



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

-STARTERS-

WARMED MAPLE ROASTED SWEET POTATOES, WITH GARLIC WILTED SPINACH,
TOASTED PECANS, FETA & DRIZZLED WITH A MAPLE SYRUP & BALSAMIC GLAZE - \$16 (G.F)

SOUP DU JOUR - \$10

HOUSE MADE ARANCINI RISOTTO BALLS (3), WITH FIRE ROASTED ARRABBIATA SAUCE
GARLIC OIL & PECORINO - \$14

FOUR PRAWNS SAUTÉED IN FRENCH BRANDY & BASIL COMPOUND BUTTER.
SERVED WITH GARLIC BAGUETTE AND LEMON - \$15 (CAN BE PREPARED ****GF**)

-ENTREES-

(PLEASE, NO SUBSTITUTES – ****GF** CAN BE PREPARED GLUTEN FREE)

\$8.00 SURCHARGE FOR SPLIT/SHARING ENTREES

AAA 6 OZ BEEF TENDERLOIN WITH RED WINE REDUCTION,
BALSAMIC BRAISED PEARL ONIONS, WHITE CHEDDAR MASH & FALL VEGETABLES - \$52

10 OZ BONE-IN ONTARIO PORK CHOP, CHARRED APPLE PUREE, ArBrÜ GLAZE,
WHITE CHEDDAR MASH & FALL VEGETABLES - \$45.

BRAISED LAMB SHANK IN A SAVOURY & ROOT VEGETABLE JUS
WITH WHITE CHEDDAR MASH & FALL VEGETABLES - \$42

PAN SEARED PICKEREL, ROASTED RED PEPPER FLORENTINE, FRIED CAPERS,
GARLIC ROASTED RED SKIN POTATOES & FALL VEGETABLES - \$44 (GF)

CHICKEN ROULADE, CRANBERRY JUS,
GARLIC ROASTED RED SKIN POTATOES & FALL VEGETABLES - \$38

LINGUINI TOSSED IN BLACK GARLIC CREAM CARBONARA WITH SMOKED PANCETTA, WILD MUSHROOMS &
CURED EGG YOLK. SERVED WITH SHAVED PECORINO CHEESE & GARLIC BAGUETTE - \$38

WILD MUSHROOM RAGU, CREAMY PECORINO RISOTTO, BLACK TRUFFLE OIL
WITH TOASTED SLIVERED ALMONDS, SHAVED PECORINO CHEESE & FALL VEGETABLES - \$30 (VEG & GF)

ADD FOUR SAUTÉED PRAWNS - \$10 (GF)

SIDES - \$8

WILD MUSHROOMS – GARLIC POTATOES – FALL VEGETABLES – GOURMET ONION RINGS

PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$12

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