

WOODBINE RACETRACK

STELLA ARTOIS

TERRACE

TO START AND SHARE

OYSTERS

east and west coast oysters accompanied by citrus habanero sauce, pickled pears, mignonette, fresh grated horse radish.

ask your server for our daily selection

HALF DOZEN\$22

DOZEN \$42

OYSTER KILPATRICK

oven baked east and west coast oysters, pancetta chili butter, worcestershire vinaigrette.

ask your server for our daily selection

HALF DOZEN\$22

DOZEN \$42

CHARCUTERIE BOARD \$32

smoked gouda, cave aged cheddar and a selection of chef-curated rotating flavours.

served with sopressata, prosciutto, bundnerfleisch, serrano, herb and garlic rosalia, flatbread crisps

TRUFFLE FRIES \$14

golden crinkle fries tossed with truffle oil, sea salt and fresh herbs, topped with freshly grated pecorino cheese and served with truffle aioli

SUSHI PLATTER \$19

california vegetarian maki, salmon and avocado maki and dynamite rolls, served with wasabi and soya sauce

STACKED NACHOS..... \$22

lightly seasoned red and blue baked tortilla, shredded lettuce, jalapeño, pico de gallo, salsa shredded cheese, sour cream, guacamole

ADD CHICKEN: \$6

KIMCHI FRIES \$14

golden crinkle fries tossed in lemon thai seasoning and kimchi, sambal aioli, cilantro and lime

FISH TACOS..... \$18

grilled flour tortilla with beer battered mahi mahi, avocado salsa, lime crema, habanero pickled onions, shredded lettuce

GRILLED CALAMARI DIABLO \$18

sambal buttermilk grilled calamari and breaded fried marinated bell pepper calamari tossed in lime salt, accompanied by parma tomato sauce and sambal aioli

SEASONAL FRUIT GAZPACHO \$12

watermelon, grapefruit, pureed tomato and lemon zest, garnished with citrus crisp rosalia, pepitas, cucumber spiral, mint and basil infused oil

CHICKEN WINGS \$22

seasoned and lightly flour dusted chicken wings, served with blue cheese dressing

SERVED IN YOUR CHOICE OF SAUCE OR RUB:

fermented mango chili butter • mild • medium honey pancetta butter • cajun dust • lime salt frost berry • lemon myrtle • kola curry dust buffalo hot sauce • chaguanas pepper sauce bourbon bbq • salt and pepper

FRIED BRIE CHEESE \$18

breaded brie cheese with fig jam and rosemary and garlic rosalia crisp

CHEF JAY'S FAVOURITES

KOREAN CREAM CHEESE

GARLIC BREAD \$14

mini brioche buns with a sweet cream cheese filling, brushed with garlic butter finished with a drizzle of spicy herb and honey sauce

ADD EXTRA BUN: \$3

WAGYU BRUSCHETTA \$17

paprika crostini, lime crema, roasted garlic, balsamic tomato salsa, horseradish aioli, topped with thinly sliced, lightly torched wagyu beef

SALADS

STELLA CAESAR SALAD \$17

chopped little gem, maple bacon, pancetta crisp, asiago parma crisp, smoked paprika garlic crisp, tossed in a garlic lemon dressing

COBB SALAD \$19

little gem lettuce, marinated chicken, avocado, corn, egg, aged cheddar, maple bacon, pancetta crisp, tossed in a honey dijon dressing

FRESH SUMMER GREEN SALAD..... \$17

spring mix, fresh berries, avocado, herbed goat cheese, roasted pepitas, watermelon, tossed in a citrus dressing

ENHANCEMENTS

ADD GRILLED CHICKEN: \$6

ADD MAHI MAHI: \$7

ADD SHRIMP SKEWER: \$7



HANDHELDS

all handhelds are served with choice of

crinkle fries or **summer greens**

substitute caesar salad **\$3**

KIMICHI BURGER \$21

kimchi, spring mix, sambal aioli, shredded pickles

BUFFALO BISON BURGER \$25

bourbon bbq sauce, spring mix, crispy onion straws,
sautéed mushrooms, gorgonzola cheese

STOCKYARD BURGER \$22

bourbon bbq sauce, aged cheddar, spring mix,
roma tomato, shredded pickles, caramelized onions

GRILLED CHICKEN CALABREZI \$22

parma tomato sauce, pesto coleslaw, marinated
char broiled chicken, burrata, spring mix, salted roma
tomato served on rosemary garlic flatbread

SIDES

SIDE FRIES \$7

SIDE CAESAR \$7

CARROTS AND CELERY \$7

CHEF JAY'S MASHED POTATOES..... \$6

SWEET POTATO FRIES \$9

ACADIAN RICE..... \$5

MAIN ENTRÉES

STEAK FRITES..... \$39

8 oz striplion, crinkle fries, herb butter, bourbon demi glaze

ENHANCEMENTS

ADD SHRIMP SKEWERS: \$7

ADD BLACK GARLIC MUSTARD AIOLI: \$3

ADD STELLA CHILI BUTTER: \$3

ADD BOURBON DEMI GLAZE: \$3

SMOKED BACK RIBS

pork ribs seasoned with hickory smoked bbq sauce and coleslaw, served with steak cut fries

HALF RACK..... \$28

FULL RACK \$36

FISH AND CHIPS \$25

beer battered cod and crinkle fries, served with coleslaw, tartar sauce, and lemon wedge

MAHI MAHI \$30

acadian rice, pico de gallo, and spinach topped with cilantro lime butter

LEMON CHICKEN..... \$25

panko–parmesan crusted chicken breast, Chef Jay’s mashed potato, lemon mushroom cream sauce and seasonal vegetables

GNOCCHI AND GORGONZOLA CREAM SAUCE \$23

golden brown gnocchi topped with sautéed wild mushrooms, garden fresh green peas, pancetta crisp, in a gorgonzola cream sauce

PARMA BREADED PORK CHOPS \$37

14 oz pork chops, breaded and seasoned with pepperberry rub, chili butter, served with mashed potato and an arugula tomato salad

CHEF JAY'S FAVOURITES

RATATOUILLE \$20

roasted egg plant, yellow and green zucchini, tomato, parma tomato sauce, mint basil infused oil

SPAGHETTI AND MEATBALLS \$24

10 oz veal meatball, spaghetti, tomato salsa, parma tomato sauce, fresh herbs

14 oz RIBEYE \$56

pan seared on a herb and garlic butter base, served with mashed potato, seasonal vegetables

