



## Date Night Menu

### Summer green salad

Organic greens, julienne summer vegetables and sweet balsamic dressing.

### Escargot

In a bacon garlic cream with toast points

### Hearts of romaine

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

### Hot mango and apple dip slate

Served warm with pita crisps.

### Soup of the day



### Chicken breast

Honey dipped and lightly breaded. Choice of rice, butter mashed potatoes or Inn cut fries.

### Beef Medallion

Grilled to colour with grilled summer vegetables. Choice of butter mashed potatoes or Inn cut fries.

### Summer Pasta

Linguini, roasted garlic, tomato, basil on a bed of black bean tapenade with garlic toast points.

### Seafood crepe

Rich creamy fish and seafood folded in a tender crepe with a side Caesar salad and herb biscuit.

### Half rack Inn smoked ribs

Chef smoked, hickory sauced & served with cob of corn, summer vegetables and Inn cut fries.

### Grilled stacked Napoleon

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



### Deep fried butter tart

with Chapmans vanilla bean ice cream

Chocolate drizzle sundae with strawberries

### Limoncello Bomb

Banana Crispy



### **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.