



# 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 \$30

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

# To Share

## Moules Frites \$30

mussels braised in a 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 \$29

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

## Charcuterie Platter \$28

assorted cured meats and cheeses served with grilled baguette and an assortment of preserves, seasonal fruit, nuts, seeds and honey

## 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 \$19    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, garlic 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   Garlic Mashed Potatoes \$12



**The Inn**  
on Officers' Garden

## **Breakfast & Lunch**

Executive Chef Richard Groom

# Breakfast

Served Monday-Friday 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 striploin 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 \$28

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

### AVOCADO TOAST \$22

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

## 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

## Beverages

Coffee/Tea \$3.50   Americano \$4   Latte/Cappuccino \$4.75   Hot Chocolate \$4.75   Juice \$4

# Lunch

Served Monday-Friday 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

## **Fried Brussels Sprouts \$19**

fried garlic and sesame brussels

## **Moules Frites \$30**

mussels braised in a 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 Monday-Friday 11am - 3pm

## Bowls

### **Southwest Burrito Bowl** \$20

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** \$24

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

### **Spiralized Buddha Bowl** \$18

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, sesame citrus vinaigrette,  
shredded cabbage, carrot, cucumber,  
iceberg lettuce, scallion, peanuts,  
basil, 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 \$19

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, garlic 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** \$27

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** \$35

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

## Brunch

Executive Chef Richard Groom



# 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

Americano \$4

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

---

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  
on Officers' Garden

## 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**  
on Officers' Garden

# **Kids Breakfast & Lunch/Dinner**

Executive Chef Richard Groom

# Kids' Menu

## Snacks

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

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

Daily Cake Pops \$3



## 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

