

SOUP, SALADS & APPETIZERS

- Soup of the Day** **\$6**
- Irwin Inn Caesar** **\$8 Full \$12**
Crisp Romaine lettuce tossed with shaved Parmesan, crispy side bacon finished with our creamy homemade dressing and topped with our herbed crouton
- Ontario Asparagus** **\$8**
Baked Ontario Asparagus layered with sharp Artisan cheese, wrapped with thinly sliced prosciutto
- Stuffed Portabello Mushroom Cap** **\$7**
Topped with roasted red pepper, onion, tomato, finished with spinach & Cambozola cheese drizzled with balsamic vinaigrette.
- Spring Garden Greens** **\$7 Full \$10**
Tossed with herbed white balsamic vinaigrette with cherry tomato, cucumber, sweet peppers, red onion and toasted sunflower seeds
- House Bruschetta** **\$8**
Bakery baguette toasted and topped with our field mushroom bruschetta & feta

Tasters, Sandwiches and Snacks

- Stoney Lake Wings** **\$13**
Lightly breaded and baked wings served with our house herbed aioli dip and your choice side salad or French Fries
- Cajun Fish Tacos** **\$13**
Marinated in our Cajun rub, baked and topped with house slaw finished with our tequila lime aioli Served with side greens.
- Irwin Inn Burger** **\$15**
Hand made 6oz pure Beef patty, topped with fresh field tomato, lettuce, red onion, and cheddar, served with baked hand cut fries
- Baked Nachos** * 2 - 4 **\$12**
Corn Tortilla & Kale Chips, topped with diced peppers, green & black olives, cherry tomato, diced red onion, finished with a blend of cheddar and mozzarella cheese, served with side salsa and sour cream

Pasta Bowls

\$ 19

Served with our Garlic Baguette

Alfredo, tossed with our creamy house Alfredo, Cremini mushrooms, spinach shaved Parmesan and grilled cold water shrimp

Mediterranean, extra virgin olive oil, cherry tomato, black olives, garlic, shallots, spinach and Chorizo sausage

Dinner Entrees

(5 – 8pm)

Includes Seasonal Vegetables, choice of Baked Sweet Potato, French Fries, or House Starch of the day

***Puttanesca Chicken**

\$23

Chicken breast supreme, wrapped with prosciutto ham baked and finished with our house Puttanesca Sauce (black olives, onions, cherry tomatoes).

Summer Pork

\$24

Ontario Pork tenderloin, baked finished with a roasted pineapple, peach compote

Wild Salmon

Wild Salmon, pan seared with fresh herbs finished with butter and lemon

\$27

Hand Cut Steaks

Our house hand cut **10** oz steaks, gently seasoned and finished to perfection, Topped with sautéed Cremini mushrooms and onions.

\$30

Evening Features – Ask about our daily feature from the kitchen

Market Price

Just for the Kids \$ 11

Includes drink, choice Vegie plate or side salad, Ice Cream

Gluten free Chicken Tenders, Grilled Cheese, Kiddie Pizza (cheese only or Pepperoni & Cheese)

Fettucine Noodles with choice of: Tomato Sauce, Butter & Parm, or Alfredo Sauce

House Desserts \$6

(Baked fresh on site)

Ask about our daily selection