

BARNWOOD

RUSTIC ELEGANT DINING



Appetizers

Cauliflower Soup 16

Coconut Milk | Herb & Garlic Crumb |
Burnt Sugar

Surf & Turf 22

Jumbo Shrimp | Braised Pork Belly |
Maple Squash Puree |
Vanilla Grapefruit Vinaigrette

Lodge Crafted Caesar 18

Pancetta Crisp | Jalapeno Dressing |
Poached Egg | Parmesan | Croutons |
Charred Lemon

Spinach Pomegranate Salad 16

Baby Spinach | Goat Cheese | Red Onion |
Spiced Pepita | Grapefruit |
Pomegranate Vinaigrette

Lodge Crafted Focaccia 13

Roasted Garlic | Rosemary |
Olive & Sundried Tomato Tapenade

Seared Ahi Tuna 28

Rice Noodle Salad | Sesame Dressing |
Togarashi | Garlic Chips | Fried Noodles

Crisp Mushroom Flatbread 18

Roasted Mushrooms | Goat Cheese |
Arugula Pesto | Thyme |
Heirloom Tomatoes

Caprese 24

Burrata | Heirloom Tomato |
Basil | Balsamic Reduction | Olive Oil

Pastas

Braised Beef Ravioli 36

Wild Mushroom Stuffed Ravioli |
Truffle Cream | Herbs | Parmesan

Vegan Vegetable Pasta 24

Spaghetti | Grilled Vegetables |
Tomato Pesto | Charred Lemon |
Parmesan

Lodge Classics

Lodge Lobster Roll 45

East Coast Lobster | Pickled Shallots |
Brioche Roll | Citrus Microgreens |
Kettle Chips

Barnwood Wagyu Burger 39

10 oz Wagyu | Old Cheddar |
Candied Bacon | Black Garlic Aioli |
Lemon Greens | Truffle Fries

Mains

Steaks accompanied by 2 sides and your choice of:
Red Wine Demi | Peppercorn Demi |
Blue Cheese Butter | Black Garlic Butter

8 oz Tenderloin 54

Grilled 10oz NY Steak 46

Below entrees accompanied by 1 choice of side

Duck Breast 38

Celeriac Puree | Blueberry Gastrique

Chicken Supreme 34

Gochujang Honey Glaze | Cauliflower Rice

Atlantic Salmon Filet 36

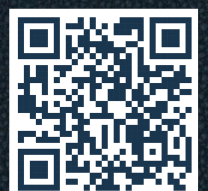
Horseradish Crust | Creamed Leeks

Catch of the Day

~Market Price~

Add Two Grilled Tiger Shrimp to any Entree 8

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Sides 10

Mashed Potatoes | Parmesan Truffle Fries | Quinoa Pilaf | Seasonal Vegetables |
Truffle & Pommery Mac | Caramelized Mushrooms & Onions

Lobster Mashed Potato 19

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Children's Menu | 12 & under |

Starters

Lodge Crafted Caesar Salad 14

Chopped Romaine | Bacon | Croutons | Caesar Dressing

Aged Cheddar & Goat Cheese Garlic Bread 16

Ranch or Marinara Dip

Kid's Crudite 12

Carrot Sticks | Celery Sticks | Cucumber Sticks | Ranch Dip

Mains

Chicken Tenders & Fries 18

Lodge Crafted Sauces | Fries | Roasted Seasonal Vegetables

Chicken Parmesan 20

Hand Breaded Chicken Breast | Rich Marinara |

Melted Mozzarella | Tomato Sauce | Spaghetti

6oz Striploin Steak & Frites 28

Grilled 6oz Striploin | Herb & Garlic Butter | Demi |

Fries | Roasted Seasonal Vegetables

Farm Fresh Grilled Chicken Breast 20

Grilled Garlic & Herb Chicken Breast | Demi |

Mashed Potatoes | Seasonal Vegetables

Cast Iron Mac & Cheese 16

Creamy Aged Orange Cheddar | Macaroni Noodles

Substitute side dish for Cucumbers and Carrot Sticks

Desserts

Double Chocolate Brownie 16

Served a la Mode

Cookies & Cream Cake 16

Oreo Cream | Oreo Crust | Chocolate Drizzle

Fruit Plate 16

Seasonal Fresh Fruit Mix | Vanilla Yogurt

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Draft Beer

Lone Wolf Line Up - Lager | Amber | IPA

20 oz
12

Red

VQA Ontario Wine

Jackson Triggs Cabernet Sauvignon Cabernet Franc

5 oz Bottle
9 35

Vineland Estates Cabernet Franc

9 35

Inniskillin Cabernet Franc

11 45

Inniskillin Merlot

11 45

Tawse Pinot Noir

14 60

Tawse Cabernet Merlot

12 50

Jackson Triggs Grand Reserve Red Meritage

13 55

Cave Spring Pinot Noir Dolomite

12 50

International Wine

Nebbiolo D'Alba 'Brumo' | Italy

5 oz Bottle
13 55

Cono Sur Green Society Cabernet Sauvignon | Chile

13 55

Silk & Spice Red Blend | Portugal

12 50

White

VQA Ontario Wine

Inniskillin Pinot Grigio

5 oz Bottle
10 40

Tawse Chardonnay

12 50

Vineland Estates Sauvignon Blanc

11 45

Ravine Small Batch Riesling

13 55

Jackson Triggs Grand Reserve Chardonnay

13 55

Domaine Le Clos Jordanne Chardonnay

13 55

Cave Springs Gewurztraminer

13 55

International Wine

Sheild Nelson Sauvignon Blanc | New Zealand

5 oz Bottle
14 60

Mosole Pinot Grigio | Italy

13 55

Quinta da Aveleda Vinho Verde | Portugal

12 50

Rose & Sparkling

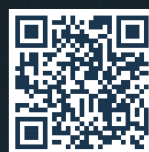
Cave Spring Rose

5 oz Bottle
13 45

Vineland Estates Pinot Meunier Sparkling

14 60

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Whiskey & Bourbon

2oz

Glenmorangie 15

Glenlivet 15

Bushmills 15

Forty Creek Whiskey 15



Signature Cocktails

The Berry & Bright Show 15

Empress Gin | Lemon Juice | Basil | Strawberry

Fresh & Floral Martini 15

Grey Goose Vodka | Lavender | Lemon Juice | Sugar Rim

Tart & Tangy 15

Captain Morgan Rum | Grapefruit Juice | Sprite

Wildfire Mango Margarita 15

Jose Cuervo Tequila | Triple Sec | Mango Puree | Lime | Jalapeno

Smoked & Savour Old Fashion 15

Forty Creek Whiskey | Angostura Bitters | Orange & Rosemary |
Smoked at the Table



Classic Cocktails

Espresso Martini 15

Espresso | Grey Goose Vodka | Coffee Liqueur | Cream Liqueur | Cocoa

"Dirty" Martini | Bombay Gin or Grey Goose Vodka 15

Dry Vermouth | Olive Juice

Manhattan 15

Forty Creek Whiskey | Sweet Vermouth | Bitters | Cherry & Orange

Negroni 15

Bombay Gin | Sweet Vermouth | Campari | Orange Twist

Mojito 15

Captain Morgan Rum | Lime Juice | Simple Syrup | Lime | Mint

Classic Caesar 15

Grey Goose Vodka | Worcestershire | Clamato | Tabasco | Celery | Spicy Bean

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Experience the Elegance of Sweet...

**Black Bean
Chocolate
Cake**



**Spiced
Creme
Brulee**

**Coco
Tart**



Rustic Desserts Crafted to Perfection!

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