

AURORA INN

STARTERS

CREAMY VEGETABLE SOUP WITH CROUTONS	
CUP	6.50
BOWL	9.50
SEAFOOD CHOWDER WITH CROUTONS	
A RICH COMBINATION OF SHRIMP, SQUID AND MUSSELS	
STARTER SIZE	11.90
LARGE BOWL WITH GARLIC BREAD	18.50
CAESAR SALAD (STARTER SIZE)	7.90
ROMAINE LETTUCE, PARMIGIANO REGGIANO, HOUSE CRAFTED CAESAR DRESSING AND CROUTONS	
MIXED GREEN SALAD (STARTER SIZE)	8.90
MIXED GREENS, BEETS, FETA CHEESE AND CANDIED CASHEWS HOUSE MADE ITALIAN VINAIGRETTE	
TOMATO BRUSCHETTA, AURORA STYLE	9.50
SERVED WITH BAGUETTE A MIX OF TOMATOES, BASIL, GARLIC, ONIONS AND A SIDE OF BASIL PESTO	
AURORA BREADED BRIE CHEESE	13.50
WITH CRANBERRY CHUTNEY AND BALSAMIC REDUCTION SERVED WITH CROSTINI	
ALASKAN SOCKEYE SALMON TARTAR	14.50
WITH CREAMED HORSERADISH, BAGUETTE AND CROSTINI	
COLD SMOKED ALASKAN SOCKEYE SALMON	16.50
WITH CRISPY BAGUETTE AND CROSTINI, CREAMED HORSE RADISH AND BALSAMIC REDUCTION FRESH ONIONS AND CAPERS	
GARLIC BREAD	5.00
MAKE IT CHEESY + 2.00	

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
GRATUITIES AND GST NOT INCLUDED

AURORA INN

SALAD (MAIN COURSE)

CAESAR SALAD	15.00
ROMAINE LETTUCE, PARMIGIANO REGGIANO, CROUTONS HOUSE CRAFTED CAESAR DRESSING	
MIXED GREEN SALAD	16.50
MIXED GREENS, BEETS, FETA CHEESE AND CANDIED CASHEWS HOUSE MADE ITALIAN VINAIGRETTE	
ADD GRILLED BEEF TENDERLOIN STRIPS	8.50
ADD GRILLED CHICKEN BREAST	7.50
ADD ALASKAN SOCKEYE SALMON	10.50

SCHNITZEL

BREADED SCHNITZEL VIENNA STYLE	23.50
WORLD FAMOUS BREADED PORK SCHNITZEL SERVED WITH FRIES AND VEGETABLES ADD CREAMY MUSHROOM GRAVY +2.50	
JAEGER SCHNITZEL	25.50
PLAIN PORK SCHNITZEL WITH HOUSE MADE MUSHROOM SAUCE SERVED WITH FRIES AND VEGETABLES	

BURGER

AURORA BURGER	14.50
HOMEMADE BEEF PATTY TOPPED WITH LETTUCE, TOMATO, CAMELIZED ONION, PICKLES AND HOUSE CRAFTED AIOLI SERVED WITH FRIES	
ADD SWISS CHEESE / CHEDDAR / FETA / BACON / BEET RELISH / MUSHROOMS / JALAPEÑOS +1.00EA.	
SUNNYDALE BURGER (VEGETARIAN)	15.50
BREADED EGGPLANT PESTO PATTY, TOPPED WITH BEETROOT RELISH, FETA CHEESE, LETTUCE, TOMATO, CAMELIZED ONION, PICKLES AND HOUSE CRAFTED AIOLI SERVED WITH FRIES	

WE ALSO OFFER GLUTEN FREE BUNS FOR OUR BURGERS.

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OFF THE GRILL AND WOOD FIRED SMOKER

EACH DISH COMES WITH A SIDE OF VEGGIES AND YOUR CHOICE OF ONE SIDE AND ONE HOUSE CRAFTED SAUCE.

TENDERLOIN STEAK AAA	6 OZ.	32.00
	8 OZ.	38.00
RIBEYE STEAK AAA	10 OZ.	35.00
	16 OZ.	45.00
SURF & TURF		
6OZ AAA BEEF TENDERLOIN STEAK AND GARLIC PRAWNS		48.50
CHICKEN BREAST		20.50
SAVORY GRILLED CHICKEN BREAST		
BBQ BABY BACK RIBS		28.50
SLOW WOOD FIRED RIBS		
SMOTHERED IN A SMOKEY HOUSE CRAFTED BBQ SAUCE		
SMOKED PORK LOIN		25.50
SLOW SMOKED PORK LOIN WITH HOUSE CRAFTED BBQ SAUCE		

SIDE OPTIONS

FRIES / GARLIC MASHED POTATOES / WHITE RICE

UPGRADE YOUR SIDE

MIX GREEN, CAESAR SALAD OR OVEN BAKED POTATO WEDGES +3.50
POUTINE +5.50

CHOICE OF HOUSE CRAFTED SAUCES

HABANERO HOT SAUCE / RED WINE GRAVY / AIOLI
CREAMY MUSHROOM GRAVY / LIGHT WHITE WINE SAUCE
PEPPERCORN GRAVY / BBQ SAUCE / HERB BUTTER
ADDITIONAL SAUCE + 2.50

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SIGNATURE ENTREES

WILD ALASKAN SOCKEYE SALMON SOCKEYE SALMON FROM HAINES ALASKA SEARED TO PERFECTION ON A LIGHT WHITE WINE SAUCE WITH RICE AND VEGETABLES	29.50
SEAFOOD PENNE CREAMY PENNE WITH A HEARTY PORTION OF MUSSELS, SHRIMP, SQUID AND ALASKAN SALMON SERVED WITH GARLIC BREAD	28.50
DUO OF ELK & BISON SAUSAGE (LOCALLY PRODUCED) WITH RED WINE GRAVY AND GRILLED ONIONS, FRIES AND VEGGIES	27.50
MEDITERRANEAN RAVIOLI (VEGETARIAN) VEGETABLE AND CHEESE RAVIOLI SERVED ON A WHITE HERB SAUCE TOPPED WITH PARMESAN	24.50
BAKED MACARONI AND CHEESE MACARONI BAKED WITH SWISS, CHEDDAR & MOZZARELLA TOPPED WITH BREAD CRUMBS	19.50
TRADITIONAL POUTINE FRIES, CHEESE CURDS & GRAVY	12.50

PLEASE ASK ABOUT OUR NIGHTLY FEATURED SPECIALS

TRACY AND STEVE AND THE AURORA INN FAMILY THANK YOU

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DESSERTS

SWISS APPLE PIE	6.50
ADD VANILLA ICE CREAM +2.00	
WARM CHOCOLATE BROWNIE WITH CASHEWS	6.50
ADD VANILLA ICE CREAM +2.00	
NEW YORK CHEESECAKE	9.50
HOUSE CRAFTED NEW YORK STYLE CHEESE CAKE	
CHOICE OF TOPPING: BERRY COMPOTE <u>OR</u> TOBLERONE AND CARAMEL	
MAPLE WHISKEY FLOAT	9.50
SORTILEGE MAPLE WHISKEY	
TWO SCOOPS OF VANILLA ICE CREAM, CARAMEL SAUCE	
AND CHOPPED CANDIED CASHEWS	
ICE CREAM SCOOP	
STRAWBERRY SORBET, VANILLA, CHOCOLATE	2.00
ADD WHIPPED CREAM TO ANY DESSERT +1.00	

COFFEE

COFFEE / TEA	3.50
ESPRESSO / AMERICANO	3.50
DOUBLE ESPRESSO	4.80
LATTE/CAPPUCCINO	4.50
DOUBLE LATTE /CAPPUCCINO	5.50

AURORA INN'S SPECIALTY COFFEE AND TEA

SORTILEGE AND BAILEYS	7.50
IRISH COFFEE	
B52	
BLUEBERRY TEA	

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