

Mojito melon salad	\$18	Summer green salad	\$16
Crisp melon, cucumber, sliced figs, & mint oil, topped with a dash of sea salt.		Organic greens, julienne summer vegetables & sweet balsamic dressing.	
Hearts of romaine	\$18	Add chicken or steak +\$7	
Herbed croutons, asiago fritter, maple bacon, and Caesar vinaigrette.		Grilled shrimp and avocado	\$19
Add chicken or steak +\$7		Seared garlic and avocado shrimp with pickled red onions & lime coulis.	
Hot mango and apple dip slate	\$15	Steamed nduja mussels	\$17
Served warm with pita crisps.		Steamed in a bath of garlic and white wine with nduja and grilled garlic baguette.	
Cheese and fruit slate for two	\$22	Wings by the pound	\$16
Selection of cheeses, fresh cut fruits and assorted crackers.		Choice of sauce and served with veggies & ranch.	
Chicken fingers with house cut fries	\$18	Seafood crepe	\$19
Served with plum sauce and veggie sticks.		Rich creamy fish and seafood folded in a tender crepe with side Caesar and herb biscuit.	
Summer caprese sandwich	\$18	Falls Inn burger	\$18
Grilled panini, vine ripe tomatoes, mozzarella, pickled red onions & pesto. Served with side salad.		100% Canadian beef, Inn made 8oz patty, brioche bun. Served with house cut fries.	
Portobello bake	\$18	Add cheddar, bacon, blue cheese +\$2 each.	
Stuffed portobello with zucchini, artichoke hearts & sweet peppers topped with herb goat cheese on a toasted brioche bun. Served with house cut fries.		Classic fish and chips	1 pc \$18 2pc \$22
Flatbread pizza	\$18	Craft beer battered haddock, house fries, coleslaw, homemade tartar sauce and grilled lemon.	
Mediterranean style with olive, spinach, artichoke, tomato, onion & feta. Served with a side salad.		Feature fish of the day	Market Price
Lamb shank	\$35	Seared & oven baked, topped with ceviche on a bed of rice.	
Juicy tender shank in a tomato au jus, roasted baby onions, radicchio, seasonal summer vegetable and garlic mashed potatoes.		Smoky ribs	Half Rack \$25 Full Rack \$33
Summer pasta	\$20	Chef smoked, hickory sauced & served with cob of corn, summer vegetables and house cut fries.	
Linguini, black bean tapenade, roasted garlic, tomato, basil and garlic toasts.		Grilled stacked Napoleon	\$27
Add chicken, steak, or shrimp +\$7		Grilled stacked summer vegetables on a bed of olive oil mashed potatoes with a balsamic drizzle.	
Chicken supreme	\$32	New York steak	\$36
Roasted chicken supreme on aged cheddar & strawberry compote with black rice & grilled summer vegetables.		8oz seasoned steak with sauteed Georgian Bay apple, bacon, and onion chutney with smashed potatoes & grilled summer vegetables.	
		Add shrimp +\$7	



A Brief History **Walter's Falls** was founded by John Walter over 163 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.

The sawmill was rebuilt on a larger property on the edge of town.

Executive Chef April MacLean

Please inform your server of any allergies or dietary needs. Reasonable substitutions or omission are gladly accommodated.