

GREAT
STEAKS
and more...



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 hummus, whipped goat cheese, balsamic vinaigrette

DUCK LIVER MOUSSE \$18

Sour cherry chutney, pickled mustard seeds, bannock



SAVOURY SMALL PLATES

WAGYU MEATBALLS \$21

Ontario wagyu meatballs, sticky maple Dijon glaze

CARPACCIO \$21

Venison tenderloin, truffle aioli, pickled mushrooms, Grana Padano, chili oil, citrus

BURRATA \$21

Burrata cheese, burnt honey, heirloom tomatoes, toasted pine nuts, balsamic, basil, smoked Maldon salt, bannock

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

Marinated jumbo prawns, ebi chili cocktail sauce, lime



PEI STEAMED MUSSELS \$19

Foster's classic, PEI mussels steamed with white wine, fresh herbs, fresh garlic, toast



FOSTER'S INN

111 Downie St. Stratford ON
519 271-1119 - info@fostersinn.com

www.fostersinn.com

DINNER MENU

SOUPS

HEIRLOOM TOMATO \$14
GAZPACHO

Kaffir lime basil oil, parmesan foam

LOBSTER BISQUE \$16

Fine croutons, crème fraîche, chives

SOUP OF THE DAY MP

Ask your server about our kitchen's latest creation



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, Grana Padano and Parmigiano Reggiano

MIXED GREENS \$15

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

SALMON NIÇOISE \$31

6 oz Seared salmon fillet, 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, flaked 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	\$64
<i>McKillop Heights Farm</i>	
9 oz Denver	\$99
<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>	
ELOTE CREAMED CORN	\$15
<i>Mexican inspired creamed corn, cilantro, crema, lime</i>	
HARICOTS VERTS	\$15
<i>Green beans sautéed in a nutty chili crisp oil</i>	



SHARE CUTS

20 oz Bone-in Rib Steak	\$159
<i>40 day Dry Aged by Wild Hog Market. Includes roast potatoes, carrots, wild mushrooms, sauce flight and bread service</i>	

Châteaubriand 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>	
FRIES & AIOLI	\$9
<i>Our beloved shoestring fries, aioli</i>	
LOBSTER "MAC & CHEESE"	\$29
<i>Lobster, cavatappi, Swiss and aged cheddar mornay, buttery breadcrumbs, Gruyère</i>	

DINNER MENU

PASTAS

THREE CHEESE "MAC & CHEESE" \$32

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

Add chicken, shrimp, confit beef... \$7

LAMB PAPPARDELLE \$34

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



VEGETARIAN

VEGAN BUCATINI \$32

Savoury chickpea fritters, charred tomato ragu bucatini, basil oil

MEATS

HALF ROAST PERI PERI CHICKEN \$39

Tallow roast potatoes, haricots verts, chorizo cream sauce
** 30 min cook time **

MCINTOSH DUCK BREAST \$42

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

WILD HOG PORK TOMAHAWK \$42

20 oz 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

6 oz Atlantic salmon filet, maple dijon glaze, haricot verts, 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

1/2 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

\$3 EA OR 2 FOR \$5

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



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