

APPETIZERS

CIABATTA & INFUSED OLIVE OIL 15

roasted garlic, chili, thyme & rosemary infused extra virgin olive oil with aged balsamic

FRENCH ONION SOUP 15

caramelized onion, local gouda, Modelo Negra lager, house-made beef stock

SEAFOOD CAKES 22

shrimp, langostino lobster, chive, yukon gold potato, yellow cherry tomato, chutney, smoked paprika aioli

THE NOSH 18

roasted garlic & local honey-whipped ricotta, green goddess hummus, grilled naan, garlic crostini

HARVEST SOUP 14

farm driven, chef inspired

PLEASE ASK YOUR SERVER FOR DAILY SELECTION

CROWN ROYAL CURED SALMON & BRIOCHE CROSTINI 21

house-cured salmon, roasted fennel aioli, fennel slaw, pickled red onion, crispy capers, brioche crostini

SALADS

BEET & BALSAMIC SALAD 14

fall greens, red onion, peppers, spiraled carrots, red beets, shaved pecorino cheese, microgreens, balsamic vinaigrette

QUINOA MEDITERRANEAN SALAD 20

white quinoa, red onion, cucumber, olive, bell pepper, cherry tomato, feta

CAESAR SALAD 20

little gem lettuce, maple pepper bacon, house-made crostini, hard boiled quail egg, classic caesar dressing

FALL POWER SALAD 16

shaved broccoli, shaved brussels sprouts, roasted celery root, toasted walnuts, dried cranberries, caramelized gala apple, lemon yogurt dressing

ADD-ONS

GRILLED CHICKEN BREAST 8

SAUTÉED SHRIMP 9

Woodbine Club members receive a 10% discount. Please inform your server of any allergies or dietary restrictions.

PASTA

GRANO DURO LASAGNA 29

fresh grano duro pasta, Ontario veal bolognese, marinara sauce, mozzarella cheese, shaved parmesan cheese, garlic bread

MUSHROOM BOLOGNAISE 28 PACCHERI

handmade paccheri pasta, San Marzano tomato, arugula pesto, cremini, button, and portobello mushrooms

SEAFOOD

MAPLE BLACK COD 50

5 oz Canadian black cod, candy cane beets, harvest vegetables, maple gastrique

GREEN THAI HALIBUT 40

6 oz oven roasted halibut, blistered cherry tomato, seasonal vegetables, basmati rice, quinoa, coconut curry sauce

LEMON & LAGER STEAMED 26 MUSSELS

fresh PEI. Mussels, lemon garlic butter sauce, Keith's lager, mini ciabatta bread

HANDHELDS

SERVED WITH CHOICE OF SEASONED
FRENCH FRIES OR SPRING GREENS

SUBSTITUTE CAESAR SALAD 5

THE 1881 BURGER 24

6 oz Ontario brisket burger, maple pepper bacon, leaf lettuce, house-made tomato jam

THE GRASSROOTS 21 BURGER

6 oz beyond meat burger, leaf lettuce, heirloom tomato, tomato jam

CROWN ROYAL PRIME RIB 28 SANDWICH

thinly sliced Ontario AAA prime rib, caramelized onion, sautéed mushroom, Crown Royal jus

THE JOCKEY CLUB 26

cajun Ontario organic chicken, avocado, heirloom tomato, brie, maple pepper bacon

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THE MAIN RACE

ONTARIO LAMB RACK CHOP 47

Ontario lamb rack crusted in pumpkin seed dukkah, port and cherry jus, pavé potato, carrot pureé

STEAK & TRUFFLE FRITES 49

8 oz Ontario AAA striploin, truffle frites, truffle butter and aioli

SPARKLING CHICKEN FLORENTINE 31

Ontario chicken supreme, sparkling cream sauce, sautéed spinach, blistered cherry tomato, harvest vegetables

ONTARIO RIB EYE STEAK 62

10 oz Ontario AAA rib eye steak in a Crown Royal jus, harvest vegetables, roasted garlic fingerling potato

SMOKED ONTARIO AAA FILET MIGNON 59

7 oz dome-smoked Ontario AAA filet, harvest vegetables, roasted garlic mashed potatoes

ADD-ONS

BLUE CHEESE AND BACON BUTTER 4

TRUFFLE BUTTER 5

SIZZLING PANNIKINS

MUSHROOM PANNIKIN 8

sautéed mushroom, caramelized onion, garlic, fresh herbs

GARLIC SHRIMP PANNIKIN 9

sautéed shrimp, garlic butter, cream, fresh herbs

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