



V I N T A G E S

Sherwood Inn, Est. 1939

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

18

Baked Brie

Roasted Garlic / Candied Nuts / Cranberry Corn Chutney
Toasted Naan Bread

22

Summer Salad

Mixed Greens / Berries / Goats Cheese / Sweet Peppers
Candied Nuts / House Vinaigrette

22

Sherwood Inn Smoked Salmon Salad

Sliced House Smoked Atlantic Salmon / Pickled Shallots
Black Currant Vinaigrette / Fried Caper Berries
Arugula / Hemp Seeds

24

Lobster Ravioli

Baby Spinach / Blistered Cherry Tomatoes / Saffron Cream
Grana Padano

Appetizer 21 Entree 35



E N T R E E S

Australian Lamb Rack

Lightly Marinated / Panko Crusted with Dijon & Garlic
Blueberry Balsamic Reduction

52

Peppercorn Grilled Beef Tenderloin

8oz AAA Beef Tenderloin / Toasted Boursin Cheese
Shiraz Demi-Glace

57

AAA Canadian Ribeye Steak

12oz Cut / Rosemary + Smoked Garlic Compound Butter
Shiraz Demi-Glace

59

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

Enhance Your Meal:

Grilled Black Tiger Shrimp 14

Sauteed Mushrooms 8

Pork Tomahawk

Marinated 14oz Grilled Tomahawk / Hawaiian Glaze / Grilled Pineapple
Asparagus / Fries

48

Garlic Smoked Chicken Pasta

Farfalle Pasta / Portobello Mushrooms / Shallots / Spinach

39

Cherry Tomato + Asparagus Risotto

Arborio Rice / Shallots / Grana Padano

Truffle Oil / Fresh Basil

31

Baked Salmon

6oz Baked Salmon / Smashed Red Potatoes

Thyme Cream Sauce / Seasonal Vegetables

42