



“THE NOON HOUR”

Available 11am - 4:00pm

BELLY WARMERS

SMOKED WINGS — 21

1lb Battlefield Barbeque™ seasoned wings
served with house dill ranch

SAUCE- jalapeno molasses, buffalo hot, house
pit rub, Korean bbq, honey hot, honey garlic

NACHOS — 24

House corn chips, pickled things, tomato, green
onion, tomatillo salsa, sour cream, jack cheese

ADD chicken — 6

ADD pulled beef — 6

ADD guacamole — 5

HUNT CAMP TENDERS — 18

Golden chicken tenders, tossed with any wing
sauce or dry rub, served with fries

CANADIAN GOLD — 16

Poutine - a true north classic: golden fries,
house gravy, and melty cheese curds

FIRE CRACKER ON A STICK — 14

Chorizo sausage, corn batter, spicy ketchup,
garlic aioli and served with smoky match sticks

LAKESIDE FRITTERS — 22

Lake-caught pickerel, savoury fritter and fried
‘til golden. Served with classic tartar sauce

CRISPY CAULIFLOWER — 15

Fried cauliflower tossed with Korean bbq or
buffalo hot, served with house dill ranch

TRUFFLE FRIES — 18

Truffle oil, fresh herbs, topped with Grana
Padano cheese

AVOCADO DIP — 16

Smashed avocados, pico de gallo, cilantro,
served with nacho chips

SEARED AHI TUNA — 23

Pan-seared ahi tuna served with Korean BBQ
sauce over crisp Asian cabbage with citrus-
infused soy sauce, black sesame seeds, pickled
ginger

GOLDY'S GRIPS

TACO — 22

3 soft flour shells, nappa cabbage, jalapeno,
cotija cheese, cilantro, lime crema, tomatillo
salsa

CHOICE OF — pulled beef, chicken, Korean
cauliflower or pickerel fritter

THE SWEET HEAT — 22

Crispy chicken breast drizzled with hot &
honey, field greens, tomato, pickled onions,
house-made pickles, garlic aioli served on a
toasted bun. Served with your choice of side

THE BOAR & BIRD — 23

Juicy grilled chicken breast stacked with smoky boar bacon, crisp lettuce, tomato, and garlic aioli on a Portuguese bun. Served with your choice of side

CHICKEN CAESAR WRAP — 22

Crisp romaine lettuce with pulled chicken and bacon lardons, tossed in Mama Gina's beloved Caesar dressing. Served with your choice of side

BUFFALO CHICKEN WRAP — 21

Crispy buffalo chicken tossed in heat, layered with lettuce, tomato, pickled onions, and cooled with our housemade buttermilk dill ranch. Served with your choice of side

PULLED BEEF SANDWICH — 24

Tender pulled beef with sautéed onions and mushrooms, crisp lettuce, tomato, smoked cheddar cheese, and garlic aioli on a Portuguese bun. Served with your choice of side

***Gluten Free Bun - 2**

BURGERS

THE BOAR NEXT DOOR — 26

6oz beef patty, wild boar bacon, smoked white cheddar cheese, arugula, tomato, pickled red onion, house-made pickles, garlic aioli

THE BLUE RIBBON BUCKAROO — 24

6oz beef patty, sautéed onion & mushroom, gorgonzola cheese, arugula, tomato, pickled red onion, house-made pickles, garlic aioli

THE GARDEN BURGER — 23

Plant-based vegetarian burger with crisp lettuce, fresh tomato, pickled onion, house-made pickles, garlic aioli

GOLDY'S STANDARD — 19

6oz beef patty, arugula, tomato, pickled red onion, house-made pickles

JACKED & SPICY BURGER— 26

Two juicy chorizo patties topped with jalapeño Jack cheese, garlic aioli, spicy ketchup, and hickory sticks, served on a toasted bun

THE DIRTY CHEESE — 22

A classic done right — 6oz beef patty topped with crisp lettuce, fresh tomato, pickled onion, house-made pickles, melted American cheese, garlic aioli

***Gluten Free Bun - 2**

Choice of Side:

Fries

House Salad

Vegetables

Soup of the Day

Caesar Salad - 4

Poutine - 6

FROM THE GARDEN

MAMA GINA'S CAESAR SALAD — 20

Crisp romaine lettuce, wild boar bacon, parmesan croutons, Grana Padano cheese, and our house dressing—crafted from Mama Gina's beloved recipe

SALAD OF THE HOUSE — 18

Assorted field greens, heirloom cherry tomatoes, cucumbers, pickled red onions, toasted spiced pecans with your choice of dressing - buttermilk dill ranch, sweet onion or white balsamic vinegar

ADD chicken — 6

ADD tuna — 13

ADD salmon — 12

ADD steak— 11

GRILLED HALLOUMI & BEET — 25

Field greens, arugula, grilled halloumi cheese, beets, toasted spiced pecans, dried figs, dried blueberries, heirloom cherry tomatoes, sweet onion dressing

GOLDWYN'S SIGNATURE

STEAK SALAD — 30

Mixed field greens, cherry tomatoes, pickled onion, crumbled cotija cheese, crispy fried potato, sweet dried figs, topped with tender sliced flank steak, white balsamic vinegar dressing

We're happy to do what we can for allergies or dietary needs—just give us a heads-up! Please note, though, our kitchen isn't allergen-free, including a deep fryer that is not gluten-free, so we can't make any promises when it comes to cross-contamination

WHY GOLDWYN'S?

Goldwyn's was named after a legend—Braedale Goldwyn, one of the most iconic Holstein bulls in history. Known for producing champions with strength, beauty, and staying power, he reminded us a lot of what we set out to create: something bold, built to last, and full of character.

Fittingly, Goldwyn once lived just down the road at Semex in Kemptville—the same town we call home. That local legacy lives on in our name and in the spirit of everything we serve.

But Goldwyn's isn't just about cattle—it's about legacy. It's about gathering around the table, telling stories, and sharing food that's thoughtfully crafted, just like the good meals we grew up on. You'll find touches of our roots all over the menu—from Gramz's butter tarts (don't worry, they will be back!), to Mama Gina's Caesar dressing—and a little western grit in every glass and plate.

We tip our hats to tradition, but we like to do things our own way, with a little more flair, a little more fire, and a whole lot of flavour.

Welcome to Goldwyn's. We're glad you're here.