



The Inn

on Officers' Garden

Dinner

Executive Chef Richard Groom

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

Dusty River 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 \$17

kale, romaine, roasted garlic and greek yogurt dressing, in house bacon, anchovies, 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 \$25

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

To Share

Moules Frites \$28

sausage and tomato sauce served with french fries, baguette and roasted red pepper rouille

Truffled Arancini \$19

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

Seafood Gratin \$24

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

Charcuterie Platter \$28

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

ADD ONS

grilled or blackened chicken \$8 breaded chicken \$8

seared ahi tuna \$8 ponzu marinated ahi tuna \$8

grilled or blackened salmon \$18 prawn skewer (2 pc) \$13

grilled striploin \$18 crispy tofu \$7



Mains

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 Frites \$38

8oz striploin, sauted onions and mushrooms, truffle aioli

Mushroom Bourguignon \$26

wild mushrooms braised with bell peppers and fresh aromatics, served over steamed rice

Chorizo Bolognese \$30

ground chorizo, slow roasted tomato sauce, tagliatelle pasta

Atlantic Salmon \$45

potato and celery root pave, green beans almondine, cedar scented beurre blanc

Breaded Chicken Cutlet \$27

oven roasted potato, chef's vegetables, lemon pan jus, sundried tomato, balsamic glaze

Marinated Bone-in Pork Chop \$34

roasted apple and thyme caramel sauce, garlic mashed potatoes, chef's vegetables

Noble Bison Striploin \$60

10oz canadian farmed bison striploin, red wine cream sauce,
chef's vegetables, potato and celery root pave, rhubarb compote

Filet Mignon \$60

6oz AAA angus beef tenderloin, red wine sauce, garlic
mashed potatoes, chefs vegetables

Chateaubriand for Two \$138

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, lemon thyme au jus,
rosemary mustard sauce



FOR THE TABLE

Sauted Mushrooms \$14 Chef's Daily Vegetables \$10 Creamed Spinach \$10

Focaccia \$8 Garlic Toast \$8 Brussel Sprouts \$12 Brown Butter Mashed Potato \$12



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Lunch

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Lunch

Served 11 am - 4 pm

Nachos \$21

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 \$20

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

Chicken Wings \$17

1 lb brined whole chicken wings tossed in parmesan and served with truffled garlic dip

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 mixed greens

Roasted Brussels Sprouts \$19

baked garlic and sesame brussels

Moules Frites \$28

sausage and tomato sauce served with french fries, baguette and roasted red pepper rouille

The Inn's Chowder \$9

classic new england seafood chowder

Soup of the Day \$8

ask your server about today's creation

Soup and Salad Bar \$17.50

enjoy a quick and tasty lunch

Kale Caesar \$17

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

Berry Mango Salad \$18

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

Bowls

Southwest Burrito Bowl \$18

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

Smoked Salmon Bowl \$22

mixed greens, edamame, quinoa, confit tomato,
chopped egg, dill mustard dressing,
cold smoked salmon, fried capers

Spiralized Buddha Bowl \$17

raw carrot and sweet potato, Roasted
cauliflower, spinach and kale blend,
avocado, lemon tahini dressing, hemp
seeds, crispy chickpea, pickled onion

Vermicelli Bowl \$18

rice noodles, citrus vinaigrette, shredded
cabbage, carrot and iceberg lettuce, scallion,
peanuts, fried onion and tofu

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:

grilled or blackened chicken \$8

breaded chicken \$8

seared ahi tuna \$8

ponzu marinated ahi tuna \$8

grilled or blackened salmon \$18

prawn skewer (2 pc) \$13

grilled striploin \$18

crispy tofu \$7

Sandwiches, Wraps & Pasta

Smash Burger \$22

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

add ons \$2 each

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

Steak Frites \$38

8oz striploin, sautéed onions and
mushrooms, truffle aioli

Braised Beef French Dip \$25

garlic aioli, arugula, gruyere,
crispy onion, au jus

Crispy Chicken Clubhouse \$25

oven baked crispy chicken,
prosciutto cotto, avocado spread, dijonnaise,
butter leaf lettuce, heirloom tomato

Smoked Meat Reuben \$25

shaved pastrami, pickled cabbage, marble rye,
gruyere cheese, spicy remoulade, pickle slices

Shrimp Roll \$27

fluffy potato rolls stuffed with shrimp salad
served with fresh lemon

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

Chorizo Bolognese \$30

ground chorizo, slow roasted tomato
sauce, tagliatelle pasta

Seafood Mac and Cheese \$31

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



The Inn

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Breakfast

Executive Chef Richard Groom

Breakfast

Served 7:30 - 11 am

Belgian Waffle \$12

belgian waffle with butter and syrup

Additions \$2 each

strawberry, banana, chocolate drizzle, whipped cream, vanilla gelato, walnuts,
almond, skor bits, oreo crumbs, cinnamon & sugar

Chicken & Waffles \$23

waffle with crispy chicken wings drizzled with spicy maple syrup

Bennies

served with hashbrowns and fruit

HAM \$22

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

SMOKED SALMON \$24

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

VEGETARIAN \$20

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

STEAK \$24

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

Classics

THE INNS' CLASSIC BREAKFAST \$21

two eggs, two pieces of bacon, two sausages, hashbrown, toast and fruit
toast choices: white, rye, sourdough, multigrain

ENGLISH BREAKFAST \$27

two eggs, bacon, sausage, baked beans,
black pudding, white pudding, confit tomato, sauteed mushrooms
english breakfast meats and pudding provided by MacTowey Artisan Butcher

AVOCADO TOAST \$19

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

Bowls

WHOLESOME MORNING BOWL \$21

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

DEEP SOUTH OF THE BORDER BOWL \$23

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

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



Dessert

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 Brûlée \$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
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Happy Hour

Executive Chef Richard Groom

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



The Inn
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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 Richard Groom

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

Kids' Menu

\$9 each

includes milk, apple or orange juice

Classic Breakfast

soft scrambled eggs, hand cut hasbrowns and a slice of buttered toast

choice of bacon or sausage

Waffle Fun

golden waffle topped with whipped cream and fresh seasonal berries.

Kids Breakfast Bowl

scrambled eggs, hand cut hashbrowns and choice of cheese, ham or veggies

choose any combo of toppings for an extra \$1

Parfait Bowl

yogurt, granola and fresh fruit

