

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 CHEESE
HERB & GARLIC FOCACCIA CROUTONS
HOUSE MADE CAESAR DRESSING

Half 11 Full 19

KALE BEET SALAD
MIXED GREENS / KALE / ROASTED BEETS
DRIED CRANBERRIES / SPICED PECANS / GOAT CHEESE

Half 11 Full 19

HEIRLOOM TOMATO BEET CAPRESE SALAD
FRESH MOZZARELLA / HEIRLOOM TOMATOES
BEETS / BASIL / AVOCADO MOUSSE / BALSAMIC

21

Salad Addition: Grilled Chicken 10

Salad Addition: Smoked Salmon 12

Salad Addition: Black Tiger Shrimp 14

SHERWOOD INN HOT & COLD SMOKED SALMON
HOUSE SMOKED SALMON /
PANKO CRUSTED CROQUETTES / CROSTINI /
BLACK CURRANT GASTRIQUE

23

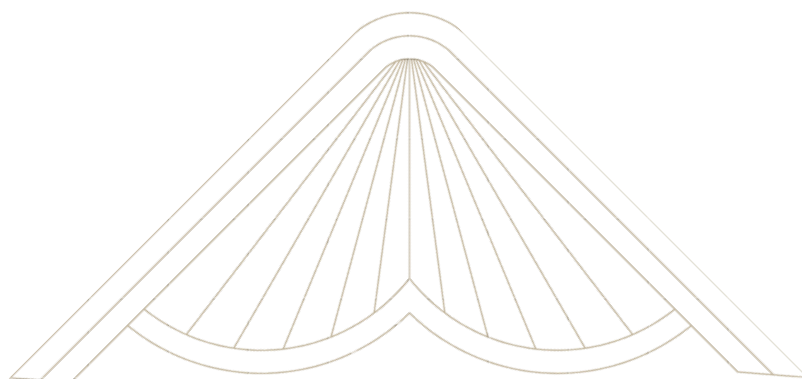
ANTIPASTO
CHEFS SELCTION OF MEATS / DOMESTIC & IMPORTED CHEESES / FRUIT
PICKLED VEGETABLES / OLIVES / BREAD / CRACKERS

50 - SERVES TWO

BAKED BRIE
DANISH BRIE CHEESE / CROSTINI
JALAPENO AND CRANBERRY CHUTNEY

24

TAXES & GRATUITY NOT INCLUDED. PRICES SUBJECT TO CHANGE.
18% GRATUITY ADDED TO GROUPS OF 8+



V I N T A G E S

E N T R E E S

AUSTRALIAN LAMB RACK
HERB GARLIC AND PARMESAN CRUST / JUS
60

80Z AAA BEEF TENDERLOIN
HERB BUTTER / MUSHROOM DEMI GLAZE
65

100Z AAA STRIPLOIN
BLUE CHEESE BUTTER
58

HALF CHICKEN DINNER
BROWN BUTTER PAN JUS
45

ALL THE ABOVE SERVED WITH SMOKED GARLIC MASHED AND SEASONAL VEGETABLES

ENHANCE YOUR MEAL:
GRILLED BLACK TIGER SHRIMP 14
SAUTEED MUSHROOMS 8
BLUE CHEESE 4

GEORGIAN BAY PICKEREL
CORNMEAL & HERB CRUSTED / FRESH FENNEL
BROWN BASMATI / PICO DE GALLO / SEASONAL VEGETABLES
44

LEMON BUTTER SCALLOP RISOTTO
SCALLOPS / LEMON BUTTER / SHALLOTS / MUSHROOM / WHITE WINE /
SEASONAL VEGETABLES
56

TRUFFLE WILD MUSHROOM RAVIOLI
MOZZARLLA / RICOTTA AND PARMESAN RAVIOLI
BLISTERED TOMATO / PEA PUREE/ TRUFFLE OIL
APPETIZER (6) 20
ENTREE (12) 36

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