

SOUPS & SALADS

FRENCH ONION SOUP \$10

A classic French soup of beef broth, wine and onions, house seasoned crouton and melted swiss cheese.

CAESAR SALAD \$15

Crisp Romaine, seasoned house-made croutons, mixed in creamy Caesar dressing garnished with a shaved Asiago tuille and a smoked bacon lardon with a touch of honey mustard.

.....Add Chicken Breast \$6

.....Add Black Tiger Shrimp \$9

SOUVLAKI SALAD \$17

Roma tomatoes, shaved red onion, cucumber, feta cheese, kalamata olives, and pita points served with a skewer of souvlaki seasoned pork accompanied by tzatziki.

ICEBERG WEDGE SALAD \$14

Blue cheese crumble, smoked Metzger bacon, cherry tomato, dusted with parsley and topped with house made blue cheese dressing.

FALL POMME SALAD \$15

Heritage greens, sliced apples, and pears, spiced nuts, dried cranberries served with a honey and lemon-ginger vinaigrette.

..... Add Chicken Breast \$6

..... Add Black Tiger Shrimp \$9

OAKWOOD FLAT BREADS

12-inch rosemary and garlic Flatbread cooked to order.

OAKWOOD MARGHERITA \$15

Marinated cherry tomato, bocconcini cheese, fresh basil, and pesto.

**OAKWOOD CHICKEN,
BACON & RANCH \$15**

Seasoned chicken breast, smoked bacon, red onion, mozzarella, and a creamy ranch sauce.

**OAKWOOD PESTO,
PEAR & PROSCIUTTO \$15**

Shaved prosciutto, poached pear, brie, mozzarella cheese and balsamic reduction.



APPETIZERS

FRIED PICKLE SPEARS..... \$10

Dill pickle spears, breaded and fried until golden brown, served with ranch dressing for dipping.

CLASSIC POUTINE..... \$11

Fresh cut fries, house made gravy and a handful of cheese curds.

MOZZARELLA STICKS \$13

Eight breaded mozzarella sticks accompanied by our house made marinara for dipping.

**DUCK LEG CONFIT
POUTINE..... \$16**

Fresh cut fries, braised and pulled duck, served with house made gravy and a handful of cheese curds.

OAKWOOD TACO NACHOS \$20

House cut soft tortilla chips, Bush's famous local salsa and guacamole, chopped jalapeno and shredded cheese served with sour cream.

..... Add seasoned Beef \$5

..... Add seasoned Chicken Breast \$6

..... Double Cheese \$3.50

OAKWOOD CHICKEN WINGS

1lb..... \$17 2lbs \$25

Freshly prepared chicken wings, Ranch or Blue Cheese dressing with your choice of sauce: BBQ, Honey Garlic, Cajun, Honey Hot, Butter Herb & Parmesan, Mild, Medium, Hot or Salt & Pepper.

..... Add crudités \$2.50



OAKWOOD FAVOURITES

HOUSE-MADE GROUND BURGER..... \$19

Ground beef tenderloin and chorizo, greens, tomato, onion, house made BBQ sauce, smoked cheddar on a multi-grain bun, served with fries.

Substitute Caesar Salad or
Fall Pomme Salad for Fries \$3

SOUTHERN FRIED CHICKEN\$20

Three pieces of in-house marinated chicken, breaded in our cumin scented spice flour and fried golden crispy on the outside while juicy and succulent on the inside. Served with herb roasted new potatoes and seasonal vegetables.

CHICKEN PARMESAN \$22

Seasoned whole breast and dusted in fresh breadcrumbs, fresh parmesan, topped in our house made Bolognese, served with linguine and garlic toast.

PASTA

DELLA CASA \$18

House made rich alfredo sauce with ham, bacon, and mushrooms served on top a bed of linguine with garlic toast.

SHRIMP, SWEET PEAS & PROSCIUTTO \$21

Tossed in a house made basil pesto served on top a bed of linguine with garlic toast



ENTRÉES

LIVER & ONIONS \$23

Baby calf liver with strip bacon and sautéed onions under beef jus with your choice of garlic mashed or herb roasted new potato and seasonal vegetables.

ROAST BEEF YORKIE \$24

Slow and low braised pot roast on house-made Yorkshire pudding with pan drippings accompanied by your choice of garlic mashed or herb roasted new potato and seasonal vegetables.

DUCK LEG CASSOULET \$25

Slow and low braised duck leg, Metzger's bacon and sausage all baked in a white bean ragù and a medley of fresh herbs.

SALMON EN CROÛTE \$28

Salmon fillet with spinach and a Dijon champagne cream cheese in a puff pastry served with basmati rice pilaf and seasonal vegetables.

BACON-WRAPPED PORK TENDERLOIN \$24

Stuffed with cinnamon apples and drizzle of chai tea glaze served with garlic mashed potatoes and seasonal vegetables

PAN-SEARED PICKEREL \$26

Pickereel lightly seasoned and pan seared in lemon with your choice of garlic mashed or herb roasted new potato and seasonal vegetables

OAKWOOD'S LAMB SHANK \$26

Slow and low braised fall off the bone shank in lamb jus served with your choice of garlic mashed or herb roasted new potatoes and seasonal vegetables.

BEEF TENDERLOIN \$44

6oz portion pan-seared and finished in the oven to your doneness topped with a merlot and peppercorn mushroom demi-glace served with potatoes sarladaises and seasonal vegetables.



BEVERAGES



BOTTLED BEER

HEINEKEN,
MILL ST. ORGANIC,
STELLA, CORONA

\$5.50

CANNED BEER

MOLSON CANADIAN,
BUD LIGHT, BUD,
BLUE, COORS LIGHT,
COORS ORIGINAL,
MICHELOB ULTRA

\$6.50

TALL BOYS

TRIPLE BOGEY,
TRIPLE BOGEY LITE,
COWBELL'S SHINDIG

\$8.00

COOLERS

SMIRNOFF ICE,
STIEGL RADLER,
MUSKOKA, PALM BAY,
STRONG BOW

\$8.00

DRAFT

TRIPLE BOGEY,
BUD LIGHT, CARLSBERG
ABSENT LANDLORD,
DOC PERDUE'S BOBCAT,
COORS ORIGINAL,
COWBELL SHINDIG,
DETOUR IPA, SOMERSBY,

\$7.50 16oz

PREMIUM DRAFT

ERDINGER, AVERBODE,
GUINNESS,
KRONENBOURG BLANC,
TETLEY'S ALE

\$8.50 16oz

WINE

WHITE

JACKSON TRIGGS, CDN

PINOT GRIGIO

6oz

\$7.50

BTL

\$30

JACKSON TRIGGS, CDN

SAUVIGNON BLANC

\$7.50

\$30

JACKSON TRIGGS, CDN

CHARDONNAY RESERVE

\$7.50

\$30

BON COURAGE, SAF

SAUVIGNON BLANC

\$7.50

\$30

TREVISANA, ITL

PINOT GRIGIO

\$9.00

\$38

BROWNSTONE, USA

CHARDONNAY

\$9.00

\$38

CAVESPRINGS

RIESLING

\$9.00

\$38

LongBEND

SAUVIGNON BLANC

\$9.50

\$40

KIM CRAWFORD, NZL

ROSE

\$9.00

\$38

RED

JACKSON TRIGGS, CDN

CAB FRANC-CAB SAUV

6oz

\$7.50

BTL

\$30

JACKSON TRIGGS, CDN

MERLOT RESERVE

\$7.50

\$30

CARELLI 34, ARG

MALBEC

\$7.50

\$30

BROWNSTONE, USA

CABERNET SAUVIGNON

\$9.00

\$38

TINROOF, USA

MERLOT

\$9.00

\$38

PEPPER & SPICE, AUS

SHIRAZ

\$9.00

\$38

QUINTELLA TINTO, PRT

TOURIGA NACIONAL

\$9.00

\$38

HEAVYWEIGHT

CABERNET SAUVIGNON

\$10.00

\$45

Ask your server about our Feature Wines. Or ask to speak with our in-house sommeliers to find you something exciting.

COCKTAILS

If it's an Oakwood Pickled Caesar, Martini or Margarita our skilled staff can mix up just about anything for your palates delight. Ask your server!

SINGLE

\$7

DOUBLE

\$12

MIXED RAIL

Mix your choice of Rye, Rum, Vodka, Gin or Tequila with Pop, Water or Orange Juice.

\$5.50

\$9.50



Products are subject to availability.
All prices are including applicable taxes.