



## 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, honey garlic

### NACHOS — 22

House corn chips, pickled things, 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 nacho chips

### FIRE CRACKER ON A STICK — 12

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

### 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 aioli

### TRUFFLE FRIES — 17

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, jalapeno cotija cheese, cilantro, lime crema, tomatillo salsa

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

### THE SWEET HEAT — 21

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

**\*Gluten Free Bun - 2**

## BURGERS

### THE BOAR NEXT DOOR — 25

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

### THE BLUE RIBBON BUCKAROO — 23

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

### JACKED & SPICY BURGER — 26

Two juicy chorizo patties topped with jalapeño Jack cheese, garlic aioli, spicy ketchup, and hickory sticks

**\*Gluten Free Bun - 2**

### GOLDY'S STANDARD — 19

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

### THE GARDEN BURGER — 22

Plant-based vegetarian burger with crisp lettuce, fresh tomato, pickled onion, and roasted garlic aioli on a toasted bun

#### Choice of Side:

Fries

House Salad

Vegetables

Caesar Salad - 3

Poutine - 6

## FROM THE HERD

### 6 OZ FILET — 34

A petite powerhouse—this 6 oz filet is all flavour, no fuss. Grilled your way and finished with caramelized onion butter. 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 — 28

Pan-seared, chicken breast 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 Gina'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 — 24

Field greens, arugula, grilled halloumi cheese, 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