

THE INN GRILL

SOUP, SALAD & STARTERS

Soup of the Day 8

Chef-crafted soup - changes daily

Add Garlic Toast: 2.50

<p>GF Mixed Green Salad Heritage blend greens, seasonal vegetables, sunflower seeds & chef-crafted balsamic dressing Starter Size: 8.00</p>	13	<p>Artichoke Dip Cream cheese, mixed cheese, turmeric, artichokes; grilled pita, tortilla chips Starter Size: 13.00</p>	18
<p>GF Caesar Salad Romaine, bacon, parmesan cheese, croutons & chef-crafted dressing Starter Size: 10.00</p>	15	<p>GF Thai PEI Mussels Sautéed PEI Mussels, peppers, onion, garlic, ginger, coconut milk, cilantro; garlic toast</p>	22
<p>GF Wedge Salad Iceberg lettuce, bacon, grape tomatoes, red onion, chives & traditional blue cheese dressing</p>	16	<p>Chicken Wings Salt & pepper, hot or house made BBQ, carrots & celery and blue cheese dipping sauce</p>	20

PUB STYLE

<p>Bison Burger 6oz house made patty, gouda, caramelized red onion, lettuce, tomato, roasted garlic mayo, sesame seed bun; fries</p>	24	<p>Smoked Brisket Sandwich Slow-smoked brisket, caramelized onions, cheddar, smoked cajun & Canadian maple whiskey BBQ sauce, pretzel bun; traditional slaw; fries</p>	25
<p>The Inn Burger 7oz house made beef patty, smoky bacon, smoked cajun & Canadian maple whiskey BBQ sauce, mayo, cheddar, lettuce, tomato, sesame seed bun; fries</p>	24	<p>Veggie Burger Roasted vegetable patty, tomato, garlic aioli, lettuce, pickles, cheddar, sesame seed bun; fries</p>	20
<p>GF Chicken Club Grilled chicken, bacon, cheddar, mayo, lettuce, tomato, pretzel bun; fries</p>	24	<p>Fish & Chips Crispy beer-battered haddock; traditional slaw; fries; tartar sauce</p>	28

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

caesar salad: 4.00

SAUCES & ADD-ONS

6oz Chicken Breast	12	Peppercorn Sauce	3	Sautéed Mushrooms	6
5oz Smoked Chicken Thigh	10	Red Wine Demi	3	Mushroom Sauce	3

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PIZZA

BBQ Chicken Pizza House-smoked chicken, bacon, mushroom, cheddar cheese, house blend cheese; house-smoked cajun & Canadian maple whiskey BBQ sauce	25	Jasper Inn Pizza Pepperoni, bacon, mushrooms, peppers, olives, pizza sauce, house blend cheese	25
Carnivore Pizza Pepperoni, salami, sausage, ham, bacon bits, pizza sauce, house blend cheese	26	Ham & Pineapple Pizza Ham, pineapple chunks, pizza sauce, house blend cheese	24
Pepperoni Pizza Pepperoni, pizza sauce, house blend cheese	23	Vegetarian Pizza Fresh tomatoes, mushrooms, onions, mixed bell peppers, olives, pizza sauce, house blend cheese	24

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

* House Smoked Baby Back Ribs 37

In house slow-smoked rack pork ribs; chef-crafted spice rub; smoked cajun & Canadian maple whiskey BBQ sauce

* Meatloaf House-made ground beef & pork with goat cheese, tomato & smoky bacon; demi glaze	34	GF * Striploin Steak 8oz Grilled "Sterling Silver" cut NY striploin; choice of red wine demi, mushroom sauce or peppercorn sauce	40
GF Butter Chicken Chicken, bell peppers, onions & creamy tomato curry; grilled pita; tzatziki; coconut rice	28	GF Butter Vegetarian Bell peppers, onions, chickpeas & creamy tomato curry; grilled pita; tzatziki; coconut rice	24
* Baked Haddock Oven roasted haddock, lightly breaded with citrus butter and caper sauce	30	GF * Roasted Salmon 6oz Roasted salmon, marinated with miso, sake and soy; miso vinaigrette	34
* ¼ Chicken & Half Rack of Ribs House smoked baby back ribs with ¼ smoked chicken in our house-made maple whiskey BBQ sauce	36	* Pork Schnitzel Breaded pork loin served with apple chutney and lemon	30
Smoked Chicken Penne House-smoked chicken thighs, crimini mushrooms, bell peppers, onions; garlic cream sauce	28	* Pork Tenderloin 6oz oven roasted pork tenderloin marinated in an orange ginger butter sauce	30