

Appetizers

Seasonally composed soup	7	herbed crostini and gruyere cheese	10
Organic spring mix Woolwich goat cheese, mandarin orange, candied walnuts, homemade potato chips, citrus poppy seed dressing	11	Rustic Greek Salad vine ripe tomato, cucumber, bell pepper, red onion, black olives and marinated feta cheese	14
Hearts of romaine herbed croutons, maple bacon crisp, creamy garlic dressing, and asiago fritter	10	Ricotta and sundried tomato gnocchi bell pepper in gorgonzola cream sauce. app size: 14 entrée size: 19	
Pan seared sea scallops maltaise sauce, basil, mint, cilantro leaves garnish	15	Marinated hot house tomatoes bocconcini cheese red onion, arugula and balsamic reduction.	14
Smoked rainbow trout frissee roasted cherry tomatoes, red onion, capers and Chatsworth honey-lime vinaigrette	15	PEI mussels spicy white wine & cilantro broth, julienne vegetables, tomato concosse, garlic toast with spicy aioli app size: 11 entrée size: 15	

Entrées



Seared muskovy duck breast Grey County vegetable ratatouille, blackberry gastrique			30
Herb crusted rack of lamb garlic roasted vegetables, gremolata and rosemary port jus			34
Balsamic marinated pan seared chicken supreme sweet pea and northern mushroom risotto, merlot-thyme reduction, herbed truffle oil garnish			29
Sweet chipotle glazed Atlantic salmon heirloom carrots, Ontario asparagus, tomato, cucumber and black olive salsa and grilled lemon			29
AAA New York steak & truffled wild mushrooms roasted garlic mashed potatoes, charred red onion, Ontario asparagus		8oz: 27 10oz: 32	
Risotto of the day ask your server for selection and price			
Black tiger shrimp linguine spinach, capers and parmesan shavings in spicy tomato sauce			29
Grilled beef tenderloin & port reduction lobster bearnaise sauce, goat cheese mashed potato, caramelized carrots, Ontario asparagus,			35
Centre cut pork chop dijon mustard salad, fingerling potato, spinach & dried zucchini, peppers, candied walnuts and mustard seed 'dirt'			29
Pan seared whitefish filet Tuscan tomato and bread salad, fresh basil and grilled lemon			28

Executive Chef: Matthew Rup

The Falls Inn is happy to accommodate dietary requests and reasonable substitutions