



THE WOODBINE
EST. CLUB 1956

APPETIZERS

BREAD BOARD (v,nf) **\$17**

warm ciabatta rolls & sliced rosemary focaccia,
honey thyme whipped butter, roasted garlic & chili oil, lemon plum jam
add whipped truffle chive butter \$5

FRENCH ONION SOUP (nf) **\$18**

caramelized onions, guinness, natural beef stock, garlic crostini,
aged gouda cheese, burnt rosemary

CHILLED GRILLED SHRIMP (gf,nf) **\$20**

chilled grilled shrimp, horseradish aioli, tequila tajin cocktail sauce,
grilled radicchio

THE NOSH (v,nf) **\$19**

honey & roasted garlic whipped ricotta, green goddess hummus,
naan bread & baguette crisps

SEAFOOD CAKES (nf) **\$24**

shrimp, langoustine lobster, yukon gold potatoes, chives,
cherry tomato medley chutney, smoked paprika aioli

TRUFFLE ROASTED MARROW BONE (nf) **\$26**

truffle salt roasted canadian marrow bone, preserved lemon gremolata,
pickled red onion, charred fig, warm toasted sourdough

BEETROOT CARPACCIO (v,gf) **\$14**

sweet pickled beets, spiced walnut, ricotta salata,
sweet mustard dressing, fresh sprouts

HARVEST SOUP **\$14**

farm-driven & chef inspired, ask your server for today's selection

SALADS

FIG & HALLOUMI SALAD (v, gf) \$24

spring mix greens, fresh figs, charred halloumi, toasted pine nuts, pomegranate, blueberry vinaigrette

MEDITERRANEAN SALAD (v, gf, nf) \$22

little gem lettuce, red onion, cucumber, bell peppers, heirloom cherry tomatoes, feta cheese, kalamata olives, toasted chick peas, lemon za'atar dressing

CAESAR SALAD (nf) \$22

little gem lettuce, smoked bacon, house made crostini, hard-boiled egg, classic caesar dressing

ADD-ONS

GRILLED CHICKEN BREAST	\$10
SAUTÉED SHRIMP	\$12
CRISPY TOFU	\$ 8
GRILLED SALMON	\$14

HANDHELDS

THE GRASS ROOTS BURGER (v, nf) \$24

6 oz Beyond Beef burger, vegan provolone, heirloom tomato, leaf lettuce, garlic aioli, martin's potato bun

THE 1881 BURGER (nf) \$28

6 oz Ontario brisket burger, smoked bacon, aged white cheddar, heirloom tomato, leaf lettuce, garlic aioli, Martin's potato bun

AVOCADO CHICKEN CLUB (nf) \$28

6 oz grilled chicken breast, fresh seasoned avocado, Canadian brie, smoked bacon, heirloom tomato, leaf lettuce, garlic aioli, ciabatta roll

CROWN ROYAL PRIME RIB SANDWICH (nf) \$32

thinly sliced Ontario AAA prime rib, caramelized onions, aged gouda, Papo Seco, Crown Royal jus

v - vegetarian gf - gluten-free nf - nut-free

THE MAIN RACE

BONE-IN ONTARIO VEAL (nf) **\$44**

7 oz bone-in Ontario veal chop, panko-crusted, basil salsa verde, brown butter squash purée, charred vine tomatoes & broccolini

ONTARIO AAA STEAK & TRUFFLE FRIES (nf) **\$52**

7 oz Ontario AAA striploin, herb truffle fries, truffle aioli, Crown Royal jus

ONTARIO AAA RIB EYE STEAK (nf) **\$70**

10 oz Ontario AAA rib eye steak, Crown Royal jus, roasted dauphinoise, charred honey thyme carrots & broccolini

ROASTED CAULIFLOWER "STEAK" (v,gf,nf) **\$24**

sweet Moroccan spiced roasted cauliflower steak, sweet potato & chickpea cassoulet, charred honey thyme carrots & broccolini, charred vine tomatoes, green goddess oil

GREEN GODDESS CAMPANELLE (v,nf) **\$24**

Grano Duro campanelle, seared wild mushrooms & pearl onions, green goddess cream sauce, fresh stracciatella, onion sprouts

SPRING PLUM & CROWN CHICKEN SUPREME (gf,nf) **\$28**

thyme marinated Canadian chicken supreme, Crown Royal plum gastrique, pan roasted plum & shallots, sautéed baby kale, roasted sweet potato rice mix, pea seedlings

HOT SEARED LEMON BRANZINO (gf,nf) **\$35**

cherry tomato, grilled mini peppers & broccolini, sautéed baby kale, preserved lemon vinaigrette

SIZZLING PANNIKINS

MUSHROOM PANNIKIN (v,nf) **\$14**

sautéed mushrooms, caramelized onions, whole garlic, fresh herbs

GARLIC SHRIMP PANNIKIN (gf,nf) **\$18**

sautéed shrimp, garlic butter, cream, fresh herbs

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