



THE WOODBINE
EST. CLUB 1956

APPETIZERS

BREAD BOARD (v,nf) 17

warm ciabatta rolls & sliced rosemary focaccia,
maple thyme whipped butter, roasted garlic & chili oil, spiced 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

MEDITERRANEAN HUMMUS PLATE (v,nf) 18

roasted chickpea hummus, cranberry quinoa tabbouleh, crispy chickpeas, castelvetrano olives, cucumber,
paprika oil, sumac dusted grilled naan, seasoned kettle chips

SEAFOOD CAKES (nf) 24

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

ARTISAN CHEESE BOARD (nf) 26

Niagara gold gouda, Canadian brie, aged cheddar, manchego, fresh grape and berries,
flatbread, Niagara honeycomb, fig spread

ORANGE BEETROOT CARPACCIO (v,gf) 14

sweet pickled beets, marinated orange slices, maple roasted walnut, ricotta salata, pomegranate,
orange mustard dressing, fresh sprouts

HARVEST SOUP 14

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

SALADS

WINTERGREENS & BEETS (v,gf) 22

baby mixed greens, sweet pickled beets, maple roasted walnuts,
shaved asiago, balsamic and sage vinaigrette

MEDITERRANEAN SALAD (v,gf,nf) 22

little gem lettuce, red onion, cucumber, bell peppers, heirloom cherry tomatoes, feta cheese,
kalamata olives, toasted chickpeas, 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 1881 BURGER (nf) 28

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

THE GRASS ROOTS BURGER (v,nf) 24

6 oz Beyond Beef burger, vegan provolone, 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

AAA PRIME RIB SANDWICH (nf) 32

thinly sliced AAA Ontario prime rib, caramelized onions, aged Gouda, papo seco, Crown Royal jus

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

THE MAIN RACE

GRILLED BONE-IN ONTARIO VEAL (nf) 44

7 oz grilled bone-in veal chop, spiked citrus & pearl onion marmalade, brown butter roasted sweet potato, 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 potatoes, charred maple carrots & broccolini

ROASTED CAULIFLOWER "STEAK" (v,gf,nf) 24

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

CREAMY SQUASH CAMPANELLE (v,nf) 24

Grano Duro campanelle, roasted butternut squash cream, sautéed black kale, wild mushrooms, charred pearl onions, fresh Stracciatella, herb oil

CRANBERRY ORANGE CHICKEN SUPREME (gf,nf) 28

cranberry, orange & leek salad, apple maple gastrique, charred maple carrot & broccolini, pumpkin risotto, fresh sprouts

HOT SEARED SAFFRON BRANZINO (gf,nf) 35

garlic & herb-marinated branzino fillet, tomato olive cassoulet, sautéed black kale, saffron-orange foam, spiced taro hay, smoked chili oil.

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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