



# M E N U

*" Everyone needs a  
favourite restaurant! "*

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# Starters

<b>TOASTED RAVIOLI</b>	12
Panko crusted fresh cheese ravioli with pancetta, baked with a splash of marinara, fresh basil, mozzarella and freshly grated parmesan	
<b>SMOKED CHEDDAR QUESADILLA</b>	12
Stuffed with double smoked cheddar, apple & caramelized onions. Topped with maple, dijon and bacon.	
<b>COCONUT SHRIMP</b>	10
Deep fried & served with a sweet chili marmalade	
<b>ATLANTIC SEA SCALLOPS</b>	15
Your choice of butter drawn or beer battered	
<b>CRAB CAKES</b>	13
Crispy panko-crusted crab cakes, pan-fried and served with a jalapeno lime aioli	
<b>PULLED PORK NACHOS</b>	14
Topped with cheddar, mozzarella, green onions, banana peppers & drizzled with a smokey barbecue sauce	

# Wings

TOSSED IN YOUR CHOICE OF GARLIC PARMESAN, CLASSIC BUFFALO OR SMOKEY BARBECUE SAUCE. SERVED WITH A SIDE OF CARROTS, CELERY AND DIP

1 POUND	11
2 POUNDS	19

# Soup & Salad

<b>CLASSIC FRENCH ONION SOUP</b>	9
Onions caramelized in butter and brandy, topped with garlic croutons and melted swiss cheese	
<b>CAPTAIN'S CHOWDER</b>	14
Scallops, cod & shrimp with Newfoundland savory in a cream seafood broth, served with bread & butter	
<b>CALIFORNIA CAESAR</b>	12
Toasted pecans, thinly sliced apples, smoked cheddar and romaine tossed in our housemade dijon vinaigrette	
<b>CLASSIC CAESAR</b>	10
Romaine, croutons & bacon tossed in a garlic cream dressing and topped with freshly grated parmesan	
<b>SPINACH SALAD</b>	12
Spinach, mushrooms, red onions and bacon tossed in a warm citrus poppyseed dressing with sunflower seeds, pumpkin seeds, chopped cranberries and topped with a hard boiled egg	

# Flatbreads

10" PAN-BAKED FLATBREAD PIZZAS

<b>MARGHERITA</b>	10
Mozzarella, parmesan, basil and olive oil	
<b>CLASSIC PEPPERONI</b>	10
Mozzarella & pepperoni	
<b>HAWAIIAN</b>	12
Mozzarella, grilled ham & pineapple	
<b>LE ST. PIERRE</b>	13
Mozzarella, bacon, caramelized onions & brie	

# Handhelds

ALL HANDHELDS ARE SERVED WITH FRENCH FRIES.  
SUBSTITUTE FOR SWEET POTATO FRIES OR ONION RINGS FOR \$3  
UPGRADE TO POUTINE FOR \$5

<b>THE BRYNN</b>	14
Double bacon, caramelized onions and garlic on a cheddar grilled cheese. The grilled cheese is all grown up!	
<b>THE CODFATHER</b>	14
A hand battered cod tail fried to crispy perfection, served on a bun with coleslaw, lettuce, tomato and tartar sauce	
<b>MIAMI SURFER</b>	14
Flattened, panko-crust, pan fried chicken breast served on a bun with grilled pineapple, melted mozzarella, lettuce, tomato and mayonnaise	
<b>SMOKED MEAT REUBEN</b>	15
Smoked meat, sauerkraut, swiss cheese and mustard on rye	
<b>SMOKED BANQUET BURGER</b>	15
Bacon and double smoked cheddar on a fresh Prime Rib patty	
<b>MUSHROOM SWISS BURGER</b>	15
Steakhouse mushrooms and melted swiss cheese on our fresh Prime Rib patty	

# Pasta

ALL PASTAS ARE SERVED WITH GARLIC TOAST

<b>LOBSTER MAC N' CHEESE</b>	21
Creamy cheese macaroni baked with Atlantic lobster chunks, pancetta and green onions	
<b>SEAFOOD CARBONARA</b>	28
Fresh pasta, sea scallops, black tiger shrimp, asparagus & bacon in a white wine alfredo sauce with parmesan	
<b>CHICKEN LINGUINE</b>	24
Fresh pasta in rosé sauce with grilled chicken breast, San Marzano tomatoes, sweet peppers, spinach and parmesan	

# Steaks

ALL STEAKS ARE HAND-CUT 12 OZ, AAA NEW YORK STRIPLOIN SERVED GRILLED TO YOUR LIKING WITH DAILY VEGETABLES & YOUR CHOICE OF BAKED POTATO, MASHED POTATO, BLACK BEAN WILD RICE OR FRIES

<b>CLASSIC</b>	35
Served with grilled onions and mushrooms	
<b>GARLIC BLUE</b>	36
Broiled with roasted garlic, a blue cheese and panko crust	
<b>LAND AND SEA</b>	42
Served with scallops and black tiger shrimps in garlic butter	
<b>OSCAR</b>	45
Topped with lobster in a white wine cream sauce	

UPGRADE TO 8 OZ AAA BEEF TENDERLOIN FOR \$5

# Seafood

<b>BATTERED SEAFOOD PLATTER</b>	26
Cod, scallops and shrimp hand-dipped in English style batter and fried. Served with fries and coleslaw.	
<b>FISH N' CHIPS</b>	
Cod tails hand-dipped in English style batter and fried. Served with fries and coleslaw.	
1 piece	12
2 piece	16
<b>ISLAND COD CHOWDER</b>	19
Cod, onions & sweet peppers in a full-flavoured coconut tomato broth with black bean wild rice and crusty bread	
<b>LOBSTER POUTINE</b>	19
Atlantic lobster chunks, chorizo sausage, creamy cheese sauce, cheese curds & green onion on crispy homestyle french fries.	

SEAFOOD OPTIONS BELOW ARE SERVED WITH DAILY VEGETABLES AND YOUR CHOICE OF BAKED POTATO, MASHED POTATO, BLACK BEAN WILD RICE OR FRIES

<b>BAKED COD</b>	24
Cod loin baked on a bed of buttered onions & dill mayonnaise. Topped with San Marzano tomatoes and parmesan cheese.	
<b>CAJUN BLACKENED SALMON</b>	22
Atlantic salmon filet pan-seared with Cajun spices	
<b>MAPLE WALNUT SALMON</b>	24
Grilled Atlantic salmon fillet in a maple walnut reduction	
<b>SEAFOOD HEAVEN</b>	32
A feast of scallops and black tiger shrimp grilled in a white wine and garlic butter cream sauce	

# Entrées

## **BOURBON BACK RIBS**

Yep! We put real bourbon on 'em!

Smokehouse back ribs in a tangy BBQ sauce.

Served with coleslaw and choice of baked potato or fries.

Half rack	<b>20</b>
Full rack	<b>27</b>

## **SOUTHERN FRIED CHICKEN**

White meat chicken breast, hand-dipped in our special spice blend batter and fried. Served with french fries and coleslaw.

2 pieces	<b>10</b>
3 pieces	<b>14</b>

## **PORK MARSALA**

**24**

Pork tenderloin simmered in a creamy marsala wine & thyme sauce. Served with daily vegetables and mashed potatoes.

## **BRAISED LAMB SHANK**

**30**

Tender lamb shank braised in a traditional French broth of red wine, tomatoes and rosemary. Served with daily vegetables and mashed potatoes.

## **CHICKEN SCHNITZEL**

**26**

Flattened, panko-cruste chicken breast, pan-fried and topped with swiss cheese. Served with daily vegetables, German spätzle dumplings and steakhouse mushrooms.

## **CHICKEN PARMESAN**

**24**

Flattened, panko-cruste chicken breast, pan-fried, topped with marinara sauce and mozzarella on a bed of fresh linguine pomodoro and garlic toast.

# Extras

<b>STEAKHOUSE MUSHROOMS</b>	<b>6</b>
<b>ONION RINGS</b>	<b>6</b>
<b>FRENCH FRIES</b>	<b>4</b>
<b>POUTINE</b>	<b>9</b>
<b>SWEET POTATO FRIES</b>	<b>6</b>
<b>BAKED POTATO</b>	<b>4</b>
<b>LOADED BAKED POTATO</b>	<b>6</b>
<b>COLESLAW</b>	<b>3</b>
<b>GRAVY</b>	<b>2</b>

# KID'S MENU

ALL CHOICES BELOW - \$7

## COD BITES N' CHIPS

Cod chunks hand dipped in English batter, fried and served with homestyle french fries or veggies and dip

## CHICKEN N' CHIPS

Chicken breast strips hand dipped in English batter, fried and served with plum sauce and homestyle french fries or veggies and dip

## GRILLED CHEESE N' CHIPS

Yummy and cheesy!  
Served with a choice of french fries or veggies and dip

## MAC N' CHEESE

Our own super creamy macaroni and cheese, topped with even more cheese!





## MARTINIS

REGULAR \$11 / PREMIUM \$15

### THE JAMES BOND

Gin or Vodka with Vermouth

### COSMOPOLITAN

Vodka, Cointreau, Cranberry & Lime

### CHOCOLATE

Vodka, Creme de Cacao & Cherry Brandy

## COCKTAILS

\$9

### BORDELLO

Vodka, Chambord, Melon Liqueur, Cranberry & Lime

### STILETTO

Amaretto, Banana Liqueur, Pineapple & Fresh Orange Juice

### PINA COLADA

Coconut Rum, Cream & Pineapple

### FRENCH KISS

Chambord, Peach Schnapps, Vodka, Cranberry & Pineapple

### PINEAPPLE BREEZE

Coconut Rum, Sprite, Pineapple & Orange

### BANANA RUSSIAN

Vanilla Vodka, Banana Liqueur, Creme de Cacao & Fresh Cream

### INN TO THE SUNSET

Sparkling Wine, Peach Schnapps, Cranberry & Fresh Orange Juice

## DRAFT BEER

20 OZ - \$7.80

Belgian Moon

Canadian

Coors Light

Rickard's Red

Steam Whistle

Von Bugle

## BOTTLED BEER

\$5.80

Canadian

Coors Banquet

Coors Light

\$6.50

Ashton Session Ale

Heineken

Miller Genuine Draft

Perth Last Duel Lager

SOL

## CIDER

\$7

Strongbow Cider

Strongbow Pear Cider

## RED

5 OZ / BOTTLE

EMPORDALIA VERDERA RED, SPAIN	\$8 / \$29
CREEKSIDE CABERNET/MERLOT, ONTARIO	\$8 / \$29
LES JAMELLES MERLOT, FRANCE	\$9 / \$31
TALL POPPY SHIRAZ, AUSTRALIA	\$9 / \$34
VALLE ANDINO CABERNET, CHILE	\$10 / \$36

## WHITE

LA DELIZIA PINOT GRIGIO, ITALY	\$7.50 / \$27
CREEKSIDE UNOAKED CHARDONNAY, ONTARIO	\$7.50 / \$27
ALPHA ZETA SOAVE, ITALY	\$9 / \$33
TINPOT HUT SAUVIGNON BLANC, NEW ZEALAND	\$11.50 / \$45

## SPIRITS

\$6.50

Vodka, Gin, Rum, Rye, Scotch, Tequila

Premium Single Malt (Ask Server)	12
Grey Goose	10
Crown Royal	8
Patron	10
Courvosier	10
Mount Gay	8
Goldschlager	10

## BEVERAGES

Soft Drinks	2
Juice (Apple, OJ, Cranberry, Tomato)	3
Eska Bottled Water (355ml glass)	2
Perrier (250ml)	3
San Pellegrino (500ml)	5
Coffee	2
Tea	2
Hot Chocolate	3

## DESSERTS

### NY CHERRY CHIMICHANGA

Cheesecake and cherries in a crisp, deep-fried tortilla

8

### BANANAS FOSTER

Sliced bananas in rum caramel, served on warm Dutch crêpes

9

### SCREECH N' PEACHES

Sliced peaches in Newfoundland Screech caramel, served on warm Dutch crêpes

9

### MAPLE & IRISH CREAM CREME BRULÉE

Our house-made Irish Cream custard and real maple syrup with a deliciously sweet contrasting layer of hard caramel

9

### FUNNEL CAKE

Topped with peanut butter, chocolate syrup, our raspberry coulis and a scoop of vanilla ice cream

9