

Soup of the day	7	French onion soup	10
Organic spring mix salad	12	Hearts of romaine	12
Baby greens, julienne pickled vegetables, pumpkin seeds and marinated mozzarella and balsamic vinaigrette.		Herbed croutons, asiago fritter, maple glazed bacon and light Caesar vinaigrette.	
Antipasto platter for 1 or 2	17/25	Steamed mussels	14
Selection of cured meats, cheeses, grilled vegetables, olives and ciabatta points.		Julienne vegetables in a curried coconut milk with a splash of wine, twist of lime and garlic crostini.	
Sea scallops and baby shrimp	17	Escargot	15
Pan seared with garlic butter, bacon and lime coulis.		Garlic, wine, parsley in a cream sauce with grilled crostini.	
Avocado Toast	12	Breaded Calamari	15
Avocado spread with Sriracha and pickled vegetables.		Served with Sriracha mayo.	



Slow braised lamb shank			32
Onion and parmesan mashed potato, rosemary and balsamic vegetables.			
Pan seared stuffed chicken			30
Stuffed with peaches and cream served with sweet potato ratatouille.			
Sterling Silver New York striploin		8oz 32 10oz 34	
Pesto roasted potatoes, grilled vegetables and a portobello marsala au jus.			
Georgian Bay trout			30
Pan seared and served in a Sicilian sauce on a bed of brown rice pilaf and wilted kale.			
Oven baked salmon			30
Served with olive, green onion and tomato risotto, topped with tequila lime salsa			
Crab cake Napoleon			29
Served on a bed of greens.			
Penne Pasta			23
White wine pesto cream sauce with grilled vegetables and garlic. Add grilled shrimp or chicken \$5			
Vegetarian entrée of the day			27
Ask your server for selection.			



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 water power 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 any allergy concerns or dietary needs. Reasonable substitutions or omissions are gladly accommodated.