

Aurora Inn

STARTERS

SEAFOOD CHOWDER 12

A rich combination of salmon
shrimp, squid and mussels

CAESAR SALAD 8

House crafted caesar dressing

MIXED GREEN SALAD 9

House crafted vinaigrette, feta, beets,
carrots, pumpkin seeds and tomatoes

BRUSCHETTA 10

Baguette served with a mix of
tomatoes, garlic, onions and a
side of basil pesto

SMOKED SALMON 16

Creamed horseradish, balsamic
reduction, fresh onions and capers

STUFFED MUSHROOMS 12

Seafood or vegetarian stuffed with
cream cheese

WOOD FIRED WINGS 15

Choice of jerk, hot, barbecue, curry
or lemon-parmesan

FOCACCIA BREAD 7

House made served with balsamic
vinegar and olive oil

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NORTHERN FLARE

WILD ALASKAN SOCKEYE SALMON 30

Pan-seared maple glazed

ARTIC CHAR 28

Cajun style

DUO OF ELK AND BISON SAUSAGE 28

Locally made with a creamy beer
sauce

JERK PORK 25

Slow smoked pork loin topped with a
spicy jerk sauce and vegetable
medley

KLONDIKE PORK 25

Slow smoked pork loin topped
with a creamy mushroom and
vegetable medley

THE ABOVE MEALS SERVED WITH

Vegetables and a choice of fries,
mashed potatoes or rice pilaf

SEAFOOD FUSILLI 29

Creamy pasta with a hearty
combination of shrimp, squid, mussels
and salmon served with garlic toast

BUTTERNUT SQUASH RAVIOLI 25

Ravioli pasta served in a rosé
primavera sauce with garlic toast

BAKED MAC AND CHEESE 19

Add seafood, brisket, pulled pork or
rib tips for +5 each



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WOOD FIRED BARBECUE

ST LOUIS STYLE RIBS 29

Dry rubbed slow cooked and glazed
with our house barbecue sauce

CHICKEN AND RIBS 25

Half rack of our ribs and wood fired
chicken thighs

CHICKEN 25

Wood fired chicken breast
roasted to perfection

PULLED PORK 22

Our savoury pulled pork piled high

THE ABOVE MEALS SERVED WITH

Cornbread and 2 sides
Sides are mashed potatoes, rice pilaf,
fries, baked beans, mac and cheese or
broccoli coleslaw

PULLED PORK SANDWICH 15

On a pretzel bun served with fries

PULLED CHICKEN SANDWICH 15

On a pretzel bun served with fries

BRISKET SANDWICH 18

On a ciabatta bun served with
fries

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OFF THE GRILL AND MORE

BEEF TENDERLOIN 6 oz 32 8 oz 38

Topped with a mushroom medley
served with vegetables and
choice of fries, mashed potatoes
or rice pilaf

RIBEYE 10 oz 35 16 oz 45

Served with vegetables and
choice of fries, mashed potatoes
or rice pilaf

SURF & TURF YOUR STEAK 15

Served with béarnaise sauce

MEAL SIZED SALADS 16

Mixed green salad or Caesar with
garlic toast
Add salmon or cajun char 11, beef
tenderloin 9, pulled pork/chicken 8

SEAFOOD CHOWDER 18

Full size with house made bread

AURORA BURGER 14

Home made beef patty served
with fries on a ciabatta bun

AURORA PECORA BURGER 14

A perfect combination of spices, sweet
potato, cauliflower, onion and
chickpea flour served with fries on a
ciabatta bun

Cheese, bacon, jalapeños, mushrooms
or a Gf bun to your burger 1 each

POUTINE 14

Add pulled pork/chicken or
seafood 8

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HOUSE MADE DESSERTS

AURORA CRUMBLE 7

Warm apple and rhubarb
crumble

CHOCOLATE BROWNIE 7

Warm chocolate brownie
with cashews

CHEESECAKE 10

New York style cheesecake topped
with your choice of berry drizzle,
toblerone chocolate and caramel, or
candied bacon and caramel sauce

CINNAMON BUN 6

Lightly warmed topped with a
cream cheese icing

MAPLE WHISKEY FLOAT 10

Sortilege maple whiskey,
vanilla ice cream, candied bacon
and caramel sauce

ICE CREAM SCOOP 2

Vanilla or chocolate

COFFEE

Espresso/Americano 3.5
Double Espresso 4.8
Latte/Cappuccino 4.5
Double Latte/Cappuccino 5.5
Coffee/Tea 3.5