



THE
ANCHORAGE
CASUAL DINING

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*Enjoy some of the best freshly prepared food
Killarney has to offer in our casual dining restaurant.*

*After a day of beautiful sights, boating and
activities you can enjoy a delicious meal with
friends, family and loved ones.*

BREAKFAST MENU



TRADITIONAL BREAKFASTS

SPORTSMAN'S INN BREAKFAST

2 eggs, any style, choice of bacon, ham or sausage, choice of toast

\$15

AVOCADO TOAST

Avocado, pico de gallo topped with
2 poached eggs on your choice of toast

\$17

THE SKILLET

Chorizo sausage, bell peppers, tomato, onion, cheddar cheese
and home fries, topped with our signature hollandaise sauce and egg

\$17

SPORTSMAN'S INN SANDWICH

Fried egg, cheddar cheese, smoked bacon,
tomato and mayo on a toasted English muffin

\$12

BAGEL & LOX

Toasted everything bagel, cream cheese, smoked salmon,
red onion, topped with capers

\$15

BLT

Smoked bacon, lettuce, tomato and mayo

\$12

OUR MISSION

To ensure that each guest receives prompt, professional, friendly and courteous service.

To maintain a clean, comfortable and well maintained premises for our guests and staff.

To provide at a fair price – nutritional, well-prepared meals – using only quality ingredients.

OMELETTE'S

*All omelette's are served with home fries
and choice of toast*

CHEDDAR CHEESE \$15

3 farm fresh eggs, cheddar cheese

MUSHROOM \$15

3 farm fresh eggs, cheddar cheese
and mushrooms

WESTERN \$15

3 farm fresh eggs, onion, peppers, ham
and cheddar cheese

CHORIZO \$17

Chorizo sausage, peppers,
caramelized onion and mozzarella

EGGS BENEDICT

*All bennies' are topped with our signature
hollandaise sauce and served with home fries*

THE ANCHOR \$15

2 poached eggs and peameal bacon

SMOKED SALMON \$16

2 poached eggs, smoked salmon, tomato,
onion, fried capers

FLORENTINE \$15

2 poached eggs, mozzarella,
sauteed baby spinach and mushroom

CHORIZO \$16

Chorizo sausage, tomato, mozzarella cheese
and fresh scallion

PANCAKES

BUTTERMILK \$14

CHOCOLATE \$15

SEASONAL FRUIT \$16

FRENCH TOAST \$16

Texas toast, cream cheese, fresh seasonal
berries and maple syrup

FRUIT BOWL \$8

Assortment of our fresh seasonal fruit

PARFAIT \$12

Yogurt, granola and fresh fruit

DINNER MENU



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STARTERS

CAESAR SALAD \$15

Crisp lettuce tossed in our signature Caesar dressing, prosciutto crisps, parmesan, herbed croutons

CAPRESE SALAD \$15

Heirloom tomato, balsamic glaze, olive oil, fresh mozzarella

CARAMELIZED PEACH SALAD \$18

Spring mix, house dressing, caramelized peaches, blue cheese, candied pecans

CHEESE & GARLIC SHRIMP \$15

Jumbo shrimp, garlic butter, broiled cheese with garlic toast points

ESCARGOT \$18

White wine, garlic, parsley butter sauce, served in a phyllo tulip

NAPOLI \$15

Melody of marinated organic olives

P.E.I MUSSELS \$22

1 lb. of steamed mussels with white wine, garlic, fresh herbs

GRILLED CALAMARI \$15

Calamari seasoned with balsamic glaze, served on a bed of spring mix

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ENTREES

All entrees are served with seasonal vegetables and a choice of baked potato, roasted potatoes or risotto

RAINBOW TROUT \$35

Pan seared, crispy skin, fresh cut tomato salsa

WHITEFISH \$40

Pan seared, lemon butter sauce

RISOTTO MARISCO \$35

Shrimp, mussels, chorizo sausage, bell peppers, onion, tomato, basil

LINGUINI \$30

Blacktail shrimp, blistered cherry tomato, red onion, garlic cream sauce

NEW YORK STRIPLOIN \$48

10 oz. AAA Canadian beef, fire grilled to your specification, served with in house chimichurri

RACK OF LAMB \$58

New Zealand lamb, pistachio and mint crusted, red wine demi

CHICKEN SUPREME \$35

Stuffed with Boursin cheese, spinach, pan jus

PORK CHOP \$35

10 oz. grilled centre cut bone in, apple bourbon demi