

250 King St. West, gananoque ON., 613-382-1110 woodviewinn@gmail.com

-APPETIZERS -

THICK SLICED HEIRLOOM TOMATOES & RICH BOCCONCINI CHEESE, DRIZZLED WITH OUR HOUSE BASIL PESTO & BALSAMIC GLAZE - \$16 (GF)

FOUR ATLANTIC PRAWNS SAUTÉED IN FRENCH BRANDY & BASIL COMPOUND BUTTER.

SERVED WITH GRILLED BAGUETTE AND LEMON - \$15

Soup Du Jour - \$10

SESAME CRUST AHI TUNA WITH A PONZU GINGER SAUCE & SCALLION AIOLI, GARNISHED WITH SLICED JALAPENO & FRESH LIME - \$16 (GF)

***GF" CAN BE PREPARED GLUTEN FREE \$8.00 SURCHARGE FOR SPLIT/SHARING ENTREES

6 OZ AAA ONTARIO BEEF TENDERLOIN, SEASONED & GRILLED, TOPPED WITH CHIMICHURRI SERVED WITH CREAMY WHITE CHEDDAR POTATO PURÉE & CHEF'S DAILY VEGETABLE - \$52 (GF)

GRILLED BONE- IN PORK CHOP WITH MAPLE DIJON CIDER REDUCTION, SMOKED CRÈME FRAICHE SERVED WITH CREAMY WHITE CHEDDAR POTATO PURÉE & CHEF'S DAILY VEGETABLE - \$45

SKIN ON, PAN SEARED BLACK COD FILLET IN A WHITE MISO GLAZE, TOASTED SESAME SEEDS & SCALLIONS. ACCOMPANIED WITH GARLIC ROASTED RED SKIN NEW POTATOES & CHEF'S DAILY VEGETABLE - \$44 (GF)

BEER BRAISED BEEF SHORT RIB, TOPPED WITH TOMATO JAM, BEEF JUS, & BALSAMIC GLAZE CREAMY WHITE CHEDDAR POTATO PURÉE & CHEF'S DAILY VEGETABLE. - \$40

JERK SPICED CHICKEN SUPREME, WITH PEACH SALSA VERDE, LIME CRÈME FRAICHE SERVED WITH GARLIC ROASTED RED SKIN NEW POTATOES & CHEF'S DAILY VEGETABLE - \$38 (GF)

CHORIZO SAUSAGE, CREAMY FIRE ROASTED PASSATA, CONFIT CHERRY TOMATOES & BABY SPINACH TOSSED WITH RIGATONI. SERVED WITH SHAVED PECORINO & TOASTED BAGUETTE - \$38

WILD MUSHROOM & BROCCOLINI RABE, SPICED PEARL COUSCOUS, SPINACH & SMOKED TAHINI. SERVED WITH TOASTED ALMONDS, SESAME SEEDS & SHAVED PECORINO - \$28 (VEG)

ADD THREE LARGE SAUTÉED PRAWNS - \$10 (GF)

SIDES - \$8

WILD MUSHROOMS - ROAST NEW POTATOES - CHEF'S DAILY VEGETABLE - GOURMET ONION RINGS

PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$11

(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)