



V I N T A G E S

A P P E T I Z E R S

Chef's Daily Kettle

Seasonally Inspired Soup

12

Heart's of Romaine

Romaine / Smoked Bacon / Grana Padano / Herb + Garlic Focaccia
Croutons / House Made Caesar Dressing

19

Spread Board

Creamed Butter / Soft Cheese / Himalayan Pink Salt
Lavender Burnt Honey / Fruit / Bread

22

Winter Salad

Mixed Greens / Goats Cheese / Toasted Pumpkin Seeds
Honey Dijon Beets / Roasted Yams / House Vinaigrette

22

Sherwood Inn Hot & Cold Smoked Salmon

House Smoked Salmon / Panko Crusted Croquettes / Crostini
Black Currant Gastrique

23

Butternut Squash Ravioli

Sage & Brown Butter Sauce / Toasted Pine Nuts / Grana Padano
Beet Chips

Appetizer 17 Entree 31



E N T R E E S

Australian Lamb Shank

Slow Braised with Aromatics / Red Wine / Garlic
52

8oz AAA Beef Tenderloin

Shiraz Demi-Glace/ Espresso Steak Spice
59

Ontario Pork Tenderloin

8oz Cut / Apple + Honey + Bacon + Sage Reduction
42

All above are served with
smoked garlic mashed potatoes + seasonal vegetables

Enhance Your Meal:
Grilled Black Tiger Shrimp 14
Sautéed Mushrooms 8
Blue Cheese 4



Georgian Bay Pickerel

Cornmeal Crusted / House Bruschetta / Roasted Herb Potatoes
44

Seafood Risotto

Scallops / Shrimp / Clams / Sweet Peas
Blistered Cherry Tomatoes / Grana Padano
54

Roasted Root Vegetable Pasta

Fall Vegetables / Baby Spinach / San Marzano Tomato Sauce
35