 15
Glenlivet	15
Bushmills	
Signature Cocktails	
Maple Sugar Rum Punch Captain Morgan Rum Pineapple Juice Orange Juice Lime Maple Syrup	15
The Green Retreat Bombay Gin Basil Leaves Cucumber	15
Wildfire Mango Magarita Jose Cuervo Tequila Triple Sec Mango Puree Lime Jalapeno	15
Bubbly Lodge Lemonade Smirnoff Raspberry Vodka Raspberry Sparkling Wine Lemonade	15
Berry Sour Whiskey 40 Creek Whiskey Lime Juice Simple Syrup Black Berries Soda	15
Classic Cocktails	
Espresso Martini Espresso Grey Goose Vodka Coffee Liquor Cream Liquor Cocoa	15
"Dirty" Martini Bobmbay Gin or Grey Goose Vodka Dry Vermouth Olive Juice	15
Manhattan Crown Royal Sweet Vermouth Bitters Cherry & Orange	15
Old Fashion 40 Creek Whiskey Bitters Simple Syrup Orange Twist Cherry	15
N egroni Bombay Gin Sweet Vermouth Campari Orange Twist	15
Mojito Captain Morgan Rum Lime Juice Simple Syrup Lime Mint	15
Classic Caesar Grey Goose Vodka Worcestershire Clamato Tabasco Celery Spicy Bean	15