



Date Night Menu

Organic spring mix salad

Baby greens and red cabbage, local apples, cranberries and goat cheese with a maple tahini dressing.

Escargot tartlets

Pesto cream and parmesan cheese on pea tenders.

Hearts of romaine

Herbed croutons, asiago fritter, maple bacon and light Caesar vinaigrette.

Breaded calamari

Crispy breaded and seasoned with lemon pepper.

Soup of the day



Slow braised lamb shank

Herb and onion creamed potatoes with balsamic scented vegetables.

Chicken supreme

Marinated in herbs and white wine and stuffed with edam cheese and strawberries.

New York striploin

8oz New York striploin served with lyonnaise potatoes and garlic butter vegetables and herbs.

Roast beef

On mashed potatoes, Yorkshire pudding, crisp vegetables and au jus.

Linguini

In a rich house made tomato sauce with bacon and cheese stuffed meatballs.

Atlantic salmon filet

Grilled filet topped with roasted cherry tomato salsa and tiger shrimp. Served with sauteed vegetables and greens.

Risotto

Yellow curry cream folded with grilled vegetables.
Add chicken or steak + \$7.

Grilled stacked Napoleon

Grilled stacked vegetables on a bed of olive oil mashed potatoes with balsamic drizzle.

Your server will inform you of today's dessert selection.



A Brief History

Walter's Falls was founded by John Walter over 170 years ago. John Walter (1804 - 1867) and his wife Elizabeth Payne (1804 - 1882) are buried in the church yard of St. Phillip's Anglican Church. This beautiful stone church, built in 1880, is located beside the Inn and is open to the public year-round. Settling around the river, John harnessed the waterpower to develop a sawmill, feed mill and woolen mill. The sawmill was operated by the Olmstead brothers until it was sold to Willard Hallman in the early 1940's. The sawmill increased its power capacity and expanded in the 50's but outgrew the power and changed to the hydro grid in the early 80's. Willard's son John continued to operate the sawmill until it burned in 1984.

Executive Chef *April MacLean*

Please let your server know of allergy concerns or dietary needs. Reasonable substitutions or omissions are gladly accommodated.