



250 KING ST. WEST, GANANOQUE ON., 613-382-1110 WOODVIEWINN@GMAIL.COM

STARTERS

WOODVIEW SALAD – CRISP KALE AND BABY SPINACH LIGHTLY TOSSED IN OUR BLUEBERRY HONEY DRESSING, FINISHED WITH GALA APPLES, WALNUTS, DRIED CRANBERRIES & GRATED PARMESAN - \$12 (**GF)

SOUP DU JOUR - \$9

CRISPY POTATO PANCAKE COMPLEMENTED WITH SMOKED SALMON, CAPERS, SLIVERED RED ONIONS FINISHED WITH LEMON CRÈME FRAÎCHE & FRESH BABY SPINACH - \$14

HOUSE FAVOURITE! FOUR LARGE PRAWNS SAUTÉED IN FRENCH BRANDY & BASIL COMPOUND BUTTER. PARTNERED WITH TOASTED BAGUETTE AND LEMON - \$14 (CAN BE PREPARED **GF)

MAINS

(PLEASE, NO SUBSTITUTES – “**GF” CAN BE PREPARED GLUTEN FREE) \$8.00

SURCHARGE FOR SPLIT/SHARING ENTREES)

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

AAA 6 OZ ONTARIO BEEF TENDERLOIN SEASONED & GRILLED TO PERFECTION, WITH AN ACCOMPANIMENT OF A GREEN PEPPERCORN & CURRENT DEMI GLACE. COMPLEMENTED WITH CREAMY GARLIC POTATO MASH & SAUTÉED VEGETABLES - \$43 (**GF)

NEW ZEALAND LAMB SHANK BRAISED “OSSO BUCO” STYLE, WITH CONFIT CHERRY TOMATO. SERVED WITH CREAMY GARLIC POTATO MASH & SAUTÉED VEGETABLES - \$39

PAN SEARED PORK TENDERLOIN SERVED WITH A SPICED HONEY, ROSEMARY CRÈME FRAÎCHÉ & TOASTED WALNUTS, CREAMY GARLIC MASHED POTATOES AND SEASONAL SAUTÉED VEGETABLES - \$34 (**GF)

ONTARIO CHICKEN SUPREME, CRISPY SKIN, PREPARED WITH A CREAMY WILD MUSHROOM VELOUTÉ AND ROASTED CAULIFLOWER PUREE. SERVED WITH OUR ROASTED POTATOES & SAUTÉED VEGETABLES - \$28

ORECCHIETTE PASTA TOSSED IN SMOKED CANADIAN BACON, WILD MUSHROOMS & SPINACH, FINISHED IN A WHITE WINE CREAM SAUCE. GARNISHED WITH GRATED PARMESAN CHEESE & TOASTED BAGUETTE - \$27

7 OUNCE PAN SEARED SALMON TOPPED WITH A MAPLE BOURBON GLAZE AND APPLE FENNEL SLAW. ACCOMPANIED WITH ROASTED POTATOES & SAUTÉED VEGETABLES - \$34 (**GF)

PORTOBELLO MUSHROOM STUFFED WITH SUNDRIED TOMATOES, SAUTÉED SHALLOTS, SPINACH, GOAT CHEESE ON A BED OF TRI-COLOUR QUINOA, WITH ROASTED CAULIFLOWER PUREE, WITH SAUTÉED SEASONAL VEGETABLES & CRISPY ONIONS - \$21 (CAN BE PREPARED **GF)
ADD FOUR PRAWNS - \$8 (**GF)

SIDES - \$6

GOURMET ONION RINGS - SAUTÉED WILD MUSHROOMS - ROASTED POTATOES - SEASONAL VEGETABLES

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

FALL/WINTER 2021 - 2022 - OPEN DINNERS, WED. – SAT., 5:00 PM - 9:00 PM
SUNDAY BRUNCH ONLY FROM OCT. 17TH TO MOTHER'S DAY 2022 - CLOSED MON. & TUES.