



STARTERS

GRILLED ROMAINE HEARTS SERVED WITH INFUSED GARLIC OIL, PARMESAN,
PAN-SEARED PANCETTA, GARNISHED WITH TOASTED BAGUETTE & ROASTED GARLIC - \$9 (**G.F)

SOUP DU JOUR - \$9

CRISPY POTATO PANCAKE COMPLEMENTED WITH SMOKED SALMON, CAPERS, SLIVERED RED PICKLED
ONIONS. TOPPED WITH A DOLLOP OF CRÈME FRAÎCHE - \$14

FOUR LARGE SAUTÉED PRAWNS SERVED IN BRANDIED BASIL BUTTER.
ACCOMPANIED WITH PETITE NAAN - \$13 (**G.F)

MAINS

(PLEASE, NO SUBSTITUTES – “**G.F.” CAN BE PREPARED GLUTEN FREE)
\$8.00 SURCHARGE FOR SPLIT/SHARING ENTREES)

AAA 6 OZ ONTARIO BEEF TENDERLOIN, SEASONED & GRILLED TO PERFECTION, SERVED WITH A PORT
DEMI GLACE, DOLLOP OF TOMATO JAM & CARAMELIZED ONION MASHED POTATOES
WITH SAUTÉED VEGETABLES - \$42 (**G.F)

NEW ZEALAND LAMB SHANK, BRAISED TO PERFECTION IN A RICH & FLAVOURFUL BROTH. SERVED WITH
CARAMELIZED ONION MASHED POTATOES & SAUTÉED VEGETABLES - \$39

BBQ PORK BACK RIBS SEASONED WITH OUR OWN IN-HOUSE RUB AND FINISHED WITH GRAYDON'S OWN
BBQ SAUCE. COMPLEMENTED WITH ROASTED POTATOES & SAUTÉED VEGETABLES.
HALF RACK - \$26 ...MAKE IT A FULL RACK – ADD \$9

ONTARIO CHICKEN BREAST STUFFED WITH CHEVRE, SUNDRIED TOMATOES & SPINACH, SERVED WITH A
LITE CHICKEN JUS, ACCOMPANIED WITH ROASTED POTATOES & SAUTÉED VEGETABLES - \$28 (**G.F)

PAPPAREDELLE PASTA, SERVED WITH TENDER SMOKED DUCK BREAST, SAUTÉED VEGETABLES
& TOSSED IN A WHITE WINE CREAM SAUCE, SERVED WITH TOASTED BAGUETTE - \$27

THE WOODVIEW SPINACH DINNER SALAD TOSSED WITH FRESH MUSHROOMS, CRUMBLER BACON, SLICED
EGG & SLIVERED PICKLED RED ONIONS. SERVED WITH OUR HOUSE MADE WARMED CREAMY BACON
DRESSING. - \$20 (**G.F.)

ADD 6 OZ GRILLED CHICKEN BREAST OR FOUR SAUTÉED PRAWNS - \$7 (**G.F.)

OVEN ROASTED ONTARIO LAKE PERCH SERVED WITH A DIJON MUSTARD CRUST, ACCOMPANIED WITH
ROASTED POTATOES & SAUTÉED VEGETABLES - \$27 (**G.F.)

SIDES - \$6

GARDEN SALAD (G.F) - GOURMET ONION RINGS - SEASONAL VEGETABLES (**G.F)

PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$9

(A 20% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE)