



BELLY WARMERS

SMOKED WINGS — 20

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

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

NACHOS — 22

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

ADD chicken — 6

ADD pulled beef — 6

HUNT CAMP TENDERS — 17

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

CANADIAN GOLD — 15

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

AVOCADO DIP — 15

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

FIRE CRACKER ON A STICK — 12

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

LAKESIDE NUGGETS — 20

Lake-caught pickerel, hand-battered and fried
'til golden. Served with classic tartar sauce

WARM MUSHROOMS ON TOAST — 20

Wild mushrooms, Grana Padano cheese on
grilled artisan bread

CRISPY CAULIFLOWER — 15

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

BRUSSEL SPROUTS — 16

Charred brussel sprouts served with garlic aoli

TRUFFLE FRIES — 13

Truffle oil, fresh herbs, topped with Grana
Padano cheese

CHARCUTERIE — 40

A roundup of cured meats, fancy cheeses,
pickled odds 'n ends, and other grazin' goods
wrangled together for your snacking pleasure.
Built for sharing. Or not —we don't judge

GOLDY'S GRIPS

TACO — 21

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

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

THE SWEET HEAT — 21

Crispy chicken breast drizzled with hot &
honey, field greens, tomato, pickle, onion,
garlic aioli served on a kaiser bun. Served with
your choice of side

*Gluten Free Bun - \$2

BURGERS

THE BOAR NEXT DOOR — 24

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

THE BLUE RIBBON BUCKAROO — 22

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

*Gluten Free Bun available - \$2

GOLDY'S STANDARD — 19

6oz beef patty, arugula, tomato, pickled red onion

Choice of Side:

Fries

House Salad

Vegetables

Caesar Salad - \$3

Poutine - \$6

FROM THE HERD

6 OZ FILET — 30

A petite powerhouse—this 6 oz filet is all flavour, no fuss. Grilled your way. Served with roasted potatoes and seasonal vegetables

12 OZ RIBEYE — 50

The king of the ring— well-marbled, grilled how you like it, finished with caramelized onion butter served with roasted potatoes and seasonal vegetables

10 OZ NY STRIPLOIN — 42

Dusted with pit rub, dialed in to your preferred doneness, and finished with caramelized onion butter served with roasted potatoes and seasonal vegetables

SUNDAY BEST CHICKEN — 26

Pan-seared, skin-on chicken with sage pan gravy. Served with your choice of Israeli couscous or roasted potatoes, and seasonal vegetables

GOLDY'S CATCH — 32

Salmon fillet seared and simmered in white wine with tarragon, shallots, and lemon butter — crowned with crisped capers, served with your choice of Israeli couscous or roasted potatoes, and seasonal vegetables

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 Juneau's beloved recipe.

SALAD OF THE HOUSE — 17

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

GRILLED HALLOUMI & BEET — 22

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

ADD chicken — 6

CARB CORRAL

THE WOODLAND PAPPARDELLE — 26

Slow-simmered chicken and wild mushrooms tossed with pappardelle in a creamy anise sauce, finished with Grana Padano cheese and fresh herbs

CAMPFIRE ORECCHIETTE — 24

Orecchiette pasta with fennel sausage crumble in a light tomato sauce, finished with butter, Grana Padano cheese, olive oil, and basil

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, to Gina Juneau'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.



Food menu items do not include HST