



# 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

18

### **Baked Brie & Bone Marrow**

Brie Drizzled with Honey / Sea Salt  
Served with Garlic Oil Sliced Baguette / Beet Chips

25

### **Spread Board**

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

### **Coffee Crusted Beef Tenderloin**

8oz AAA Beef Tenderloin / Shiraz Demi-Glace

59

### **Ontario Pork Tenderloin**

8oz Cut / Toasted Boursin Cheese / Shiraz Demi -Glace

42

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

Enhance Your Meal:

Grilled Black Tiger Shrimp 14

Sauteed Mushrooms 8

Blue Cheese 4



### **Manitoulin Island Rainbow Trout**

Riesling + Juniper Berry Reduction / Shallot Risotto

Seasonal Vegetables

44

### **Seafood Risotto**

Scallops / Shrimp / Arctic Surf Clams / Sweet Peas

Blistered Cherry Tomatoes / Grana Padano

49

### **Roasted Root Vegetable Pasta**

Fall Vegetables / Baby Spinach / San Marzano Tomato Sauce

35