



THANK YOU
FOR
COMING

Est
1998

FOSTER'S INN

SHARED STARTERS

REUBEN CROQUETTES \$16

Potato, sauerkraut, corned beef and Swiss cheese crusted with panko, house-made Thousand Island dressing

HARVEST FLATBREAD \$18

Grilled zucchini, onion, and peppers, kalamata tapenade, whipped goat cheese, balsamic vinaigrette

BURRATA \$20

Burrata cheese, balsamic roasted fresh berries, maple, toasted almonds, smoked Maldon salt, bannock



SAVOURY SMALL PLATES

DUCK LIVER MOUSSE \$17

Sour cherry chutney, pickled mustard seeds, bannock

STUFFED YORKIE \$18

Roast Yorkshire puddings stuffed with pulled beef, salsa verde, Grana Padano

WAGYU MEATBALLS \$21

Sticky Ontario wagyu meatballs, dijon glaze

CARPACCIO \$21

Venison tenderloin, truffle aioli, pickled mushrooms, Grana Padano

SEAFOOD SNACKS



CALAMARI \$16

Crispy fried Humboldt squid, spicy aioli, fresh herb salad, lime

SALMON TARTARE \$18

Fresh Atlantic salmon, gin cured salmon, trout roe, avocado, maple & tamari, crispy wonton chips

CRAB CAKES \$21

Three panko crusted crab cakes, fresh fennel and herbs, charred tomato remoulade

SHRIMP COCKTAIL \$22

Grilled prawns, ebi chili cocktail sauce, lime



PEI STEAMED MUSSELS

Foster's classic (white wine, fresh herbs, fresh garlic) \$19

Calabrian cream (spicy nduja, fresh herbs, heavy cream) \$24

DINNER MENU

SOUPS

CHARRED BROCCOLI & POTATO SOUP \$14

Garlic oil, broccolini, smoked Maldon salt

LOBSTER BISQUE \$16

Fine croutons, crème fraîche, chives



SALADS

TABLE TOP CAESAR \$10
per person

All the classic Caesar toppings & our creamy dressing, mixed at the table. Scale it to your party size and enjoy!
** Minimum 2 people

CLASSIC CAESAR SALAD \$16

Romaine hearts, Perth Pork bacon, fine croutons, Gran Padano and Parmigiana Reggiano

MIXED GREENS \$15

Easthope Market Garden greens, mustard & tarragon vinaigrette, pickled red onions, cherry tomatoes, cucumbers, carrots

SALMON NICOISE \$31

6 oz Seared salmon filet, grilled vegetables, grilled potatoes, haricots verts, mixed greens, kalamata olives, and a hard-boiled egg



FRESH BREAD

THE BASKET \$9

A basket of our warmed sourdough, bannock, and brioche, whipped butter, crunchy salt

WELCOME TO FOSTER'S

Welcome to our small-town boutique inn and restaurant.

We center our philosophy on warm hospitality, comfort and genuine craft.

By day, we are proud of our vibrant, from-scratch brunch, celebrating quality ingredients and social gathering. By night, we share an approachable steak-focused menu pairing quality cuts, fresh seafood and an energetic sense of culinary creativity. We seek the perfect balance of trendy and timeless in all our food and beverages with a dash of the "Foster's touch".

Connect with friends, family or coworkers in our charming dining room, lively bar or on our inviting patio.

Thanks for coming and we can't wait to see you again.



GREAT STEAKS

At Foster's there are layers to a great steak: Sourcing quality, flavourful beef.
Choosing the right cuts. Preparing them with craft and attention. Serving at just the right moment.
The realization that you are tasting something special.

CANADIAN AAA

8 oz Sirloin	\$35
12 oz Striploin	\$46
8 oz Tenderloin	\$56
14 oz Ribeye	\$59

SUCCULENT SAUCES

● BÉARNAISE SAUCE	\$3
● RED WINE JUS	\$5
● GREEN PEPPERCORN	\$5
BRANDY SAUCE	
● SAUCE FLIGHT	\$10



EASY ADD-ONS

\$3 EA OR 2 FOR \$5

- CARAMELIZED ONIONS
- SAUTÉED MUSHROOMS
- COWBOY BUTTER
- GORGONZOLA
- STEAK SPICE
- PEPPERCORN CRUST

ONTARIO WAGYU

8 oz Bavette	\$54
<i>McKillop Heights Farm</i>	
4 oz Denver	\$64
<i>Rolling Hills Farm</i>	

SIGNATURE SIDES

GLAZED CARROTS	\$12
<i>Ontario heirloom carrots, honey cardamom glaze, herbed yogurt, dukkah</i>	
CHARRED BROCCOLINI	\$12
<i>House-made cowboy butter</i>	
ROASTED MUSHROOMS	\$14
<i>Maitake, brown beech, portobello, fortified wine, garlic and butter</i>	
GRILLED ASPARAGUS	\$15
<i>Crispy pancetta, béarnaise, burnt lemon</i>	
LOBSTER "MAC & CHEESE"	\$29
<i>Lobster, cavatappi, Swiss and aged cheddar mornay, buttery breadcrumbs, gruyère</i>	
ROASTED LOBSTER TAIL	\$34
<i>6 oz Canadian lobster, lemon, butter</i>	



SHARE CUTS

20 oz Bone-in Rib Steak	\$109
<i>40 day Dry Aged Wild Hog Market</i>	
Chateaubriand for Two	\$159
<i>16 oz Tenderloin roast. Includes roast potatoes, carrots, wild mushrooms, sauce flight and bread service</i>	
<i>** 40 min cook time**</i>	



STARCHES

GARLIC CONFIT MASHED POTATOES	\$11
<i>A timeless classic. Scallion</i>	
BEEF TALLOW ROASTED POTATOES	\$12
<i>Mini potatoes, house tallow, fresh herbs</i>	
TWICE BAKED POTATO	\$12
<i>Baked potato filled with aligot, gruyère, chives</i>	
POLENTA FRIES	\$15
<i>Crispy polenta, truffle aioli, Grana Padano</i>	
FRIES & AIOLI	\$9
<i>Our beloved shoestring fries, aioli</i>	

DINNER MENU

PASTAS

THREE CHEESE "MAC & CHEESE" \$32

Cavatappi pasta, Swiss, aged cheddar and gruyère, buttery breadcrumbs

Add chicken, shrimp or beef... \$9

LAMB PAPPARDELLE \$32

Fresh pasta, lamb ragout in a rich smoky tomato sauce, Grana Padano



VEGETARIAN

THREE SISTERS \$32

Seasonal squash, crispy herbed polenta, mixed bean salad, corn ribs

MEATS

CHICKEN PAILLARD \$39

Panko breaded chicken breast, seasonal succotash, velouté, green goddess

MCINTOSH DUCK BREAST \$42

Saskatoon berry & merlot sauce, golden risotto, broccolini, bannock

WILD HOG PORK \$42

TOMAHAWK

20oz Grilled tomahawk pork chop, mustard cream sauce, aligot, broccolini

SEAFOOD

PICKEREL \$39

Panfried Ontario pickerel, braised leeks, beurre blanc, green peas, Italian salsa verde

SEARED SALMON \$39

6oz Atlantic salmon filet, maple dijon glaze, grilled asparagus, lemon roasted potatoes



SIGNATURE BURGERS

THE FOSTER'S BURGER \$32

Wagyu beef patty, peppercorn crust, mustard cream sauce, roasted wild mushrooms, truffle aioli, Swiss cheese, mixed greens, tomatoes, crispy onions, pickles on a grilled brioche bun, fries and aioli

SALMON BURGER \$26

Pan-fried salmon patty, herbed yogurt, arugula and mixed greens, red onions, and aioli on a brioche bun, fries and aioli



BUILD-A-BURGER

All burgers start with a toasted brioche bun, aioli, mixed greens, sliced tomato, red onion and dill pickles.

Choice of greens or fries

Upgrade to soup, Caesar, or

½ Fries 1/2 Salad \$3

7 oz Beef Patty \$24

7 oz Lamb Patty \$26

8 oz Wagyu Patty \$30

6 oz House Vegetarian Patty \$21

DRESS IT UP

\$3EA OR 2 FOR\$5

Aged cheddar ● Crispy bacon ● Sautéed mushrooms ● Caramelized onions ● Swiss cheese ● Gorgonzola ● Avocado
Goat cheese ● Grilled peameal ● Fried egg ● Gruyère ● Peppercorn crust ● Steak spice

DESSERTS

VANILLA CRÈME BRÛLÉE \$13

Our delicate version of the timeless classic

LEMON POSSET \$14

Raspberry & Saskatoon berry coulis, whipped cream, fresh berries

ORANGE OLIVE OIL CAKE \$14

Cardamom, sweet orange glaze, pistachio

ADD ICE CREAM \$3

MOCHA CHEESECAKE \$15

Graham crust, coffee cheesecake, white chocolate, raspberry coulis, whipped cream

BURRATA \$21

Burrata cheese, balsamic roasted fresh berries, maple, toasted almonds, smoked Maldon, bannock.