

32 oz. Canadian Dry Age Ribeye \$48 (pgf) With vegetable or potatoes, demi of the day. Great for sharing

Pan Seared Arctic Char \$30

Lobster bread pudding with baked oysters, celery root puree, white shrimp and daily vegetable

Wild Lake Erie Yellow Perch or Pickerel from Steelhead Foods \$30 (pgf) Sautéed fingerling potatoes, daily vegetable, herb remoulade, grilled citrus and fine herbs

Marinated Grilled Ontario AAA Hanger Steak \$28 (gf)
Cooked medium rare, fried duchess potatoes, Nature Fresh Farm's heirloom tomato salad,
Slegers Farm's baby arugula, aged manchego cheese, charred green onion vinaigrette

Ontario Prosciutto Wrapped Turkey \$26 (pgf)
Bubble squeak, preserved black cherry and mustard seed gravy and daily vegetable

Vegetarian Pasta \$21 (v) Marinated vegetables, olive oil, fresh herbs, pesto and fresh tagliatte

Basket of Fried Turkey \$20
Panko breaded, donuts with maple mustard, spicy blue cheese

Pickerel and Chips \$19

Lake Erie pickerel fillet fried in a Smithwick's ale batter, with our house-made tartar sauce

Poutine with Crispy Pork \$10

Poutine with Crispy Pork – Add Ontario AAA Hanger Steak \$15

Solution $Saturday\ Prime\ Rib\ 30 Slow roasted prime rib, roasted market vegetables, Yorkshire pudding and red wine jus

Below items include your choice of fresh cut fries or a cup of soup Substitute Heritage Salad, Caesar, sweet potato fries for \$3

Steam Buns \$12

Smoked portabella mushroom, herb slaw with sesame dressing, pickles ADD - double smoked bacon \$2

 $Inn \ \textit{Burger} \quad \16 7 oz. fresh ground beef burger - changes weekly

Chicken Pot Pie \$15

A Kettle Creek Inn classic - tender chicken breast, onions, mushrooms and leeks, simmered in a white wine and herb cream sauce, topped with flaky pastry

Fried Mortadella Sandwich \$15

Double smoked bacon, onion jam, house-made mustard, brie cheese on a sour dough bread

Perch Wrap \$17

Blackened or fried Lake Erie Yellow perch with lettuce, tomato, bacon and house-made tartar sauce