

FOSTER'S INN

Winter Promotions

MONDAYS

Burger & a Beer \$25

Choose from our house-made beef, salmon or vegetarian burger and enjoy it with a choice of fries or house salad and a 20 oz Mercer light. Available all day.

WEDNESDAYS

Date Night

Come share a romantic evening with your partner and don't break the bank. Details on reverse.

TUESDAYS

2 for 1 Steaks!!

Buy one steak and get a steak of equal or lesser value for free.

THURSDAYS

Family Pasta Dinner

Enjoy a 3 course family style meal of garlic bread, Caesar salad, a share size of our menu or feature pastas and a Foster's Affogato \$79 for 2 people and \$39 for every additional family member. Bring the whole gang for a pasta feast.

FRIDAYS & SATURDAYS

Butcher's Premium Steak Features

Come enjoy our selection of Premium feature steaks. Each weekend our chefs source the extra, extra special cuts to bring you a truly unique experience. Dry aged, wagyu, large shareable steaks and more. Check our social media regularly for details.

SUNDAYS

Sunday Roasts

Each week our chefs create a 3 course Sunday Roast menu. Some are traditional and some push the boundaries but all are home style, comfort cooking without the cleanup. Menus and pricing are available below!

** Promotions are dine in only. Some restrictions apply.

Prices do not include taxes or gratuities **



DATE NIGHT

Wednesdays

HOW IT WORKS

\$89 two people, three courses
Choose from the options below

SHARED APP

Crispy Calamari
Reuben Croquettes
Surf & Turf Skewers
Beef Carpaccio
Roasted Marrow
Burrata
Crispy Crab Cakes

TWO ENTRÉES

Cobb Salad
Steak or Salmon Niçoise
Any House-made Burger
Pappardelle Forestière
Roasted Portobello Mushroom Steak
Squash Ravioli
Somerset Chicken Supreme
Salmon Oscar
6 oz Flat Iron Steak Frites

SHARED DESSERT

Crème Brûlée
Potted Lemon
Spiced Chocolate Torte



**ASK ABOUT
½ PRICE
BOTTLES
OF HOUSE
WINE &
\$5 MERCER
LIGHTS**

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SUNDAY ROASTS

Enjoy our chef's weekly creations a la carte

or as a 3 course prix fixe

Starting at \$59

Full dining room menu also available

October 19th

Appetizer

Sauerkraut croquettes
house mustard dip

Main Course

Beer braised beef brisket,
cabbage, bratwurst,
cheddar mashed potato,
pickled mustard seeds

Desset

Black Forest cake trifle

October 26th

Appetizer

Sweet pumpkin bisque

Main Course

Pot roast of beef, herbed
boiled potatoes, stuffed
acorn squash, kale and
lemon

Desset

Pumpkin pie

Noember 2nd

Appetizer

Cream of mushroom soup
crème fraiche, crispy
maitake mushrooms

Main Course

Classic French coq au vin;
chicken and vegetables
braised in red wine

Desset

Snickers blondies, vanilla
ice cream

Noember 9th

Appetizer

Mixed green salad with
apples, old cheddar,
toasted walnuts

Main Course

Rosemary encrusted roast
beef, beef gravy, roasted
Brussels sprouts, garlic
mashed potatoes,
Yorkshire pudding

Desset

Caramel apple crisp,
vanilla ice cream

November 16th

Appetizer

Curried carrot and turnip bisque, chive oil, toasted pepitas

Main Course

Herb and citrus brined roast chicken, lemon and olive oil roasted cauliflower, endive and fingerling potato slaw

Desset

Lemon pudding cake, lemon curd drizzle and poppy seed cookie, whipped cream

November 23rd

Appetizer

Split pea and ham hock Soup, more ham, buttery bread crumbs

Main Course

Fried chicken dinner, collard greens, cornbread, honey butter, fingerling potato salad with bacon and corn

Desset

Apple cobbler with cornbread topping, vanilla ice cream

Noember 30th

Appetizer

Honey roasted parsnip soup, hot honey, parsnip chips

Main Course

Roast pork shoulder, warm house-made apple sauce, herb roasted potatoes, buttery turnips, Brussels sprouts

Desset

Sticky toffee pudding, vanilla Ice cream

December 7th

Appetizer

Wedge salad, seared radicchio, gorgonzola, bacon

* supplement on prix fixe

Main Course

Prime rib of beef, gravy, confit garlic mashed potatoes, creamed kale, honey roasted heirloom carrots

Desset

Croissant bread pudding, cranberries and apricots

December 14th

Appetizer

Kale salad with parmesan and dried cranberries, candied orange peel

Main Course

Orange and sage porchetta, fennel and radicchio salad, potato lyonnaise

Desset

Fruit cake, brandy soaked, marzipan, royal icing

