

Soup of the day	7	French onion soup	10
Organic spring mix salad	12	Hearts of romaine	12
Baby greens, chick peas, jicama, 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.	
Bruschetta	12	Breaded Calamari	15
Truffled white beans with mushrooms.		Served with Sriracha mayo.	



Slow braised lamb shank			32
Onion and parmesan mashed potato, rosemary and balsamic vegetables.			
Blackened chicken			30
On cilantro lime rice with winter vegetables.			
Sterling Silver New York striploin		8oz 32 10oz 34	
Brandy cream roasted potatoes, portobello mushroom and grilled vegetables.			
Georgian Bay trout			30
Pan seared and served in a Sicilian sauce on a bed of rice pilaf and wilted kale.			
Salmon and shrimp simmer			30
Nestled in puff pastry with julienne vegetables in a rose sauce.			
Crab cake Napoleon			29
Served on a bed of greens with cilantro and lime aioli.			
Mediterranean ravioli			25
Stuffed with grilled vegetables, ricotta, mozzarella and Romano cheese. Add grilled shrimp or chicken \$5			
Calf liver and onions			27
Served with marsala cream and garlic mashed potatoes.			
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.