



The Inn

on Officers' Garden

Dinner

Executive Chef Adrian Kaspar

Wines

by the Glass | by the bottle
6 oz

White

Giorgio & Gianni Pinot Grigio
Italy \$14 | \$55

MasterChef Chardonnay
Spain \$14 | \$55

Sula Chenin Blanc
India \$14 | \$55

J.Bouchon Sauvignon Blanc
Chile \$14 | \$55

Rosé

"F" de Fournier
France \$15 | \$60

Red

"F" de Fournier Pinot Noir
France \$15 | \$60

Giorgio & Gianni Negro Amaro
Italy \$15 | \$60

Boutinot Côtes du Rhône
France \$15 | \$60

Lapostolle Cabernet Sauvignon
Chile \$16 | \$64

Sparkling Wine

Canella Prosecco Superiore
Italy \$16 | \$70

These are just a few of our outstanding selection of wines. We invite you to view our wine menus or speak to our sommelier Bobby for help choosing the perfect pairing for your dinner.

Soups and Salads

Seafood Chowder \$19

fresh fish, crab, clams, mussels, creamy broth, baguette, roasted red pepper rouille

Kale Caesar Salad \$16

kale, romaine, roasted garlic and greek yogurt dressing, in house bacon, parmesan, croutons

Wedge Salad \$19

iceberg lettuce, blue cheese crema & crumbles, tomato confit, fresh chives, house made bacon lardon, crispy onion

Surf'n Turf Salad \$24

iceberg lettuce, grilled beef petit tender, grilled prawn skewers, crab and lobster salad, tomato, cucumber, avocado, creamy garlic peppercorn dressing

To Share

Moules Frites \$28

mussels, garlic white wine sauce, french fries, baguette, roasted red pepper rouille

Truffled Arancini \$19

handmade mushroom stuffed risotto, marinara sauce, sea salt, grana padano

Foie Gras Terrine \$26

maldon salt, wakefield riesling jelly, fresh baguette

Tempura Fried Prawns \$21

yuzu tamari ponzu glaze, pickled ginger

Seafood Gratin \$21

prawns, crab, lobster, mascarpone, cave aged gruyere, aged gouda, grilled baguette

Charcuterie and Cheese Tower \$36

mélange of artisanal cheeses and meats, olives, house made pickles, sundried tomato tapenade, french baguette, olive oil crostini, focaccia garlic toast, honey, toasted pepita and sunflower seeds, walnuts, dehydrated apricots, seasonal berries



Mains

Grilled Arctic Char \$32

black garlic, saffron charred leek, pea puree, tomato caper relish

Braised Beef Cheek \$38

winter root veg puree, charred lemon, carlsbad dumpling, cranberry puree, crème fraiche

Halibut \$45

ham and lentil broth, toasted rye, celeriac puree, tomato confit, pickled shallot, fresh herbs

Marinated Bone-in Pork Chop \$34

creamy porcini sauce, garlic mashed potatoes, chef's vegetables

Noble Bison Striploin \$60

10oz canadian farmed bison striploin, sauce chasseur, pickled saskatoon berry, chef's vegetables, spiced pumpkin puree, potato dumplings

Bacon Wrapped Filet Mignon \$60

6oz AAA angus beef tenderloin, house made bacon, garlic mashed potatoes, chefs vegetables

Chateaubriand for Two \$135

centre cut AAA angus beef, chefs vegetables, garlic mashed potatoes, red wine sauce, dijon gorgonzola cream sauce

Roast Whole Chicken for Two \$65

whole roast chicken, chefs vegetables, garlic mashed potatoes, chimichurri, sage mustard cream sauce



ADD ONS

Seafood Topping "Oscar" \$18 | Seared Foie Gras \$16 | Prawn Skewers \$12

Grilled Scallops \$12 | Gorgonzola \$8 | Bearnaise \$7

Brown Butter Hollandaise \$7 | Truffle Butter \$5 | Café de Paris Butter \$5

Red Wine Demi Glace \$5 | Gorgonzola Dijon Cream Sauce \$5



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All Day

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For the Table

Nachos \$19

fried corn tortillas, cheddar cheese, beans, corn, scallion, jalapenos, green onions, tomato, black olives served with sour cream and salsa

add ons \$5 each
guacamole, chicken, extra cheese

Bangers and Mash Yorkies \$18

garlic mashed potatoes, bratwurst, beef gravy, yorkshire pudding, crispy onion

Chicken "Wings" \$16

brined & baked drumettes tossed in parmesan served with truffle aioli

Poutine \$16

french fries and cheese curds smothered in home made beef gravy

Crispy Sticky Tofu \$18

marinated and fried tofu coated in sweet korean bbq sauce with fresh scallions and toasted sesame seeds on a bed of pickled vegetables

Roasted Brussels Sprouts \$19

baked brussels tossed in miso maple dressing served with pickled bell peppers, dehydrated miso, sesame and fresh scallion

Moules Frites \$28

1 lb mussels steamed in a garlic white wine sauce served with french fries, baguette and roasted red pepper rouille

Table Flatbreads

In house "00" dough — perfectly baked in our pizza oven

Roasted Mushroom \$16

field mushrooms, fontina, crispy sage

Pear, Prosciutto and Cambozola \$18

prosciutto di parma, pears, cambozola, citrus arugula

Pepperoni and Boursin \$17

mild pepperoni, Boursin cheese, pickled peppers

Oh Canadian \$17

ham, apple, cheese curds, parmesan, maple syrup

Olive, Spinach, Artichoke \$16

tomato sauce, kalamata olive, spinach, marinated artichokes

Quattro Formaggio \$17

tomato sauce, mozzarella, pecorino, gruyere, fontina, micro basil

Lighter Fare

The Inn's Chicken Noodle Soup \$8

fresh herbs, vegetables,

Soup of the Day \$8

ask your server about today's creation

Sesame Miso Ginger Cucumber Salad \$16

cucumber, edamame, shredded carrot, white miso ginger dressing, toasted sesame seeds, dehydrated miso

Kale Caesar \$16

kale, romaine, roasted garlic and greek yogurt dressing, in house bacon, parmesan, croutons

Berry Mango Salad \$17

fresh kale & baby spinach, diced mango, apple, seasonal berries, raspberry vinaigrette, toasted walnuts, cracked black pepper, blue cheese (herbed feta available)

Beet and Sweet Potato Salad \$18

raw beet and sweet potato, toasted pepita, herbed feta cheese, fresh sliced scallion, black garlic, white balsamic vinaigrette, apple

Chow Mein Noodle Bowl \$17

pickled bell peppers, crispy snow peas, broccoli and scallion tossed in a sweet ginger and sesame low sodium soy dressing with toasted sesame seeds

Southwest Burrito Bowl \$18

tex-mex rice, black beans, corn, smashed avocado, tomato, tangy cabbage, spiced yogurt, cheddar cheese, crispy fried tortilla strips and lime

Niçoise Bowl \$17 with seared Ahi tuna \$22

dijon vinaigrette, chopped egg, green beans, romaine, confit tomato, kalamata olives, baby potatoes

Buddha Bowl \$16

cauliflower rice, roasted sweet potato, edamame, green onion, sesame seeds, cabbage, tamari ponzu, grilled pineapple chunks

Tangled Thai Noodle Bowl \$17

marinated warm thai noodles, cabbage and suey choi mix, pickled carrot, pickled bell pepper, peanut sauce, crushed peanuts, green onions

Greek Bowl \$18

romaine, fried chickpeas, bell peppers, cucumber, tomato, red onion, kalamata olives, red wine & oregano vinaigrette, feta cheese

Hawaiian Bowl \$22

charred pineapple, sushi rice, edamame, wakame salad, togarashi nori strips, pickled ginger, crispy onions, kani salad, avocado, sesame seeds, sweet tamari ponzu

Add Proteins:

blackened chicken \$7 | grilled chicken \$7 | seared ahi tuna \$8 | ponzu marinated ahi tuna \$8
pan seared arctic char \$13 | oven baked halibut \$18 | prawn skewer \$13
grilled petite tenderloin \$18 | parmesan chicken breast \$8 | crispy tofu \$7

Sandwiches & Pasta

Smash Burger \$22

two all beef patties, butter leaf lettuce, tomato, house sauce, toasted roll, fries

add ons \$2 each

cheddar cheese, bacon, fried egg, sautéed mushroom, crispy onion, cambozola

Steak Sandwich \$34

crispy onion, focaccia bread, sauteed mushrooms, parm fries, truffle aioli

Braised Beef French Dip \$24

garlic aioli, arugula, gruyere, crispy onion, served with fries and au jus

Crispy Parm Chicken Clubhouse \$24

oven baked crispy parmesan chicken, prosciutto cotto, avocado spread, dijonaise, butter leaf lettuce, heirloom tomato, served with fries

Smoked Meat Reuben \$24

in house sliced smoked meat, pickled cabbage, marble rye, gruyere cheese, spicy remoulade, served with fries and pickle slices

Ahi Tuna BLT \$26

seared rare ahi tuna, wasabi aioli, in house bacon, mirin & soy marinated cucumber, arugula, heirloom tomato, sesame, ciabatta bun, served with fries

Lettuce Wraps \$26

crispy onions, peanuts, pickled onion, pickled cabbage, cilantro, lime, butter leaf lettuce, gochujang bbq sauce, cucumber, scallion and rice noodles, choice of crispy parmesan chicken or fried tofu

Seafood Pasta \$29

prawns, scallops, mussels, clams, white wine, tomato fennel sauce, parmesan, grilled baguette

Seafood Mac and Cheese \$28

prawns, crab, lobster, cave aged gruyere, mascarpone, aged gouda, toasted panko



FIND US ON
DOOR DASH AND
SKIP THE DISHES.

Let us help you with
those **moments**
that matter...
event spaces for
groups of 6-100
events@theinncalgary.ca

**Visit
The Games Room
lower level**

Dart Boards
Billiards Table
Large Screen TVs

Perfect for watching
the game or relaxing
with friends





The Inn
on Officers' Garden

Breakfast & Brunch

Executive Chef Adrian Kaspar

Breakfast

THE BEST PART OF THE DAY

WAFFLES

BELGIAN WAFFLE - 11.00

hand made belgian waffle with butter and syrup

BELGIAN WAFFLE & FRUIT - 13.00

hand made waffle with choice of fresh cut bananas or strawberries

WAFFLE SUNDAE - 16.00

hand made waffle with vanilla bean gelato, nutella chocolate syrup and whipped cream

LOADED WAFFLE - 18.00

hand made waffle with vanilla bean gelato, bananas, strawberries, nutella chocolate sauce, whipped cream and chopped walnuts

CHICKEN & WAFFLES - 22.00

hand made waffle with crispy chicken drums drizzled with spicy maple syrup

CANADIAN BACON - 21.00

toasted english muffin, house made Canadian bacon, two poached eggs, hollandaise sauce

ITALIAN HAM - 21.00

toasted english muffin, prosciutto cotto, two poached eggs, hollandaise sauce

VEGETARIAN - 20.00

toasted english muffin, smashed avocado, wilted spinach, sauteed mushrooms, two poached eggs, hollandaise sauce, tomato relish

STEAK - 24.00

toasted english muffin, grilled beef petit tender steak, two poached eggs, bearnaise sauce

SMOKED SALMON - 24.00

toasted english muffin, smoked BC salmon, two poached eggs, hollandaise sauce, fried capers, pickled onions

BREAKFAST - 17.00

two eggs, choice of two pieces of bacon, sausage or Canadian bacon

ENGLISH BREAKFAST - 27.00

traditional, two eggs, proper bacon, sausage, baked beans, black pudding, white pudding, confit tomato, sauteed mushrooms



traditional english breakfast meats and pudding provided by MacTowey Artisan Butcher

AVOCADO TOAST - 19.00

choice of toast, smashed avocado, feta cheese, tomato relish, olive oil, balsamic reduction

ADD two eggs - 3.00

BREAKFAST SANDWICH - 19.00

choice of bacon or Canadian bacon, egg, lettuce, grilled tomato, sriracha aioli on your choice of toast

BENNY'S

all benny's served hashbrowns and fruit

CLASSICS

all classics served with hashbrowns, fruit and toast

bowls

WHOLESOME MORNING BOWL - 21.00

hashbrowns, avocado, confit tomato, feta cheese, sauteed spinach, two eggs

DELI DELIGHT BOWL - 22.00

diced pastrami, hashbrowns, pickled cabbage, cheese curds, two eggs

MAPLE COUNTRY QUEBEC MORNING BOWL - 22.00

hashbrowns, cheese curds, two eggs, hollandaise sauce, maple syrup
add breakfast sausage - \$3.00

STAMPEDE BREAKFAST BOWL - 24.00

hashbrowns, beef petit tender, bell peppers, caramelized onion, mushrooms, bearnaise sauce, two eggs

PLANT POWERED BREAKFAST BOWL - 21.00

quinoa, spinach, crispy tofu, bell peppers, confit tomato, plant based hollandaise, nutritional yeast

DEEP SOUTH OF THE BORDER BOWL - 23.00

hashbrowns, chorizo sausage, tomato, corn, bell peppers, black beans, green onions, two eggs, feta cheese, smashed avocado, roasted tomato salsa, tortilla crisps

YOGURT GRANOLA BOWL - 16.00

greek yogurt, honey, fresh fruit, toasted granola, seeds, hemp hearts

beverage

Coffee/Tea - 3.00

Espresso - 3.00

Cappuccino or Latte - 4.50

Hot Chocolate - 6.00

Juice - 4.00

Milk - 3.00

Available after 10 am

Mimosa - 14.00

Caesar - 10.00

Bailey's - 8.00

Kahlua - 8.00

Frangelico - 8.00

Sheringham Coffee Liqueur - 12.00

Toast options : whole wheat, white, sourdough, marble rye

executive chef Adrian Kaspar

Brunch

THE BEST PART OF THE WEEKEND

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CHICKEN & WAFFLES - 22.00

hand made waffle with crispy chicken drums drizzled with spicy maple syrup

BENNY'S
all benny's served hashbrowns and fruit

CANADIAN BACON - 21.00

toasted english muffin, house made Canadian bacon, two poached eggs, hollandaise sauce

ITALIAN HAM - 21.00

toasted english muffin, artisanal ham, two poached eggs, hollandaise sauce

VEGETARIAN - 20.00

toasted english muffin, smashed avocado, wilted spinach, sauteed mushrooms, two poached eggs, hollandaise sauce, tomato relish

STEAK - 24.00

toasted english muffin, grilled beef petit tender steak, two poached eggs, bearnaise sauce

SMOKED SALMON - 24.00

toasted english muffin, smoked BC salmon, two poached eggs, hollandaise sauce, fried capers, pickled onions

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choice of toast, smashed avocado, feta cheese, tomato relish, olive oil, balsamic reduction

ADD two eggs - 3.00

BREAKFAST SANDWICH - 19.00

choice of bacon or Canadian bacon, egg, lettuce, grilled tomato, sriracha aioli on your choice of toast

Toast options : whole wheat, white, sourdough, marble rye

BOWLS

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hashbrowns, avocado, confit tomato, feta cheese, sauteed spinach, two eggs

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add breakfast sausage - \$3.00

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quinoa, spinach, crispy tofu, bell peppers, confit tomato, plant based hollandaise, nutritional yeast

DEEP SOUTH OF THE BORDER BOWL - 23.00

hashbrowns, chorizo sausage, tomato, corn, bell peppers, black beans, green onions, two eggs, feta cheese, smashed avocado, roasted tomato salsa, tortilla crisps

YOGURT GRANOLA BOWL - 16.00

greek yogurt, honey, fresh fruit, toasted granola, seeds, hemp hearts

SANDWICHES

STEAK SANDWICH - 34.00

6 oz grilled petit tender, crispy onion, focaccia, mushroom, parm fries

BRAISED BEEF FRENCH DIP - 24.00

garlic aioli, arugula, gruyere, crispy onion

CRISPY PARM CHICKEN CLUB - 24.00

prosciutto cotto, avocado, dijonnaise, butter leaf lettuce, heirloom tomato

SMOKED MEAT REUBEN - 24.00

pickled cabbage, marble rye, gruyere, red pepper rouille

AHI TUNA B.L.T. - 26.00

seared rare, wasabi aioli, in house bacon, marinated cucumber, arugula, heirloom tomato, sesame, ciabatta

SMASH BURGER - 22.00

two all beef patties, butter leaf lettuce, tomato, house sauce, toasted roll

2.00 - add : cheddar, bacon, fried egg, mushroom, crispy onion, cambozola

all sandwiches served with fries

executive chef Adrian Kaspar



The Inn

on Officers' Garden

Dessert

Executive Chef Adrian Kaspar
Pasty Chef Carly Koebel

Did you know?



Flander's Fresh is a new concept from our kitchen focusing on nutrient rich, health conscious bowls and heart soups! Find us on Door Dash and Skip the Dishes.



We have a patio with a dog friendly area.

We have a brunch menu offered from 8am to 3pm every weekend.

The Inn can accommodate events and corporate functions of any type.

We have an outstanding wine cellar!

Ask your server for a tour of our beautiful building and our exceptional spaces.

We look forward to your next visit!



Desserts

Seasonal Cheesecake \$14

vanilla bean cheesecake with seasonal fruit compote

Bread & Butter Pudding \$14

bourbon toffee sauce, vanilla gelato, sponge toffee crumble

Lemon Sorbet \$12

seasonal fresh fruit, vegan coconut cookie

Vegan Chocolate Brownie (*gluten friendly*) \$14

dark chocolate espresso sauce

Classic Crème Brulé \$14

vanilla bean infused; house made biscotti



Specialty Coffee, Port & Digestifs

Irish Coffee \$12

Irish whiskey, whipped cream

Calypso Coffee \$12

coffee liqueur, dark rum, whipped cream

Espresso Martini \$14

Taylor Fladgate

10 year old Tawny Port \$11

20 year old Tawny Port \$14

30 year old Tawny Port \$29

Croft Pink Port \$12

St. Remy VSOP Brandy \$9

Limoncello \$9



The Inn
on Officers' Garden

Happy Hour

Executive Chef Adrian Kaspar

Happy Hour

3pm - 5pm daily

FOR THE TABLE \$9.00

BANGERS AND MASH YORKIES

garlic mashed potatoes, bratwurst, beef gravy, yorkshire pudding, crispy onions

CHICKEN "WINGS"

brined & baked drums tossed in parmesan served with zesty truffle aioli

POUTINE

french fries and cheese curds smothered in home made beef gravy

CRISPY STICKY TOFU

marinated and fried tofu coated in sweet korean bbq sauce with fresh scallions and toasted sesame seeds on a bed of house pickled vegetables

ROASTED BRUSSELS SPROUTS

baked brussels sprouts tossed in miso maple dressing served with pickled bell peppers, dehydrated miso, toasted sesame and fresh scallions

FLATBREADS \$10.00

ROASTED MUSHROOM

field mushrooms, fontina cheese, crispy sage

PEAR, PROSCIUTTO, CAMBOZOLA

prosciutto di parma, pears, cambozola, citrus arugula

PEPPERONI AND BOURSIN

mild pepperoni, boursin cheese, pickled bell peppers

OH CANADIAN

ham, apple, cheese curds, parmesan, maple syrup

OLIVE, SPINACH, ARTICHOKE

tomato sauce, kalamata olives, spinach, marinated artichokes, mozzarella

executive chef Adrian Kaspar



Happy Hour

3pm - 5pm daily

wine by the glass \$10.00

GIORGIO & GIANNI NEGROAMARO

dark in colour that unfolds with an extraordinary combination of seductive layers of aromas and rich toasted oak flavours

GIORGIO & GIANNI PINOT GRIGIO

a seductive, fruit driven wine with a rich and elegant taste.

draught beer \$5.00

LIEUTENANT'S LAGER

RAILYARD BREWING

14oz / 5.0% ABV

OFFICER'S ALE

RAILYARD BREWING

14oz / 5.2% ABV



executive chef Adrian Kaspar



The Inn

on Officers' Garden

Kids

Executive Chef Adrian Kaspar

Kids' Menu

Snacks

Caesar Salad \$7
romaine lettuce, parmesan, bacon, croutons

Chicken & Vegetable Soup \$6
chicken, corn, herbs

Veggie Sticks \$4
vegetables, ranch dip

Main Event

The Burger \$9 add bacon \$1 ... add cheese \$1
single patty of house ground alberta beef, choice of fries or caesar salad

Chicken Fingers \$13
plum sauce, fries

Grilled Cheese Fingers \$10 add bacon \$1
house cheese blend, tomato soup dip, choice of fries or caesar salad

7" Kids Pizza \$10 add pepperoni \$1
tomato sauce, mozzarella

Classic Mac and Cheese \$10
creamy cheese sauce and pasta

Desserts

Ultimate Kids Sundae \$6
vanilla bean ice cream,
brownie

Assorted Fruit \$3
with yogurt and honey



Beverages

Fountain Soda \$3

Juice \$3

Milk \$3

Grizzly Paw Sodas \$5