# **Comfort Food**

Served with all dining room services, except Sunday Brunch.

CHICKEN WINGS \$20

HOUSE MADE BUFFALO SAUCE OR HOUSE MADE HONEY GARLIC SAUCE

Veggie Nachos - \$21 sm \$30 lrg

Bell Peppers, Onions, Black Beans, Monterey Jack, Mozzarella, Sour Cream, Salsa

BISTRO NACHOS - \$30 SM \$42 LRG

Bell Peppers, Onions, Sliced Prime Rib, Monterey Jack, Mozzarella. Topped with Shredded Lettuce, Cherry Tomatoes, Bacon and your choice of Blue Cheese Dressing or Ranch.

<u>Kitchen Sink (for 2) - \$52</u> Pickle Chips, Onion Rings, Wings, Arancini & Potato Chips w/ French Onion Dip

<u>Dish Pit (for 4) - \$98</u> Pickle Chips, Onion Rings, Wings, Arancini & Bistro Nachos

Fish & Chips - \$26

2 Pieces of Cod, Fries, Tartar Sauce, Dressing & Gravy

VEGGIE BURGER - \$21

LETTUCE, RED ONION, TOMATO, BREAD & BUTTER PICKLES, DIJON, MAYO, CHEESE. SIDE OF FRIES

Smash Burger - \$24

2 3 OZ SMASH PATTIES, LETTUCE, RED ONION, Tomato, Bread & Butter Pickles, Dijon, Mayo,

BACON & CHEESE. SIDE OF FRIES.



# **Appetizers**



# FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & SWISS CHEESE

#### CAESAR SALAD - \$13

Romaine, Bacon, Croutons, Parmesan, House-made Caesar Dressing

## Arancini - \$16

Fried Risotto Balls Served with Marinara Sauce

## Baked Brie - \$18

Served with Seasonal Jam & Crostini

### SEAFOOD CHOWDER - \$15

Served with Grilled Sourdough

### Smoked Salmon - \$16

HONEY-THYME CREAM CHEESE, CROSTINI

## Oysters on the Half Shell \$3/each \$15/half dozen

FROM MERASHEEN BAY, SERVED WITH LEMON, TABASCO AND MIGNONETTES

+\$1.5/Oyster to Make them Rockefeller

# Mussels - \$18

White wine cream sauce, Grilled Sourdough

# COD-AU-GRATIN - \$16

Fresh Cod, Béchamel & Caramelized Onions Baked with Cheddar Cheese

## PAN SEARED SCALLOPS - \$19

Herb & Garlic Drawn Butter, Micro Herbs

## Charcuterie Board

For one - \$19 For Two - \$32

CURED MEATS, CHEESES, CONDIMENTS, FRUITS, PICKLES AND CROSTINI

# CANDLEGLOW MENU - \$60

Choose from the following for a 3-course Woodstock Experience.

IF YOU INTEND ON HAVING THE CANDLEGLOW MENU, IT MUST BE SPECIFIED WHEN ORDERING.

#### PICK ANY APPETIZER

One of the following from our Dinner Menu:

STUFFED CHICKEN Breast MAPLE GLAZED SALMON

Споссні

<u>10 oz Bavette Steak</u> with up to \$14 in sides

ANY OF OUR DESSERT OFFERINGS UP TO \$15.



Scan the QR code to sign up for our Loyalty Program! Earn points for every dollar spent!

# Dinner



<u>Gnocchi - \$26</u> Potato Gnocchi, Basil Pesto, Parmesan + Add a side of Seasonal Vecetables \$6

Savoury Stuffed Chicken Breast \$35 Chicken Gravy, Seasonal Vegetables, Mashed Potato

<u>Rack of Lamb - \$59</u> Herb Crusted, Demi-Glace, Mashed Potato, Roast Garlic Parsnip Puree Pan Fried Cod - \$32 Bone marrow Gravy, Fried Pork Belly, Chickpea Batter, Mashed Potato + Add a side of Seasonal Vegetables \$6 <u>Maple Glazed Salmon - \$34</u> Grilled Salmon, House Made Maple Glaze, Rice Pilaf, Broccoli <u>Seafood Sampler - \$46</u> Salmon, Cod Fillet, Scallops & Mussels in Buttery Tomato Bouillabaisse Sauce; Served with Roast Potatoes

# <u>Steak</u>

All steaks are served with house made Peppercorn Sauce, Demi-Glace or a Daily Selection of Compound Butter. Please choose from our selection of sides below.

10 OZ BAVETTE - \$26

12 OZ STRIPLOIN - \$37

8 oz Tenderloin - \$44

12 OZ PRIME RIB CARVED ROAST\* - \$39

\*Friday and Saturday Only While Quantities last

+ FRENCH FRIES \$6

+ Roasted Potatoes \$7 + Caesar Salad \$7 + Wedge Salad \$9 + Twice Baked Potato \$11 + Mushroom & Onion \$6 + Seasonal Vegetables \$6 + Prosciutto Wrapped Asparagus \$7 + Creamed Spinach \$8 + 3 Pan Seared Scallops \$11

Many of our menu items can be made Gluten Free or Friendly. Please let your server know if you have any allergies or dietary restrictions. We are more than happy to accommodate where we can.

Please note that parties of 6 or larger will be charged an automatic gratuity of 18%.