

# THE INN GRILL

## SOUP, SALAD & STARTERS

### Soup of the Day 8

Chef-crafted soup - changes daily

Add Garlic Toast: 2.50

<b>GF Caesar Salad</b>	<b>15</b>	<b>GF Mixed Green Salad</b>	<b>13</b>
Romaine, bacon, parmesan cheese, croutons & chef-crafted dressing Starter Size: 10.00		Heritage blend greens, seasonal vegetables, sunflower seeds & chef-crafted balsamic dressing Starter Size: 8.00	
<b>GF Thai PEI Mussels</b>	<b>21</b>	<b>Artichoke Dip</b>	<b>18</b>
Sautéed PEI Mussels, peppers, onion, garlic, ginger, coconut milk, cilantro; garlic toast		Cream cheese, mixed cheese, turmeric, artichokes; grilled pita, tortilla chips Starter Size: 13.00	

## PUB STYLE

<b>Bison Burger</b>	<b>23</b>	<b>Smoked Brisket Sandwich</b>	<b>24</b>
6oz patty, gouda, caramelized red onion, lettuce, tomato, roasted garlic mayo, sesame seed bun; fries		Slow-smoked brisket, caramelized onions, cheddar, smoked cajun & bourbon BBQ sauce, pretzel bun; traditional slaw; fries	
<b>The Inn Burger</b>	<b>22</b>	<b>Veggie Burger</b>	<b>18</b>
Beef patty, smoky bacon, smoked cajun & bourbon BBQ sauce, mayo, cheddar, lettuce, tomato, sesame seed bun; fries		Roasted vegetable patty, tomato, garlic aioli, lettuce, pickles, cheddar, sesame seed bun; fries	
<b>GF Chicken Club</b>	<b>23</b>	<b>Fish &amp; Chips</b>	<b>25</b>
Grilled chicken, bacon, cheddar, mayo, lettuce, tomato, pretzel bun; fries		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 or poutine: 5.00

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 24

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

<b>Pepperoni Pizza</b>	<b>22</b>	<b>Carnivore Pizza</b>	<b>25</b>
Pepperoni, pizza sauce, house blend cheese		Pepperoni, salami, sausage, ham, bacon bits, pizza sauce, house blend cheese	
<b>Vegetarian Pizza</b>	<b>22</b>	<b>Ham &amp; Pineapple Pizza</b>	<b>23</b>
Fresh tomatoes, mushrooms, onions, mixed bell peppers, olives, pizza sauce, house blend cheese		Ham, pineapple chunks, pizza sauce, house blend cheese	

Add 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

<b>☺ * Striploin Steak</b>	<b>35</b>	<b>* House Smoked Baby Back Ribs</b>	<b>34</b>
8oz Grilled "Sterling Silver" cut NY striploin; choice of red wine demi, mushroom sauce or peppercorn sauce		Slow-smoked rack pork ribs, smoked in-house; chef-crafted spice rub; smoked cajun & bourbon BBQ sauce	
<b>* Pork Schnitzel</b>	<b>30</b>	<b>* Meatloaf</b>	<b>30</b>
Breaded pork loin served with apple chutney and lemon		House-made ground beef & pork with goat cheese, tomato & smoky bacon; demi glaze	
<b>☺ Butter Vegetarian</b>	<b>23</b>	<b>☺ * Roasted Salmon</b>	<b>32</b>
Bell peppers, onions, chickpeas & creamy tomato curry; grilled pita; tzatziki; coconut rice Add smoked chicken thighs: 10.00		6oz Roasted salmon, marinated with miso, sake and soy; miso vinaigrette	
<b>☺ Butter Chicken</b>	<b>24</b>	<b>Smoked Chicken Penne</b>	<b>26</b>
Chicken, bell peppers, onions & creamy tomato curry; grilled pita; tzatziki; coconut rice		House-smoked chicken thighs, crimini mushrooms, bell peppers, onions; garlic cream sauce	

## SAUCES & ADD-ONS

<b>6oz Grilled Chicken Breast</b>	<b>12</b>	<b>5oz Smoked Chicken Thigh</b>	<b>10</b>	<b>Sautéed Mushrooms</b>	<b>6</b>
<b>Mushroom Sauce</b>	<b>3</b>	<b>Peppercorn Sauce</b>	<b>3</b>	<b>Red Wine Demi</b>	<b>3</b>