

# 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

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## 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

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## 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

8

## 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

5 oz Bottle

Nebbiolo D'Alba 'Brumo' | Italy

13 55

Cono Sur Green Society Cabernet Sauvignon | Chile

13 55

Silk & Spice Red Blend | Portugal

12 50

## White

### VQA Ontario Wine

5 oz Bottle

Inniskillin Pinot Grigio

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

5 oz Bottle

Sheild Nelson Sauvignon Blanc | New Zealand

14 60

Mosole Pinot Grigio | Italy

13 55

Quinta da Avelada Vinho Verde | Portugal

12 50

## Rose & Sparkling

5 oz Bottle

Cave Spring Rose

13 45

Vineland Estates Pinot Meunier Sparkling

14 60

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## Whiskey & Bourbon

	2oz
Glenmorangie	15
Glenlivet	15
Bushmills	15
40 Creek	15

## Signature Cocktails

<b>The Berry &amp; Bright Show</b>	15
Empress Gin   Lemon Juice   Basil   Starberry	
<b>Fresh &amp; Floral Martini</b>	15
Grey Goose Vodka   Lavender   Lemon Juice   Sugared Rim	
<b>Tart &amp; Tangy</b>	15
Captain Morgan Rum   Grapefruit Juice   Sprite	
<b>Wildfire Mango Margarita</b>	15
Joes Cuervo Tequila   Triple Sec   Mango Puree   Lime   Jalapeno	
<b>Smoked &amp; Savour Old Fashion</b>	15
40 Creek Whiskey   Angostura Bitters   Orange & Rosemary   Smoked at the table	

## Classic Cocktails

<b>Espresso Martini</b>	15
Espresso   Grey Goose Vodka   Coffee Liquor   Cream Liquor   Cocoa	
<b>"Dirty" Martini   Bobmbay Gin or Grey Goose Vodka</b>	15
Dry Vermouth   Olive Juice	
<b>Manhattan</b>	15
Crown Royal   Sweet Vermouth   Bitters   Cherry & Orange	
<b>Negroni</b>	15
Bombay Gin   Sweet Vermouth   Campari   Orange Twist	
<b>Mojito</b>	15
Captain Morgan Rum   Lime Juice   Simple Syrup   Lime   Mint	
<b>Classic Caesar</b>	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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