

appetizers & sharing

Daily Soup Kettle

8

Our steamy bowl of soup is perfect for a small starter, or try a delicious bowl, served with a warm soft pretzel bun
Cup of soup without pretzel bun - 5

Daily Soup and Sandwich Special

12

Our chef's freshly made daily cup of soup served with the sandwich special of the day. Served from 11 p.m. to 5 p.m. Ask your server for details

French Onion Soup

8

A British malt twist on a French favourite

Crispy Dry Ribs

12.50

Encrusted with coarse salt and cracked pepper. Served with our rich Guinness BBQ sauce and crisp carrot and celery sticks

Wings

16

A pound of delicious wings tossed in your choice of our signature Guinness BBQ, Honey Garlic, Hot Sauce, Sweet Thai Chili, Teriyaki, Hot Chili Sriracha, or Coarse Salt and Cracked Pepper. Served with crisp carrots, celery, and classic ranch dressing

Scotch Eggs

12.50

A British classic of two hard boiled eggs wrapped in Canmore made Valbella sausage and warm breadcrumbs, cooked just right. Served with our Guinness BBQ sauce and Miner's mayonnaise

Georgetown Institute Nachos

19

Hand cut nachos, layered with cheese, jalapeños, olives, tomatoes, red onions, bell peppers. Served with sour cream and salsa
Add guacamole - 3
Add chicken or beef - 6
Extra salsa - 2.50
Half size - 13

Pate Plate

9

Delicious, Canmore made Valbella pepper pate served with housemade chutney, pickled onions and warm French bread

Poutine

10

Made from the Georgetown's home-cut fries. Smothered in traditional French Canadian cheese curds and beef gravy
Half order - 7



Fish Tacos

16

Housemade mango salsa with shredded romaine and our famous halibut spiced and pan seared
Add an another taco to make it a meal - 6



Smoked Salmon Bruschetta

12.50

Smoked salmon with a classic bruschetta, served on baguettes, warmed in the oven with Asiago cheese and topped with a balsamic glaze

Ploughman's Platter

18

A great English tradition that originated in the fields and farms of England. Each platter comes with a choice of two cheeses and two meats. Served with a crusty roll, apple chutney, pickled onions, pickled beets, and Dijon mustard. Perfect to share between two people or as a main dish

Cheese

- Stilton
- Goat Cheese
- Old Cheddar
- Brie
- Smoked Gouda

Meats

- Canmore made Valbella Pate
- Scotch Egg
- Salami
- Home Cooked Roast Beef
- Black Forest Ham
- Smoked Salmon

*Side Orders:

Housemade French fries - 5
Add gravy - 2.50
Gluten-free bread - 2.50

Some of the options on our menu can be made gluten-free. However, grills and fryers are also used to cook gluten meals. Please ask your server for details.


greens

Mixed Green Salad 10

Mixed leaf salad, carrots, cucumbers, and cherry tomatoes. Served with your choice of balsamic, mango miso, avocado or ranch dressing
Small - 7


Miner's Lamp Salad 18

Spinach, quinoa, goat cheese, roasted almonds, cherry tomatoes, cucumber, and mandarin slices all topped with a balsamic glaze and served with our homemade avocado dressing

 Try with a glass of Mirabeau En Provence


Oxford Salad 17

Artisan greens, candied walnuts, stilton, and fresh apples. Served with your choice of balsamic, mango miso, avocado or ranch dressing

 Try with a glass of Scrubby Rise Shiraz

Caesar Salad 14

Romaine lettuce, Asiago cheese, bacon, croutons, and our house made dressing
Small - 10

 Mill Street Organic

Farmhouse Salad 17

Mixed greens and kale heaped with cottage cheese, hard boiled egg, lean roast beef, chicken, and ham. Served with your choice of balsamic, mango miso, avocado or ranch dressing


 Great with Ogopogo Pinot Grigio

*Add the following to any salad:

Chicken (5 oz) - 6

Scotch Egg - 6

Smoked salmon - 6.50

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◦ DID YOU KNOW

The Georgetown Inn is named after a small mining community established to serve the Georgetown mine, which opened in early 1911.

In 1914, at the beginning of WWI, company funds and coal markets dwindled, resulting in the Georgetown Mine shutting down within three years of inception. A few of the original miner's cabins were relocated to Canmore by sliding them over the ice of the Bow River. Some of the homes still stand in Canmore today.


You can visit the site of the original town, located near Mount Rundle. It is an easy 11.2km (7 mile) hike and you can still see the foundations of several buildings, as well as the slag heap, mining chutes, and mine shaft.

sandwiches & burgers

All burgers and sandwiches are served with your choice of housemade fries or Mixed Green Salad


Miner's Burger 16

Homemade 6oz beef burger with mustard, miner's mayonnaise and pickles. You will taste the home made difference!

 Great with a pint of Trad


Triple Crown Chicken Burger 16.50

Juicy grain-fed chicken breast topped with crispy bacon, apple chutney, smoked Gouda and miner's mayonnaise. Voted Best Burger in the Bow Valley

 Pint of Sleeman Honey Brown


Veggie Burger 15

Veggie patty with miner's mayonnaise and mustard. Topped with a marinated portabella mushroom and charred bell peppers

 Good with a bottle of Keiths IPA

Lady Mac Beef Dip 16.50

Shaved AAA Alberta Beef. Served on warm pretzel bread brushed with black peppercorn sauce. Topped with grilled peppers and onions, sautéed mushrooms and Swiss cheese with a side of au jus for dipping

 Pint of Sleeman Honey Brown


Rundle Mountain Clubhouse 16

Traditional triple decker, with chicken breast, crisp triple smoked bacon, smoked Gouda, lettuce, and tomato on marble rye

 New Harbor Sauvignon Blanc

Steak Sandwich 19

6oz premium steak served with caramelized onions and mushrooms on top of a toasted French baguette

 Enjoy with a glass Kaiken Malbec

*All burgers are served on a rustic bun, garnished with red onion, lettuce, and tomato

*Add Cheddar, Swiss, Brie, Smoked Gouda, bacon, fried onions, fried egg, pickled beets or fried mushrooms to any burger or sandwich - 2.50


*Poutine substitution - 6

*Half fries/half Caesar Salad substitution - 3.50

*Half fries/half Mixed Green Salad substitution - 3.50

*Gluten-free bun substitution - 2.50

*Caesar Salad substitution - 2.50

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THE TALE OF THE THREE SISTERS

In 1883, Mayor Rogers of Canmore decided to let his nephew, Albert Rogers, name the three monolithic mountains that overlooked the sleepy town. The snow-capped peaks were said to look like nuns; this was later transposed into "Sisters".

- The **little** sister, Hope, features a large blocky plateau at its peak and is the most difficult to climb.
- The **middle** sister, Charity, is a popular intermediate scramble.
- The **big** sister, Faith, is the peak farthest from the highway and is an easy limestone scramble.

mains

Fish & Chips

Atlantic Cod

1 piece - 15 2 pieces - 21

Halibut

1 piece - 17 2 pieces - 25

Fresh fish fillets in our own Big Rock Traditional Ale batter.
Served with house-cut fries, coleslaw, tartar sauce, and fresh lemon



Great with a pint of Trad

Voted The Best Fish & Chips in Canmore Seven Years in a Row!

Vegetable Coconut Curry

17
Sautéed vegetables simmered in a coconut curry sauce. Served with Basmati rice, mango chutney, and poppadums



Try with a glass of Ogopogo Pinot Grigio

Chicken Pot Pie

16
A family favourite. Our homemade pies have a blend of carrots, peas, onion, roasted red peppers, and celery in a creamy chicken sauce. Served with Mixed Green Salad



Pair with a glass of Prospect Chardonnay

Pork Belly

19
Slow braised pork belly with crispy crackling. Served with mashed Yukon potatoes, steamed vegetables and a ginger BBQ sauce



Pint of Sleeman Honey Brown

Halibut Pie

19
Halibut prepared with carrots, onions, celery and corn in creamy dill sauce. Served with your choice of Mixed Green Salad or fries



New Harbor Sauvignon Blanc

Salmon

20
Atlantic salmon fillet prepared with our chef's weekly sauce. Served on a bed of rice and accompanied by our daily vegetables



Pair with a glass of Prospect Chardonnay

Chicken Tikka Masala

19
Chicken breast marinated in spices and yogurt, roasted in a traditional Tikka Masala sauce. Served with Basmati rice, mango chutney, and poppadums



Great with a pint of Steam Whistle

Steak & Guinness Pie

19
Beef slow cooked in Guinness, gravy, onions, mushrooms and spices. Served with steamed vegetables and mashed Yukon potatoes



Perfect with a pint of Guinness

Shepherd's Pie

18
Slow cooked AAA Alberta beef and pork with carrots, corn, and peas. Baked and topped with creamy mashed Yukon potatoes, gravy and a blend of hard cheeses. Served with Mixed Green Salad




Enjoy with a glass of Kaiken Malbec

Stuffed Yorkshire Pudding

19
A large Yorkshire pudding stuffed with slow roasted AAA Alberta beef and gravy. Served with steamed vegetables and mashed Yukon potatoes



Enjoy with a glass of Tinhorn Creek Merlot

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