

WOODBINE RACETRACK

STELLA ARTOIS

TERRACE

TO START AND SHARE

OYSTERS

east and west coast oysters accompanied by:
fermented mango, lemons, habanero sauce,
mignonette, and fresh grated horse radish

HALF DOZEN MARKET PRICE

DOZEN MARKET PRICE

CHARCUTERIE AND CHEESE \$29

ontario farmhouse aged cheddar, albert's brie
cheese, smoked gouda, chorizo sausage,
smoked duck breast, prosciutto, bündnerfleisch
served with house pickles, tomato jam,
pickled vegetables, sweet potato skordalia
and house baked garlic crostini

CAPRESE SALAD \$22

soft Italian mozzarella, niagara little gem
tomatoes, kalamata olives, basil infused olive oil,
hand torn basil, served with a roasted garlic
brushed crusty baguette

KOREAN CREAM CHEESE GARLIC BREAD \$13

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

ADD EXTRA BUN: \$3

ONION RINGS..... \$13

beer-battered onion rings served with a selection of
whiskey bbq sauce and truffle aioli dipping sauce

TRUFFLE FRITES..... \$13

golden frites tossed with sea salt, fresh herbs,
topped with freshly grated pecorino cheese,
served with truffle aioli and lime crema

STACKED NACHOS \$19

lightly seasoned baked corn tortilla chips, monterey
jack & cheddar cheese, green onions, jalapeños,
pico de gallo, shredded lettuce, sour cream, salsa,
and guacamole

ADD CHICKEN: \$3

ADD BBQ BRISKET: \$4

ADD CHEESE: \$2

FISH TACOS..... \$17

grilled soft flour tortilla with beer-battered cod,
avocado salsa, lime crema, habanero-pickled
onions, and shredded iceberg lettuce

GRILLED CALAMARI DIABLO..... \$17

grilled calamari tossed in a spicy arrabiata
tomato sauce, roasted peppers, grilled red onion
and crushed chilis served in a sizzling skillet,
accompanied by a toasted baguette

LETTUCE WRAPS \$19

self-build: roasted chicken & chow mein
noodles tossed in a thai sweet & spicy sauce,
julienned carrots, red pepper & red onion,
water chestnuts, spicy peanuts, ponzu crema,
cilantro & lime

FRENCH ONION SOUP \$12

braised beef broth, vidalia and yellow globe
caramelized onions, topped with smoked gouda
and mozzarella cheese garnished with fresh herbs

CHICKEN WINGS \$25

seasoned and lightly flour-dusted chicken
wings, served with stilton dressing

SERVED IN YOUR CHOICE OF SAUCE OR RUB:

whiskey bbq • medium • chipotle bbq

sweet and spicy thai • cajun dusted

hot buffalo chipotle • frost berry rub

SALADS

FRESH SUMMER GREENS \$16

spring mix, fresh berries, avocado, roasted spiced pepita and sunflower seeds, goat cheese, served with citrus vinaigrette, stilton dressing or tangy tomato vinaigrette

ADD GRILLED CHICKEN: \$5

ADD GRILLED SALMON: \$7

CLASSIC CAESAR SALAD \$15

chopped romaine hearts, smoked honey bacon, grana padano cheese, garlic crisps, garlic dressing, charred lemon

ADD GRILLED CHICKEN: \$5 • ADD GRILLED SALMON: \$7

TRADITIONAL COBB SALAD \$18

charbroiled chicken breast, romaine, maple & pepper bacon, grape tomato, egg, corn, avocado, aged cheddar, honey dijon dressing

ADD GRILLED CHICKEN: \$5

ADD GRILLED SALMON: \$7

HANDHELDS

SMOKED BRISKET SANDWICH..... \$20

house smoked beef brisket on boccata bun, topped with caramelized onions and our signature bbq mop sauce, served with coleslaw

CRISPY CHICKEN SANDWICH \$20

buttermilk crispy chicken, iceberg lettuce, spiced honey bacon, pico de gallo, shredded cheese, chalula mayonnaise, served on a black & white sesame bun

ADD GRILLED CHICKEN: \$5

BUFFALO CHICKEN WRAP \$20

crispy breaded chicken, tossed in our buffalo sauce, pico de gallo, drizzled tangy garlic dressing, crisp iceberg lettuce and mixed cheese

BURGERS

TERRACE SIGNATURE BURGER..... \$23

maple & pepper bacon, breaded mozzarella, house made tomato jam, arugula, house pickles, served on a black & white sesame bun

STOCKYARDS BURGER..... \$21

aged white cheddar, caramelized onions, pilsner bbq sauce, lettuce and tomato, served on a black & white sesame bun

GRILLED VEGGIE BURGER \$19

beyond meat burger, house made tomato jam, arugula, tomato, crispy onion ring, served on a black & white sesame bun with golden frites or garden greens

ADD SIDE CAESAR SALAD: \$2

ADD ONION RINGS: \$2

SIDES

SIDE FRIES \$6

SIDE CAESAR \$6

CARROTS & CELERY \$5

GRILLED SALMON \$7

GRILLED CHICKEN BREAST \$5

CHEF JAY'S MASHED POTATOES \$7



MAIN ENTREES

STEAK AND FRITES \$36

8oz canadian aaa centre cut aged beef topped with herb butter, served with golden frites

SMOKED BACK RIBS

HALF RACK \$25

FULL RACK..... \$30

pork ribs smoked in-house with seasoned hickory wood, seasoned with our signature rub, finished with our bbq sauce & coleslaw, served with golden frites

FISH AND CHIPS \$24

beer-battered cod and golden frites, served with coleslaw, tartar sauce, and grilled lemon

SHRIMP FETTUCCINE PASTA..... \$27

herb tomato sauce, fettuccine, char-grilled onions & peppers, roasted garlic, topped with goat cheese, garlic shrimp and toasted baguette

LEMONGRASS

COCONUT MUSSELS \$21

red curry, lemongrass, lime leaf, ginger, coconut broth & roasted tomato

SERVED WITH FRITES

SPICY ARRABBIATA MUSSELS..... \$20

fresh PEI mussels tossed with arrabbiata sauce, fresh herbs, roasted garlic

SERVED WITH FRITES

