



**250 KING ST. WEST, GANANOQUE ON., 613-382-1110 WOODVIEWINN@GMAIL.COM**

**-APPETIZERS-**

VINE RIPENED HEIRLOOM TOMATOES & FRESH BOCCONCINI CHEESE,  
DRIZZLED WITH OUR HOUSE BASIL PESTO & BALSAMIC GLAZE - \$16 (GF)

FOUR ATLANTIC PRAWNS SAUTÉED IN FRENCH BRANDY & BASIL COMPOUND BUTTER.  
SERVED WITH GARLIC BAGUETTE AND LEMON - \$15

SOUP DU JOUR - \$10

FRIED ONTARIO DOUBLE CREAM BRIE WITH PEACH & WILD BLUEBERRY CHUTNEY, SPICED HONEY & TOASTED  
WALNUTS. SERVED WITH GARLIC BAGUETTE — \$15

**-ENTREES-**

**“\*\*GF” GLUTEN FREE**

**\$8.00 SURCHARGE FOR SPLIT/SHARING ENTREES**

6 OZ AAA ONTARIO BEEF TENDERLOIN WITH GREEN CHIMICHURRI,  
SMOKED WHITE CHEDDAR POTATO PURÉE & SUMMER VEGETABLES - \$53 (GF)

BONE-IN PORK CHOP WITH WILD BLUEBERRY GASTRIQUE,  
SMOKED WHITE CHEDDAR POTATO PURÉE & SUMMER VEGETABLES - \$46 (GF)

PAN SEARED PICKEREL SERVED WITH BACON JAM, BROWN BUTTER & PEAS,  
PECORINO & GARLIC RED SKIN POTATOES & SUMMER VEGETABLES - \$46 (GF)

ARBRU BEER BRAISED BEEF SHORT RIB, WITH HEIRLOOM TOMATO JAM, BEEF REDUCTION, BALSAMIC GLAZE,  
SMOKED WHITE CHEDDAR POTATO PURÉE & SUMMER VEGETABLES. - \$42

FLAME GRILLED CHICKEN SUPREME WITH AVOCADO LIME SALSA,  
PECORINO & GARLIC RED SKIN POTATOES & SUMMER VEGETABLES. - \$38 (GF)

PENNE RIGATE IN A CREAMY FRESH BASIL PESTO, ROASTED GARLIC, PEAS,  
SHAVED PECORINO, CRISPY PROSCIUTTO, GARLIC BAGUETTE - \$38

MISO & WILD MUSHROOM STUFFED PORTOBELLO, PEARL COUSCOUS, SMOKED TAHINI,  
TOASTED PINE NUTS & SHAVED PECORINO, SUMMER VEGETABLES - \$30 (VEG)

**\*\*ADD FOUR LEMON BUTTER SAUTÉED PRAWNS - \$12 (GF)**

**SIDES - \$8**

WILD MUSHROOMS — PECORINO & GARLIC RED SKIN POTATOES — SUMMER VEGETABLES  
CRISPY ONION RINGS

**PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$12**

(A 20% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE)

SUMMER HOURS — OPEN WEDNESDAY — SUNDAY, 4:30 PM TO 9:00PM (CLOSED MONDAY & TUESDAY)