



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

STARTERS

LOCAL ORGANIC SPROUTS, EARTHY KALE & SPINACH, SERVED WITH SLICED PEACHES, TOASTED WALNUTS AND RIPENED CAMBOZOLA LIGHTLY TOSSED IN OUR HOUSE POPPY SEED VINAIGRETTE - \$13 (GF)

SOUP DU JOUR - \$9

FRIED ONTARIO DOUBLE CREAM BRIE SERVED WITH RED CURRANT JELLY, SPICED HONEY WITH TOASTED WALNUTS AND GRILLED BAGUETTE – \$14

HOUSE FAVOURITE! - FOUR LARGE PRAWNS SAUTÉED IN FRENCH BRANDY & BASIL COMPOUND BUTTER. GARNISHED WITH GRILLED BAGUETTE AND LEMON. - \$14 (GF – WITHOUT BAGUETTE)

MAINS

(PLEASE, NO SUBSTITUTES – “**GF” 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 CLASSIC FRENCH BORDELAISE DEMI-GLACE, GARNISHED WITH CRISPY ONIONS, CREAMY BROWN BUTTER MASHED POTATOES & SAUTÉED VEGETABLES, - \$48 (CAN BE (GF), WITHOUT “CRISPY ONIONS)
ADD FOUR SAUTÉED PRAWNS - \$9 (GF)

NEW ZEALAND LAMB SHANK BRAISED OSSO BUCO STYLE WITH CONFIT CHERRY TOMATO. SERVED WITH BROWN BUTTER MASHED POTATOES & SAUTÉED SEASONAL VEGETABLES - \$39

HOUSE RUBBED & BRAISED ONTARIO PORK RIBS FINISHED WITH GRAYDON'S OWN ONTARIO FIELD BERRY SAGE BBQ SAUCE. SERVED WITH ROSEMARY ROASTED FINGERLING POTATOES & SAUTÉED VEGETABLES.
HALF RACK - \$29 ...MAKE IT A FULL RACK – ADD \$12

ONTARIO CHICKEN SUPREME, BLACKENED SPICE, CRISPY SKIN, SERVED WITH A PEACH, BALSAMIC SALSA, & SMOKED CRÈME FRAICHE. SERVED WITH ROSEMARY ROASTED POTATOES & SAUTÉED VEGETABLES - \$33 (GF)

PAPPARDELLE PASTA TOSSED IN A RICH CHORIZO SAUSAGE & SUNDRIED TOMATO PESTO ROSÈ,
SERVED WITH WILD MUSHROOMS, SHAVED PARMESAN & GRILLED BAGUETTE \$29
ADD FOUR SAUTÉED PRAWNS - \$9 (GF)

GRILLED TOFU SERVED WITH A VEGAN DEMI-GLACE & A RICH TOMATO JAM,
ROSEMARY ROASTED FINGERLING POTATOES AND SAUTÉED SUMMER VEGETABLES. \$24 (G.F.)
ADD FOUR SAUTÉED PRAWNS - \$9 (GF)

PAN SEARED SNAPPER, SKIN ON, DRESSED WITH A GREEN OLIVE GREMOLATA & LEMON INFUSED OLIVE OIL.
ACCOMPANIED WITH ROSEMARY ROASTED FINGERLINGS & SAUTÉED VEGETABLES - \$38 (GF)

SIDES - \$8

GOURMET ONION RINGS – SAUTÉED VEGETABLES - SAUTÉED WILD MUSHROOMS
ROASTED FINGERLING POTATOES

PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$10
(A 20% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE)

SUMMER HOURS – OPEN WEDNESDAY – SUNDAY, 4:30 PM TO 9:00PM (CLOSED MONDAY & TUESDAY)