

THE INN GRILL

SOUP, SALAD & STARTERS

Soup of the Day 8

Chef-crafted soup - changes daily

Add Garlic Toast: 2.50

GF Caesar Salad

15

Romaine, bacon, parmesan cheese, croutons & chef-crafted dressing
Starter Size: 10.00

GF Thai PEI Mussels

22

Sautéed PEI Mussels, peppers, onion, garlic, ginger, coconut milk, cilantro; garlic toast

GF Mixed Green Salad

13

Heritage blend greens, seasonal vegetables, sunflower seeds & chef-crafted balsamic dressing
Starter Size: 8.00

Artichoke Dip

18

Cream cheese, mixed cheese, turmeric, artichokes; grilled pita, tortilla chips
Starter Size: 13.00

PUB STYLE

Bison Burger

24

6oz patty, gouda, caramelized red onion, lettuce, tomato, roasted garlic mayo, sesame seed bun; fries

The Inn Burger

24

Beef patty, smoky bacon, smoked cajun & Canadian maple whiskey BBQ sauce, mayo, cheddar, lettuce, tomato, sesame seed bun; fries

GF Chicken Club

24

Grilled chicken, bacon, cheddar, mayo, lettuce, tomato, pretzel bun; fries

Smoked Brisket Sandwich

24

Slow-smoked brisket, caramelized onions, cheddar, smoked cajun & Canadian maple whiskey BBQ sauce, pretzel bun; traditional slaw; fries

Veggie Burger

18

Roasted vegetable patty, tomato, garlic aioli, lettuce, pickles, cheddar, sesame seed bun; fries

Fish & Chips

26

Crispy beer-battered fish (changes depending on availability); traditional slaw; fries; tartar sauce

Substitute your fries for: soup, onion rings, sweet potato fries, mixed green salad: 3.00

caesar salad: 4.00

PLEASE NOTE: Not all ingredients are listed on the menu. Please let your server know if you have any dietary requirements, including gluten allergies.

GF denotes that a menu item can be made gluten-free. Gluten Free buns available for \$2.50.

We use a common fryer so we cannot guarantee any item that has been deep-fried, to be gluten-free.

Please be aware an 18% gratuity may be added to parties of 6 or more.

THE INN GRILL

PIZZA

BBQ Chicken Pizza 25

House-smoked chicken, bacon, mushroom, cheddar cheese, house blend cheese; house-smoked cajun & Canadian maple whiskey BBQ sauce

Pepperoni Pizza

23

Pepperoni, pizza sauce, house blend cheese

Vegetarian Pizza

24

Fresh tomatoes, mushrooms, onions, mixed bell peppers, olives, pizza sauce, house blend cheese

Carnivore Pizza

26

Pepperoni, salami, sausage, ham, bacon bits, pizza sauce, house blend cheese

Ham & Pineapple Pizza

24

Ham, pineapple chunks, pizza sauce, house blend cheese

Add house blend cheese stuffed crust for 3.00, add most other toppings for 3.00 - ask your server!

LOCAL FAVOURITES

★ Dishes are served with seasonal vegetables and your choice of rice, fries or potato of the day

GF ★ Striploin Steak

36

8oz Grilled "Sterling Silver" cut NY striploin; choice of red wine demi, mushroom sauce or peppercorn sauce

★ Pork Schnitzel

30

Breaded pork loin served with apple chutney and lemon

GF Butter Chicken

28

Chicken, bell peppers, onions & creamy tomato curry; grilled pita; tzatziki; coconut rice

Smoked Chicken Penne

26

House-smoked chicken thighs, crimini mushrooms, bell peppers, onions; garlic cream sauce

★ House Smoked Baby Back Ribs

35

Slow-smoked rack pork ribs, smoked in-house; chef-crafted spice rub; smoked cajun & Canadian maple whiskey BBQ sauce

★ Meatloaf

33

House-made ground beef & pork with goat cheese, tomato & smoky bacon; demi glaze

GF Butter Vegetarian

24

Bell peppers, onions, chickpeas & creamy tomato curry; grilled pita; tzatziki; coconut rice

GF ★ Roasted Salmon

33

6oz Roasted salmon, marinated with miso, sake and soy; miso vinaigrette

SAUCES & ADD-ONS

6oz Grilled Chicken Breast

12

5oz Smoked Chicken Thigh

10

Sautéed Mushrooms

6

Mushroom Sauce

3

Peppercorn Sauce

3

Red Wine Demi

3