

A decorative border composed of a grid of squares, each containing a different geometric pattern. The patterns include circles, arcs, lines, and combinations thereof, all rendered in a light brown color. The central text is set against a dark brown rectangular background.

Westover Inn

✦ M E N U S ✦



Dinner Menu



APPETIZERS

Warm Baguette & Butter \$6

Market Soup \$12

Classic Caesar Salad \$15

bacon, croutons, inn-made dressing, crisp romaine

Mixed Organic Greens \$16

asparagus, cherry tomatoes, toasted almonds, scallions with citrus vinaigrette

Baby Spinach Salad \$16

strawberries, roasted walnuts, crumpled goat cheese, red onion with balsamic glaze

Coconut Shrimp \$21

lime with mango chili sauce

P.E.I. Mussels \$18

grainy dijon, lemon and dill cream sauce

Spanakopita \$18

*spinach and feta, phyllo swirl
sun-dried tomato and black olive tapenade*

ENTRÉES

Grilled Canadian Grade A Striploin \$52

black angus beef, mini roasted potatoes, chimichurri

Seared Arctic Char \$42

Lemon horseradish sour cream, basmati rice

Roasted Rack of Lamb \$62

black truffle mustard crusted, celery root and mashed potatoes, demi glace

Seared Scallops \$54

tomato and caper relish and cream spinach basmati pilaf

Chicken Supreme Tetrazzini \$42

roasted chicken breast, mushroom, onion, garlic cream linguine with parmesan

Grilled Wild Boar Tomahawk \$48

*braised cabbage, apple and fennel with roasted mini potatoes
apple butter reduction*

Portabello and Grilled Veg Quinoa \$32

*roasted portabello mushroom and grilled vegetables, goat's milk cheese
warm quinoa and chickpea salad
topped with roasted walnuts
balsamic drizzle*



Lunch Menu



Soup of the Day \$10

Warm Baguette & Butter \$6

Classic Caesar Salad

bacon, croutons, inn-made dressing, crisp romaine
half \$10 - full \$16

add chicken \$7

Warm Baby Spinach Chicken Salad \$22

toasted almonds, feta, red onion, cherry tomatoes
honey garlic reduction

Spanakopita \$18

spinach and feta, phyllo swirl
sun-dried tomato and black olive tapenade

Coconut Shrimp \$18

lime with mango chili sauce

Norwegian Smoked Salmon Platter \$23

pickled cucumber, lemon, red onions, capers
horseradish sour cream and sliced rye bread

Seared Arctic Char \$27

topped with lemon dill buerre blanc
asparagus, cherry tomatoes, toasted almonds, scallions
on organic lettuces with citrus vinaigrette

Steamed P.E.I Mussels \$18

grainy dijon, lemon and dill cream sauce

Hutton House Burger \$22

bacon, lettuce, tomato, sharp cheddar and mayo
on a warm sesame bun
roasted mini potatoes

Roasted Portabello Sandwich \$21

grilled vegetable, goat's milk cheese
roasted portabello mushroom
on ciabatta bun with pesto spread
roasted mini potatoes



BRUNCH MENU

BREAKFAST

FRENCH TOAST \$18

maple syrup, perth county sausage

THE WESTOVER \$18

two eggs any style, hot buttered toast
roasted potatoes and perth county bacon

EGGS BENEDICT \$21

Smoked salmon and spinach or smoked pork loin
inn-made lemon-herb hollandaise sauce
served on a toasted english muffin
roasted potatoes

THE SUNRISE \$18

fresh cut fruit, granola, yogurt
topped with drizzled honey
and fresh berries

APPETIZERS

SOUP OF THE DAY \$10

WARM BAGUETTE & BUTTER \$6

CAESAR SALAD
bacon, crouton, inn-made dressing, crisp romaine
half \$10 -full \$16 add chicken \$7

MAINS

WARM BABY SPINACH CHICKEN SALAD \$22

toasted almonds, feta, red onion, cherry
tomatoes, honey garlic reduction

HUTTON HOUSE BURGER \$22

bacon, lettuce, tomato, sharp cheddar and mayo
on a warm potato bun
roasted mini potatoes

ROASTED PORTABELLO SANDWICH \$21

grilled vegetable, goat's milk cheese
roasted portabello mushroom
on ciabatta bun with pesto spread
roasted mini potatoes

SMOKED SALMON PLATTER \$23

pickled cucumber, lemon, red onions, capers
horseradish sour cream and sliced rye bread

BRUNCH MENU

BREAKFAST

FRENCH TOAST \$18

maple syrup, perth county sausage

THE WESTOVER \$18

two eggs any style, hot buttered toast
roasted potatoes and perth county bacon

EGGS BENEDICT \$21

Smoked salmon and spinach or smoked pork loin
inn-made lemon-herb hollandaise sauce
served on a toasted english muffin
roasted potatoes

THE SUNRISE \$18

fresh cut fruit, granola, yogurt
topped with drizzled honey
and fresh berries

APPETIZERS

SOUP OF THE DAY \$10

WARM BAGUETTE & BUTTER \$6

CAESAR SALAD
bacon, crouton, inn-made dressing, crisp romaine
half \$10 -full \$16 add chicken \$7

MAINS

WARM BABY SPINACH CHICKEN SALAD \$22

toasted almonds, feta, red onion, cherry
tomatoes, honey garlic reduction

HUTTON HOUSE BURGER \$22

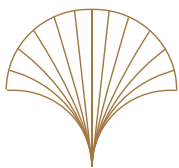
bacon, lettuce, tomato, sharp cheddar and mayo
on a warm potato bun
roasted mini potatoes

ROASTED PORTABELLO SANDWICH \$21

grilled vegetable, goat's milk cheese
roasted portabello mushroom
on ciabatta bun with pesto spread
roasted mini potatoes

SMOKED SALMON PLATTER \$23

pickled cucumber, lemon, red onions, capers
horseradish sour cream and sliced rye bread



BEVERAGE

menu



BEER

DRAFT \$10 200Z

Helles Lager ~ Lite Lager

CANS/BOTTLES \$6.75

355mL Can

Bud Light ~ Coors Banquet

341mL Bottle

Stella ~ MGD ~ Michleob ~ Corona

CRAFT BEER \$8.50

473mL Can

Wellington County:

Helles Lager ~ Brown Ale ~ Lite Lager ~ IPA

Pink Moon Wheat Beer ~ Easy Ten Grape Sour

500mL Can

Guinness

CIDER \$8.50

473mL Can

Pommies Dry Cider

SPIRITS

BAR RAIL \$6.50 10Z

Vodka ~ Rye ~ Gin ~ Rum ~ Scotch

PREMIUM SPIRITS \$7.50 10Z

SINGLE MALT \$13 10Z
SCOTCH

CLASSIC COCKTAILS

CAESAR \$8.50 10Z

WINE SPRITZER \$9

MIMOSA/KIR ROYALE \$13

MARTINI/MANHATTAN \$15 20Z

SPECIALTY COCKTAILS

FRAMBOISE SPRITZ \$13 40Z

prosecco, framboise, lemonade, sparkling water

MOSCOW MULE \$15 20Z

ginger beer, lime juice, vodka

ELDERFLOWER SPRITZ \$15 60Z

prosecco, St. Germaine liquor, lemon juice

APEROL SPRITZ \$15 60Z

prosecco, aperol, sparkling water

LIMONCELLO SPRITZ \$15 60Z

limoncello, prosecco, sparkling water

NON-ALCOHOLIC

Coffee ~ Tea ~ Iced Tea ~ Soft Drinks ~ Milk ~ Orange Juice \$4

Latte ~ Cafe au Lait \$6

Cappuccino \$5

Espresso \$3 per shot

Lemonade ~ V8 ~ Cranberry Juice ~ Sparkling Water \$4.25

Mocktails \$6.50

Peach Strawberry Hop Water \$5

WINE LIST

WHITE

	50Z	90Z	750ML BOTTLE
Château des Charmes Unoaked Chardonnay (VQA)	\$10	\$17	\$40
Redstone Riesling (VQA)	\$12	\$19	\$48
Gran Cassato Fratelli Cozza Pinot Grigio (Italy DOC)	\$12	\$19	\$48
Tawse Rosé (VQA)	\$12	\$17	\$48
Arresti Reserva Sauvignon Blanc (Chile)	\$14	\$21	\$54

RED

Château des Charmes Cabernet Merlot (VQA)	\$10	\$17	\$40
34 Malbec (Argentina)	\$14	\$21	\$54
Long Barn Pinot Noir (California)	\$14	\$21	\$54
McPherson Family Vineyards Shiraz 2020 (Australia)	\$15	\$22	\$58

HALF BOTTLES 375ML

RED

Tawse Winery Cabernet Merlot 2016	\$35
-----------------------------------	------

BOTTLES 750ML

WHITE

Minini Pinot Grigio Delle Venezie 2022 (Italy)	\$49
Red Stone Chardonnay 2021 (VQA)	\$55
Grove Mill Sauvignon Blanc 2022 (New Zealand)	\$64
Landmark Chardonnay 2016 (California)	\$75
Pascal Jolivet, Clos du Roy Sancerre 2015 (France)	\$115
Jean-Pierre & Alexandra Ellevin Chablis 2017 (France)	\$120

ROSÉ

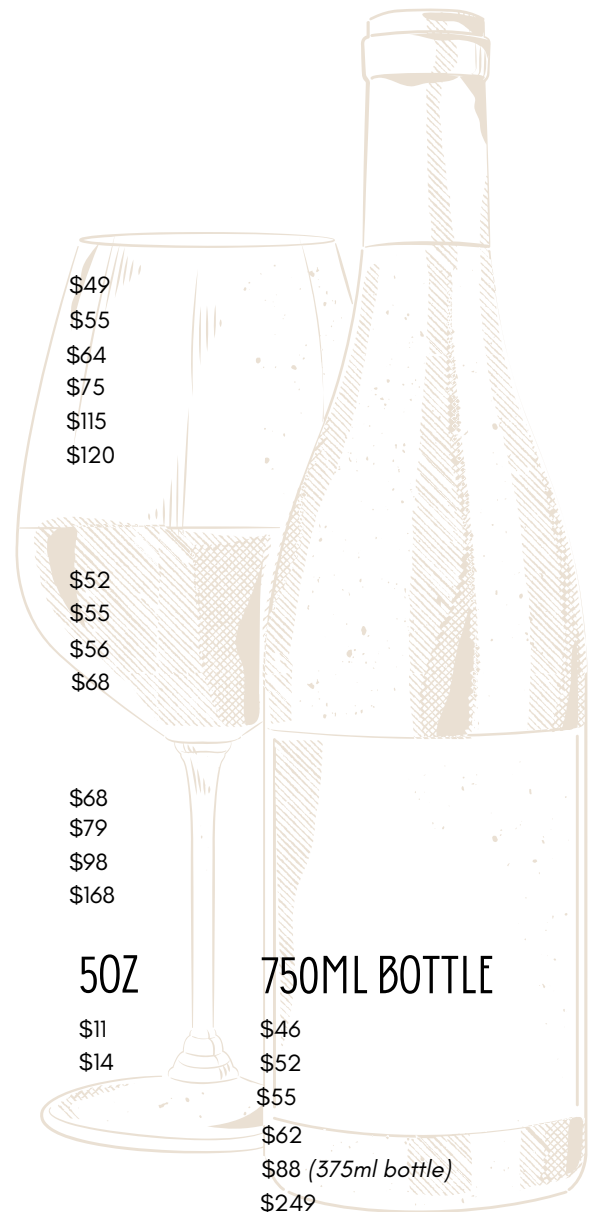
McPherson Vineyard Lucie's Promise Grenache Rosé 2021 (Australia)	\$52
Belstar Sparkling 'Cuvee Rosé' Extra Dry (	\$55
Red Stone Rosé 2023 (VQA)	\$56
Domain Saint-Michel Rosé 2023 (France)	\$68

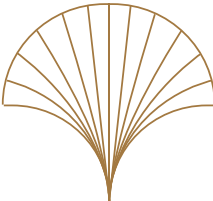
RED

Augustin Florent 'Les Pierrasques' Côtes du Rhône 2020 (France)	\$68
Forrest Pinot Noir 2013 (New Zealand)	\$79
Ravine Vineyard Merlot 2013 (VQA)	\$98
Scuola Grande Amarone Della Valpolicella 2014 (Italy)	\$168

SPARKLING

	50Z	750ML BOTTLE
Montelvini Collezione Promossa Extra Dry (Italy)	\$11	\$46
Trevisana Prosecco Extra Dry Millesimato D.O.C. (Italy)	\$14	\$52
Belstar 'Cuvee Rosé' Extra Dry		\$55
Tawse "Spark" Brut (VQA)		\$62
Veuve Clicquot-Ponsardin Brut (France)		\$88 (375ml bottle)
Barons de Rothschild Brut Champagne (France)		\$249





DESSERT

menu

Dulce de Leche Cheesecake \$13

Dark Chocolate Mousse \$13
raspberry coulis and fresh whipped cream

Vanilla Crème Brûlée \$13
biscotti

Ice Cream \$11
french vanilla or dutch chocolate

Sorbet \$11
raspberry or mango

