



Dinner Menu

Entrees

Beef Duo	35
<i>Milk poached striploin, braised beef rib, mushroom Ballantine, vegetable, carrot top pesto, butter bean</i>	
Coffee Crusted Duck Breast	29
<i>With carrot puree, seared torchon, kumquat preserves, fingerling potatoes Brandy demi</i>	
Lake Erie Yellow Perch or Pickerel Dinner (pg-f)	30
<i>With baby potatoes, dill crema, daily vegetable, brown butter with lemon and capers</i>	
Ontario Lamb Chops (pg-f)	31
<i>Grilled with cashew pesto, chick pea and charred ratatouille</i>	
Ontario Lamb Meat Balls	23
<i>Potato dumplings, meat balls, charred onions, roasted red pepper, fresh oregano, tzatziki</i>	
Wild Mushroom and Leek Bread Pudding (v)	19
<i>White bean puree, smoked beet root, toasted chick peas, greens</i>	
Pickerel and Chips	19
<i>Lake Erie pickerel fillet fried in a Smithwicks ale batter with our house-made tartar sauce</i>	
Flat Bread	
<i>House made pesto, vine tomatoes, arugula, raw cheese (v)</i>	
<i>Out of skin chorizo with caramelized onion, potatoes, rosemary, roasted garlic, goat cheese</i>	
Saturday Prime Rib	30
<i>Slow Roasted prime rib, roasted market vegetables, Yorkshire pudding and red wine jus</i>	

Classics

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

Chicken Pot Pie	17
<i>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</i>	
Perch Tacos	16
<i>Two Lake Erie perch tacos, beer battered, fried or Cajun with 5 minute pickles, creamy coleslaw, salt vinegar kettle chips, house-made ranch dressing</i>	
Inn Burger	16
<i>7 oz. fresh ground beef burger- changes weekly</i>	
Smoked Beef Ribs	22
<i>with a wally, fresh cut fries, creamy coleslaw</i>	
Prime Rib Sandwich	16
<i>with garlic horseradish mayo, oven dried tomatoes, ruby mustard greens</i>	

Gluten Free (g-f) Possible Gluten Free (pg-f) Vegetarian (v)

Chef: Rob Lampman