



Est. 1898
Anchor
INN HOTEL
Dinner Menu

TO BEGIN

Bang Bang Shrimp

Crispy battered shrimp tossed in a sweet chili sauce - 15.99

Anchor Steamed Mussels

Mussels steamed in white wine with ground Asian pork and fresh herbs - 12.50

Mushroom Caps

White button mushrooms in a light batter, served with sour cream - 10.50

Roasted Garlic Bruschetta Bread

Served on a rustic artisan bread and topped with roasted garlic drizzle - 12.25 Add feta - 2.99

Garlic Bread

Plain - 8.99 | Add cheese - 2.99
Add cheese and bacon - 3.75

Spinach and Artichoke Dip

Blend of cheese, artichokes & spinach, served hot with grilled pita - 13.75

Poutine

A decadent snack. Fries, cheese and gravy
Kids size - 6.50
SM. - 7.75 | LG. - 9.99

Anchor Bacon Cheddar Dip

Delicious baked combination of house cheeses and crispy bacon, served with corn chips and grilled pitas - 12.99

Anchor Nachos

Layers of corn chips, salsa, and mixed cheese, topped with peppers, green onions and Tex-Mex beef - 15.99

Whitefish Tacos

Lightly battered Manitoulin whitefish, marinated tomatoes, fresh cilantro with a Louisiana style tartar sauce, served on three flour tortillas - 16.99

Sea Salt and Cracked Pepper Calamari

Hand breaded calamari served with a house made spicy cocktail sauce - 15.25

Fisherman's Paté

A creamy blend of seafood and local fish, herbs and cream cheese, served with pita chips - 12.50

Sweet Potato Fries

Served with chipotle mayo - 9.25

French Fries

Small - 5.25 | Large - 8.00 | Kids Size - 3.99

SALADS

Choice of dressing includes : House made vinaigrette, ranch, thousand island, Italian, blue cheese, French or fat free raspberry
Add chicken - 6.50 Add grilled garlic shrimp - 7.50

Strawberry Mandarin Chevre Salad

Baby spinach, fresh strawberries and mandarin oranges topped with a grilled sesame chevre cheese disc, served with raspberry vinaigrette - 14.99

Walnut Maple Grilled Whitefish Salad

Mixed lettuce greens and fresh vegetables topped with walnut maple grilled whitefish - 15.99

Red Snapper Salad

Seared red snapper with charred tomatoes, mango, cucumbers and fresh grapefruit, topped with a Dijon vinaigrette - 15.99

Black and Bleu Steak Salad

Mixed lettuce greens topped with fresh vegetables, blackened 6 oz. NY striploin and bleu cheese, served with blue cheese dressing - 17.75

Bang Bang Shrimp Salad

Sweet chili shrimp piled on top of fresh greens, shredded carrots, cucumbers, peppers and red onions lightly tossed with a chili ranch dressing - 16.99

Classic Caesar Salad

Romaine lettuce, real bacon bits, parmesan cheese, and croutons, all tossed in a creamy Caesar dressing
SM. - 8.25 | LG. - 11.99
With chicken add - 6.50
With garlic shrimp add - 7.50

FISH MARKET SPECIALTIES

Served with your choice of potato and daily vegetable. Add a garden salad - 4.25

Manitoulin Whitefish

A fillet of grilled whitefish, fresh locally caught by the Purvis Family from the cold waters of the North Channel - 24.99
Luncheon portion - 19.99

Crispy Herb Battered Pollock

Lightly battered pollock served with tartar sauce for dipping - 16.99

Cajun Cornmeal Manitoulin Trout

Grilled Cajun cornmeal crusted Manitoulin rainbow trout
Full dinner fillet - 22.99
Luncheon portion - 17.99

Pickeral

Local favourite, known for its mild delicate flavour, supplied fresh from Purvis Fisheries of Manitoulin Island - 26.99

MAINS

All mains are served with choice of soup or salad, except fajitas potato or rice and fresh sautéed vegetable of the day*

New York Striploin

Hand cut AAA, Canadian 10 oz.
New York striploin steak, flame grilled to your specifications - 29.99

Red Pepper and Asiago Stuffed Chicken

6 oz. stuffed chicken breast with roasted red peppers, herbs and asiago cheese - 21.99

Brown Butter and Whiskey BBQ Ribs

Tender meaty ribs in a homemade bbq sauce
½ rack - 26.50 | ½ rack with wings - 30.50

Spicy Tomato and Vegetable Primavera

Slow roasted tomato sauce and fresh vegetable medley over pasta, served with garlic bread - 18.99
With chicken add - 6.50
With garlic shrimp add - 7.50

Braised Beef & Mushrooms

Sirloin steak and button mushrooms in a savoury beer infused sauce, served over a bed of rice with sautéed vegetables - 21.99

Liver and Onions

Baby beef liver served with grilled onions - 19.50
With bacon - 3.25

Chicken Parmesan Rosé

Lightly breaded chicken topped with rosé sauce and melted cheese, served on a bed of pasta with garlic bread - 21.99

Anchor Fajitas*

Tex-Mex grilled veggies served with warm fajita shells, guacamole, salsa and sour cream
Chicken - 22.99 | Beef - 22.99
Vegetarian - 20.99



ANCHOR SPECIALTY

PRICES SUBJECT TO HST

GOURMET SANDWICHES

All gourmet sandwiches are served with your choice of French fries or mashed potatoes

Philly Steak Sandwich

Thinly sliced seasoned sirloin, sautéed onions, and peppers, melted mozzarella cheese all on a rustic bun - 15.25

Original Anchor Whitefish Sandwich

Fresh Manitoulin whitefish, grilled or with a crispy batter served on a toasted Kaiser bun - 15.25

Clubhouse

Your choice of turkey, chicken, or ham with lettuce, cheese, tomato and bacon. Served on the traditional three slices of bread - 15.25

Tuscan Chicken Sandwich

Grilled chicken breast topped with bruschetta, prosciutto, spinach, asiago cheese and garlic mayo on a pretzel bun - 15.25

Hot Sandwiches

Your choice of hamburger, turkey, or roast beef. Topped with house made gravy and served open or closed faced - 15.25

Greek Veggie & Hummus Wrap

A blend of traditional Greek veggies and feta cheese with hummus - 10.50

BURGERS & ETC...

Our chargrilled burgers are 100% lean ground beef. Served with lettuce, onion, tomato, and pickles, we leave the mustard, relish, and ketchup to you!

Order any burger as a platter with French fries and coleslaw - 5.25

Sweet potato fries - 6.99

Plain - 6.75

With a good ol' American processed cheese slice - 7.25

With cheese and bacon - 8.50

Smokey Mountain Burger

Our handmade burger topped with sautéed onions, smokey bbq sauce and Swiss cheese - 8.99

Gouda Bacon Burger

Our handmade burger topped with bacon and smoked gouda cheese - 8.99

All Canadian Cheddar Burger

Traditional hamburger with a slice of peameal bacon, topped with cheddar cheese - 8.99

Bison Burger

House made 6 oz. grilled patty (1/3 less fat than boneless chicken breast) We suggest med-rare - 12.99

Mushroom Chevre Burger

Our char grilled burger topped with grilled mushrooms and goat cheese - 8.99

Veggie Burger

Grilled veggie patty topped with sautéed mushrooms and onions, and Havarti cheese - 9.25

Turkey Wings

These wings are so big you'll need two hands to devour them. Smokey, dry rubbed and slow roasted, served with honey garlic sauce - 12.99 (4 wings)

Chicken Wings

Buffalo wings with a choice of mild, medium, hot, honey garlic, Cajun, or parm and pepper
1lb. - 11.75 | 2 lbs. - 21.75

Chicken Fingers

Four lightly seasoned breaded strips of prime chicken, served with plum sauce and French fries - 12.99

Perogies

Eight cheese and potato filled pockets, have them boiled or deep fried - 9.50
With bacon and onions add - 1.75

LIGHT BEVERAGES

Perrier Water

3.95 (355ml) | 5.95 (500ml)

O'Doul's Non-Alcoholic Beer - 3.98

Soft Drinks - Coke, Diet Coke, Sprite, Canada Dry - 2.00



BEER

Premium Draft

Keith's, Steam Whistle, Shock Top,
Mill St. Organic
16 oz. - 6.42 | Pitcher - 17.04

Craft Draft Beer

Split Rail Amber Ale
16 oz. - 7.08 | Pitcher - 21.46
Manitoulin Swing Bridge
16 oz. - 7.08 | Pitcher - 21.46
Sleeping Giant
16 oz. - 7.08 | Pitcher - 21.46

Domestic Draft

Budweiser, Bud Light
16 oz. - 5.54 | Pitcher - 14.60

Bottled Beer

Molson Canadian, Coors Light,
Bud Light, Budweiser, Blue,
Michelob Ultra - 3.98
Corona - 5.97

FROM THE BAR

Coolers

Twisted Tea - 6.20
Smirnoff Ice - 6.20
Bud Light Radler - 6.42
Bar Wells - 5.75

Cider - 5.97

Premium Cocktails

Caesars, Margaritas, Hurricane,
Ice Caps - 6.42
Craft Caesar - 7.08



WINE LIST

PELLER  ESTATES

We have tried to select a wide variety
of wines and grapes that will appeal to all tastes - discriminating yet adventurous.
It was a tough job, but it definitely had its good points!
(the bits that we can remember, anyway)
Here's to wine tasting, holidays, good times and great boating - Cheers!

RED WINE

	<u>6 oz.</u> <u>Glass</u>	<u>9 oz.</u> <u>Glass</u>	<u>750ml</u> <u>Bottle</u>
Peller Estates Family Select VQA (Cabernet Merlot, Canada)	7.00	9.00	25.00
Apothic Red (California Blend)	9.50	11.50	32.00
Trapiche Broquel (Malbec, Argentina)	8.50	10.50	31.00
Wolf Blass Yellow Label (Cabernet Sauvignon, Australia)	10.50	12.50	34.00
Jacobs Creek (Double Barrel Shiraz, Australia)	10.50	12.50	34.00
Bin 333 (Pinot Noir, Australia)	8.50	10.50	31.00
Raven Deep (Dark Red, Ontario)	9.50	11.50	32.00
Root 1 (Carmenere, Chile)	8.50	10.50	31.00

WHITE WINE

	<u>6 oz.</u> <u>Glass</u>	<u>9 oz.</u> <u>Glass</u>	<u>750ml</u> <u>Bottle</u>
Peller Estates Family Select VQA (Chardonnay, Canada)	7.00	9.00	25.00
Villa Maria (Sauvignon Blanc, New Zealand)	8.50	10.50	31.00
Lindemans BIN 65 (Chardonnay, Australia)	7.50	9.50	27.00
Jackson-Triggs (Rosé, VQA, Canada)	7.00	9.00	27.00
Lurton Les Fumees Blanches (Sauvignon Blanc, France)	8.00	10.00	28.00
Graffigna (Pinot Grigio, Argentina)	8.50	10.50	31.00
Apothic White (California Blend)	9.50	11.50	32.00
Wayne Gretzky No. 99 (Riesling VQA, Canada)	8.50	10.50	31.00
Muga (Rosé, Dry, Spain)	8.50	10.50	31.00

*Live via the World Wide Web www.anchorgrill.com
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Patio Cam and Port Cam
Hi-Speed Wireless Available! Your cell phone works here!*

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