



# The Inn

on Officers' Garden

## Dinner

Executive Chef Richard Groom

# Wines

by the Glass | by the bottle  
6 oz

## White

**Serenissima Pinot Grigio**  
*DOC Italy* \$14 | \$55

**Manos Negras Chardonnay**  
*Argentina* \$14 | \$55

**Sula Chenin Blanc**  
*India* \$14 | \$55

**Las Cumbres 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

**Villa Rocca Cabernet Sauvignon**  
*Italy* \$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

large \$19 small \$10  
fresh fish, crab, clams, mussels, creamy broth,  
baguette, roasted red pepper rouille

## Wedge Salad \$19

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

## Caesar Salad \$17

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

# To Share

## Moules Frites \$30

mussels braised in a sausage and tomato sauce served with  
french fries, baguette and roasted red pepper rouille

## 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

## Truffled Arancini \$19

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

## ADD ONS

grilled or blackened salmon \$18 4 oz grilled striploin \$14

prawn skewers \$13 grilled or blackened chicken \$8

seared ahi tuna \$8 ponzu marinated ahi tuna \$8 crispy tofu \$7



# Mains

## **Smash Burger \$24**

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

## **Filet Mignon \$60**

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

## **Veal Scallopini \$60**

veal dusted with seasoned rice flour served with crispy polenta and tomato garlic ragoût

## **Atlantic Salmon \$47**

steamed quinoa, green beans almondine, pumpkin seed and arugula pesto

## **Marinated Bone-in Pork Chop \$34**

red wine mushroom cream sauce, garlic mashed potatoes, chef's vegetables

## **Steak Frites \$39**

8oz striploin, sautéed onions and mushrooms, garlic aioli

## **5oz Grilled Yellow Fin Tuna \$32**

warm potato salad with fresh herbs, olives, bell peppers

## **Chorizo Bolognese \$30**

ground chorizo, slow roasted tomato sauce, penne pasta

## **Eggplant Parmesan \$30**

breaded eggplant layered with roasted zucchini, fresh mozzarella and tomato sauce, served with fettuccine

## **Mushroom Bourguignon \$26**

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

## **Chicken Alfredo \$25**

grilled chicken fettuccini with garlic cream sauce

## **Chateaubriand for Two \$150**

14ozs of centre cut AAA angus beef, chefs vegetables, garlic mashed potatoes, red wine sauce, dijon gorgonzola cream sauce

## **Roast Whole Chicken for Two \$70**

whole roast chicken, chefs vegetables, garlic mashed potatoes, lemon thyme au jus, rosemary mustard sauce



## **FOR THE TABLE**

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

Focaccia \$8   Garlic Toast \$8   Brussels Sprouts \$12   Garlic Mashed Potatoes \$12

# Living Life to 100

health smart and vegan options

## To Start

### **Mushrooms on Toast** \$15

roasted mushrooms blended with fresh herbs, spices and tofu; served with toasted rye; vegan friendly

### **Hand-Breaded Chicken Tenders** \$13

three pieces of hand-breaded chicken tenderloin served with plum sauce



## Power Bowls

### **Surf'n Turf** \$34

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

### **Warm Ginger Stirfry** choice of tofu or chicken \$32

sautéed carrot, bell pepper, onion and bok choy tossed in a ginger, garlic sauce served over steamed rice; garnished with roasted peanuts and sesame

### **Greek** choice of grilled prawns or tuna \$32

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

### **Smoked Salmon** \$32

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

### **Hawaiian** \$34

grilled prawns, 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 salmon \$18 4 oz grilled striploin \$14

prawn skewers \$13 grilled or blackened chicken \$8

seared ahi tuna \$8 ponzu marinated ahi tuna \$8 crispy tofu \$7



# The Inn

on Officers' Garden

## Lunch

Monday – Friday  
11 am – 3pm

Executive Chef Richard Groom

# Lunch

Served Monday-Friday 11am - 3pm

## **Soup and Salad Bar \$17.50**

Short on time? Help yourself to our daily soup and salad selections.  
Dine in or take out — located in Flanders Market

### **The Inn's Chowder**

bowl \$11 cup \$8  
classic new england seafood chowder

### **Soup of the Day**

bowl \$10 cup \$6  
ask your server about today's creation

### **Berry Mango Salad \$18**

mixed greens & baby spinach, diced mango, apple, seasonal berries,  
raspberry vinaigrette, toasted walnuts, blue cheese

### **Beet and Sweet Potato Salad \$18**

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

### **Caesar \$17**

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

### **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**

four yorkshire puddings filled with mashed potatoes, served with traditional english beef bangers, housemade beef gravy

### **Chicken Wings \$19**

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

### **Mushrooms on Toast \$15**

roasted mushrooms blended with fresh herbs, spices and tofu; served with toasted rye; vegan friendly

### **Hand-Breaded Chicken Tenders \$13**

three pieces of hand-breaded chicken tenderloin served with plum sauce



# Lunch

Served Monday-Friday 11am - 3pm

FLANDERS FRESH FOODS  
Living Life to 100

## Bowls

health conscious foods for a longer life

### **Smoked Salmon Bowl** \$24

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

### **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

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

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

### **Warm Ginger Stirfry Bowl** \$20

sautéed carrot, bell pepper, onion and bok choy tossed in a ginger, garlic sauce served over steamed rice; garnished with roasted peanuts and sesame

### **Spiralized Buddha Bowl** \$19

raw carrot and sweet potato, roasted cauliflower, spinach & mixed greens, avocado, lemon tahini dressing, hemp seeds, crispy chickpea, pickled onion

### **Greek Bowl** \$18

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

### **Add Proteins:**

grilled or blackened salmon \$18

4 oz grilled striploin \$14

prawn skewers \$13

grilled or blackened chicken \$8

seared ahi tuna \$8

ponzu marinated ahi tuna \$8

crispy tofu \$7

## Sandwiches, Wraps & Pasta

### **Smash Burger** \$24

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** \$39

8oz striploin, sautéed onions and mushrooms, garlic aioli

### **Chorizo Bolognese** \$30

ground chorizo, slow roasted tomato sauce, penne pasta  
add garlic bread \$3

### **Baked Ham and Cheese Sandwich** \$28

Smoked ham and swiss cheese in sourdough doused in garlic cream sauce

### **Smoked Meat Reuben** \$27

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

### **Lettuce Wraps** \$26

crispy onions, peanuts, pickled cabbage, cilantro, lime, gochujang bbq sauce, cucumber, scallion and rice noodles, choice of grilled chicken or fried tofu

### **Braised Beef French Dip** \$25

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

### **Grilled Chicken Clubhouse** \$25

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

### **Chicken Alfredo** \$25

grilled chicken fettuccini with garlic cream sauce  
add garlic bread \$3

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



# The Inn

on Officers' Garden

## Brunch

Saturday & Sunday  
10am – 2pm

Executive Chef Richard Groom

# Brunch

Saturdays and Sundays

10am-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

Adults \$40

Seniors 65+ \$30

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

Drip coffee and tea included.



**The Inn**  
on Officers' Garden

**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.

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

Monday – Friday 3-5pm  
Saturday & Sunday 2-5pm

Executive Chef Richard Groom

# Shareables

Fries \$5

make it a poutine add \$3

Seafood Gratin \$24

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

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

Wings \$15

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

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



# Favourites

served with fries

substitute a caesar or greek salad add \$3

## Baked Ham and Cheese Sandwich \$19

Smoked ham and swiss cheese in sourdough doused in garlic cream sauce

## Hand-Breaded Chicken Tenders \$15

five pieces of hand-breaded chicken tenderloin served with plum sauce

## Crispy Chicken Sandwich \$14

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

## Pub Burger \$13

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

# 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

## Serenissima 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

Hand-Breaded Chicken Fingers \$15  
plum sauce, fries

The Burger \$12 add bacon \$1 ... add cheese \$1  
single patty of house ground alberta beef, choice of fries or caesar salad

Grilled Cheese Fingers \$12 add bacon \$1  
house cheese blend, choice of fries or caesar salad

7" Kids Pizza \$12 add pepperoni \$1  
tomato sauce, mozzarella

Alfredo Mac and Cheese \$12  
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