



BREAKFAST MENU

INN-JOYABLE BREAKFAST 11

Two eggs any style served with breakfast potatoes choice of meat and toast. *870 cal*

TAYLOR MADE 3 EGG OMELET 12

Made with your choice of sausage, ham or bacon, Cheddar or Swiss cheese, with peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. *640+ cal*

START FRESH WRAP 14

Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes and toast. *820 cal*

PANCAKES 12

Griddled pancakes topped with butter and served with warm syrup. *1300 cal*

ANCIENT GRAIN OATMEAL..... 9

Steel cut oats mixed with multi whole grains topped with seasonal fruit and brown sugar. *620 cal*



**ASK ABOUT
OUR CHEF'S DAILY
SKILLET CREATION**

\$12

GRAB + GO

CONTINENTAL 5

Choice of breakfast pastry, individual yogurt, granola bar and one whole fruit. Jams, butter and to go utensils are included.

SUNRISE SANDWICH 10

One egg any style, Cheddar cheese and choice of meat on an English muffin. Served with individual yogurt, granola bar and one whole fruit.

SIDES

WHOLE FRUIT 2

BACON 4

SAUSAGE 4

TOAST 3

BREAKFAST POTATOES 4

YOGURT 4

FRUIT CUP 5

BEVERAGES

COFFEE 3

TROPICANA® FRUIT JUICE Orange, Apple.. 5

TEA 3

MILK 3

ASSORTED SOFT DRINKS 3



DINNER MENU

*All sandwiches + burgers come with choice of fries or heritage greens salad
All entrées served with choice of roasted potatoes or pasta & Chef's choice seasonal vegetables*

	SMALL	LARGE
HERITAGE GREENS	8	11
Carrot, pickled cucumber, grape tomato, Feta cheese, cranberry + white balsamic dressing		

	SMALL	LARGE
CAESAR SALAD	9	13
Romaine heart, bacon bits, house cut croutons, classic garlic dressing		

ADD CHICKEN BREAST 5

WINGS	16
Served with blue cheese dressing and your choice of the following sauce: 40 creek BBQ, Buffalo, Medium, Hot, Honey Garlic, Honey Hot, Sriracha	

CHICKEN CLUB	17
Grilled chicken, bacon, tomatoes, cheddar cheese, chipotle aioli and heritage greens, multigrain bread	

FISH + CHIPS	18
Beer battered Haddock fillet, fries, tartar sauce	

	KIDS	ADULTS
CHICKEN FINGERS	7	14
Crispy breaded chicken tenders served with fries and plum sauce		

ALLORO BURGER	19
Handmade Prime rib burger, peameal bacon, double Swiss & Cheddar, roasted garlic aioli	

RIGATONI BOLOGNESE	23
Veal, pork, beef, San Marzano pomodoro, veal jus	

CHICKEN + PANCETTA PICATTA	22
Chopped Roma, capers, pancetta, lemon, butter	

STEAK + PORTOBELLO MEATLOAF	19
Served with rich mushroom gravy	

BEVERAGES

COFFEE	3
TROPICANA® FRUIT JUICE Orange, Apple ..	5
TEA	3
MILK	3
ASSORTED SOFT DRINKS	3

**ASK YOUR SERVER
ABOUT TODAY'S DAILY
CHEF'S SPECIAL**

Price subject to change



WHITE WINE

6oz. 9oz. Bottle

JACKSON-TRIGGS BLACK RESERVE CHARDONNAY 🍷 Ontario VQA

7 9 28

With aromas of green apple, spice, and highlighted by nuances of butter cream this wine is beautifully structured with a textured, flavourful finish.

WOODBIDGE BY ROBERT MONDAVI WHITE ZINFANDEL 🍷 California

7 9 28

Lovely raspberry and strawberry notes mingle with touches of honeysuckle and sweet spice.

OPEN SMOOTH WHITE 🍷 Ontario VQA

7 9 28

Apricot, green apple, honeysuckle

JACKSON-TRIGGS BLACK RESERVE SAUVIGNON BLANC 🍷 Ontario VQA

8 10 30

Ripe grapefruit and herbaceous aromas with fresh honey dew and citrus flavours.

WOODBIDGE BY ROBERT MONDAVI LIGHTLY OAKED CHARDONNAY 🍷 California

8 10 30

A pleasing blend of green apple, vanilla and citrus notes on the nose with refreshing lemon, custard apple and mineral nuances.

RUFFINO LUMINA PINOT GRIGIO 🍷 Italy

10 13 35

Lush plum and black cherry aromas blend into flavours of blackberry and spice, producing a velvety smooth and full flavoured finish

KIM CRAWFORD SAUVIGNON BLANC 🍷 New Zealand

12 16 45

Fragrant and tropical, displaying pineapple, grapefruit and melon flavours.

ROBERT MONDAVI NAPA VALLEY CHARDONNAY 🍷 California

59

Pale straw colour; pronounced tropical fruit with buttery notes; medium-bodied with tropical fruit, butter and toast flavours.



RED WINE

	6oz.	9oz.	Bottle
JACKSON-TRIGGS CABERNET FRANC/SAUVIGNON BLEND <i>🍷 Ontario VQA</i> A blend of Cabernet Franc and Cabernet Sauvignon, this is a medium-bodied wine with bold aromas of red raspberry, eucalyptus and bell pepper.	7	9	28
OPEN SMOOTH RED <i>🍷 Ontario VQA</i> Ripe red berries, candied cherry, raspberry, chocolate.	7	9	28
INNISKILLIN BACO NOIR <i>🍷 Ontario VQA</i> Bold notes of ripe dark fruits on the nose; black cherry, blackberry and plum. The juicy ripe fruit follows through on the palate and integrates beautifully with the firm acidity and soft tannins.	8	10	30
MARCUS JAMES MALBEC <i>🍷 Argentina</i> A medium bodied, deep ruby wine with aromas and flavours of ripe blackberry, currant, plum, cherry and coffee.	8	10	30
CLIFF 79 SHIRAZ-CABERNET <i>🍷 Australia</i> Boasts a deep red colour. On the nose there are aromas of berries, oak and a touch of spice. Medium-bodied, full of fruit flavours with a lingering finish.	9	12	32
DREAMING TREE CABERNET SAUVIGNON <i>🍷 California</i> Classic aromas of blackberry, cherry, and dry herb notes are wrapped by toasted vanilla and soft, mouth-filling tannins.	11	15	41
INNISKILLIN RESERVE SERIES MERLOT <i>🍷 Ontario VQA</i> The Inniskillin Reserve Series Merlot displays rich flavours of blackberry, blueberry and coffee, and has a smooth, lingering finish.	10	14	38
MEIOMI PINOT NOIR <i>🍷 California</i> Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavours lend complexity an depth on the palate. The well-integrated oak provides strucutre and depth seldom seen in Pinot Noir.	12	16	45
ROBERT MONDAVI NAPA VALLEY CABERNET SAUVIGNON <i>🍷 California</i> Opens with aromas of juicy black cherries and plum, seamlessly transitioning to flavours of ripe dark fruit.			65

