



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

Caesar Salad \$17

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

The Burger \$12 add bacon \$1...add cheese \$1

single patty of house ground alberta beef, choice of fries or caesar salad

Chicken Fingers \$15

plum sauce, fries

Grilled Cheese Fingers \$12 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

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

FountainSoda \$3

Juice \$3

Milk \$3

Grizzly Paw Sodas \$5

