

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	GF Mixed Green Salad	13
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	
GF Thai PEI Mussels	21	Artichoke Dip	18
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

Bison Burger	23	Smoked Brisket Sandwich	24
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	
The Inn Burger	22	Veggie Burger	18
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	
GF Chicken Club	23	Fish & Chips	25
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

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.

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PIZZA

BBQ Chicken Pizza 24

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

Pepperoni Pizza	22	Carnivore Pizza	25
Pepperoni, pizza sauce, house blend cheese		Pepperoni, salami, sausage, ham, bacon bits, pizza sauce, house blend cheese	
Vegetarian Pizza	22	Ham & Pineapple Pizza	23
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

☺* Striploin Steak	35	* House Smoked Baby Back Ribs	34
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	
* Pork Schnitzel	30	* Meatloaf	30
Breaded pork loin served with apple chutney and lemon		House-made ground beef & pork with goat cheese, tomato & smoky bacon; demi glaze	
☺ Butter Chicken	28	☺ Butter Vegetarian	23
Chicken, bell peppers, onions & creamy tomato curry; grilled pita; tzatziki; coconut rice		Bell peppers, onions, chickpeas & creamy tomato curry; grilled pita; tzatziki; coconut rice	
Smoked Chicken Penne	26	☺* Roasted Salmon	32
House-smoked chicken thighs, crimini mushrooms, bell peppers, onions; garlic cream sauce		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