



## GLENN BURNEY LODGE PATIO

### LUNCH MENU



#### APPETIZERS

- GFO** Garlic Lover's Caesar Salad: House Smoked Bacon, Homemade Croutons & Shaved Romano 18
- GFO** GBL Panzanella Salad: Frisée, Mixed Greens, Granny Smith Apple, Pickled Fennel, Pickled Red Onion, Sunflower Seeds, Blueberries & Croutons with an Apple Cider Dressing 17
- GFO** Pulled Pork & House Made Coleslaw Sliders: Served on a Pretzel Bun 18
- GF** Tacos (2): House Smoked Brisket with Pickled & Caramelized Onions Served with Chipotle BBQ Sauce or Jerk Chicken with Pineapple & Mango Salsa 14
- Poutine: Our Fries with Cheese Curds & Gravy 13
- GF** Steamed Mussels: Created Daily and served with Garlic Bread 18 \*Add Cheese for 2.50
- GFO** Six Oysters of the day: Served on the Half Shell with Jalepeno Double Smoked Bacon Mignonette, Red Wine Shallot Mignonette & Seafood Sauce 25
- Oysters Rockefeller: Dave's Awesome Cooked Oysters in the shell on a bed of Creamy Spinach. Topped with Hollandaise Sauce 5.50 / each
- Charcuterie Board: Smoked Duck Breast, Smoked Salmon, Roasted Red Peppers & Spinach Feta Dip. Selection of Cheese from our store. Grilled Naan 35
- GF** Beef Carpaccio: Thinly shaved, served with Watercress and Shaved Romano 22
- Garlic Ciabatta Bread 9 \*Add Cheese for 2.50

#### MAINS

- GFO** Breakfast Bagel: Fried Egg, Cheese, Bacon, Lettuce & Tomato with Hand Cut Frites or Salad 19
- GF** Smoked or Fried Wings (per lb): Choice of Mild, Medium or Hot, Maple Whiskey, Garlic Parmesan, Honey Garlic \*NOT GF or Salt and Pepper. With Hand Cut Fries or Salad 23
- GF** Ribs: House Smoked right here. Whiskey Glaze or BBQ Sauce. Garlic Mash & Seasonal Vegetable 26
- Beer Battered Ontario Wild Caught Pickerel Fish & Chips: A Classic Georgian Bay Staple. Served with Hand Cut Frites, Creamy Cole Slaw and Tartar Sauce 27

# MAINS

GBL Prime Rib Burger: Lettuce, Tomato, Onion & Garlic Basil Aioli on a Toasted Kaiser. Served with Hand Cut Frites or Salad 23

\*Add House Smoked Bacon, House Smoked Cheddar 2

\*Change Frites to Garlic Parm or Salad to Caesar 3

GFO GBL House Smoked Brisket Sandwich: Served on a Toasted Kaiser with Maple BBQ Sauce. Hand Cut Frites or Salad 22 \*Garlic Parm Frites or Caesar Salad add for 3

GFO Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glace Cream. Grilled Ciabatta Bread 33 \*Add Cheese 2.50

GFO Seafood Linguine: Lobster Tail, Shrimp, Scallops & Mussels in a White Wine Cream Sauce or Lemon Dill Aioli. Garlic Ciabatta Bread 48 \*Add Cheese 2.50

GF 8oz Beef Tenderloin Filet: Roasted Garlic Mash & Seasonal Vegetables 45

\*Peppercorn or Cheese Sauce 3.50

Philly Cheesesteak: Roast Beef Thinly Sliced on a Hoagie with Sauteed Onions, Peppers and Provolone Cheese 17

✓ Grilled Tempeh: Grilled & Steamed Vegetables on a bed of Basmati Rice 25

✓ Sweet & Sour Vegan Veggies: A variety of Sauteed & Steamed Vegetables on a bed of Basmati Rice. Mildly Spicy or hotter if you like 24

✓ Vegan Spaghetti & "Meat" Balls: Made with our Homemade Marinara Sauce 23

# ADD ON

GF Lobster Tail 25

GF Shrimp Skewer 13

GF 4oz Grilled Salmon 15

GF Parmesan Hand Cut Frites (Large Order) 12

GF 4oz AAA Beef Filet 19

GF Chicken Breast 9

\*Add Gravy 3

GF - Gluten Free

GFO - Gluten Free Option Available

\*Gluten Free Buns Available

**Chefs: Dave Chiasson & Dylan Evoy**

May 2022