



# 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   Brussels Sprouts \$12   Brown Butter Mashed Potato \$12



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# Lunch

Served 11am - 3pm

## 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

# Lunch

Served 11am - 3pm

## 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, dijonaise,  
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

All sandwiches come with French fries. Substitute for our fresh soup and salad bar for \$5





# The Inn

on Officers' Garden

## 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



# Brunch

Saturdays and Sundays

7:30am-2pm

## Brunch Features \$10

Mimosa (3oz)

Caesar (1oz)

Coffee & Bailey's (1oz)

Irish Coffee (1oz)

## Beer & Wine

Lieutenant's Lager (14oz) \$7

Officer's Ale (14oz) \$7

Giorgio & Gianni Pinot Grigio (6oz) \$14

Dusty River Pinot Noir (6oz) \$15

## Non-Alcoholic

Coffee/Tea \$3.50

Latte/Cappuccino \$4.75

Hot Chocolate \$4.75

Juice \$4

Full Beverage and  
Cellar Menus are  
also available.

## Basic Breakfast \$21

two eggs, two pieces of bacon, two  
sausages, hashbrowns, fruit and choice of  
toast: white, rye, sourdough, multigrain

## Eggs Benedict

**Traditional** with Ham \$22

**Smoked Salmon** \$24

**Vegetarian** with avocado, spinach,  
mushrooms, and bruschetta \$20

served on a toasted english muffin, with two  
poached eggs, hollandaise sauce,  
hashbrowns, fruit

## Yogurt Granola Bowl \$16

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

## 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  
mushrooms, crispy onion, cambazola

## Kale Caesar Salad \$17

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

add grilled or blackened chicken \$8

add grilled prawns \$13



## Weekend Brunch Buffet

10am-2pm

Adults \$40

Seniors 65+ \$30

Children 3-11 \$19 | 2 & under are free

Drip coffee and tea included.



## Dessert

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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

# Shareables

Fries \$5

make it a poutine add \$3

Spinach Dip and Chips \$9

warm spinach dip served with corn tortilla

Cauliflower Bites \$9

fried crispy and served with our house dipping sauce

Deep Fried Pickles \$8

served with ranch dipping sauce

Wings \$15

one pound of whole chicken wings tossed in  
parmesan, served with truffled garlic dip

Nachos \$16

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

Add: grilled or blackened chicken, ground beef,  
guacamole or extra cheese \$5 each

Seafood Gratin \$24

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

# Sandwiches

Served with fries

caesar or greek salad add \$3

## Pub Burger \$13

single patty with bacon, cheddar, lettuce, tomato  
and burger sauce on brioche bun

## Crispy Chicken Sandwich \$14

breaded chicken cutlet, lettuce, tomato and ranch on brioche bun

## Shrimp Rolls \$18

two potato rolls stuffed with shrimp salad

# Wine by the Glass \$10

## Georgio & Gianni Negroamaro

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

## Georgio & Gianni Pinot Grigio

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

# Draft Beers 14oz | \$5

Crafted for The Inn by Railyard Brewing

## Lieutenant's Lager

Railyard Brewing 5.0% ABV

## Officer's Ale

Railyard Brewing 5.2% ABV







**The Inn**  
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## 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

