



GLENN BURNEY LODGE PATIO

DINNER MENU



APPETIZERS

- 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 Frites with Cheese Curds & Gravy 13
- GF** Steamed Mussels: Created Daily and served with Garlic Bread 18 *Add Cheese for 2.50
- GF** Six Oysters of the day: Served on the Half Shell with Jalapeno 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
- GF** Mediterranean Grilled Octopus & Crispy Pork Belly: Served on a bed of Tomato Caper Ragout and Herbaceous Oil 26

MAINS

- 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 39
- 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

- GF Pan Seared Ontario Wild Caught Pickerel: Lemon Caper Dill Butter, Rice Pilaf & Seasonal Vegetables 33
- GF Grilled Salmon: Spicy Mango and Avocado Salsa. Seasonal Vegetables. Rice Pilaf 32
- GFO Linguine Carbonara: With Mennonite Summer Sausage, Romano Cheese & Basil. Grilled Ciabatta Bread 32 *Add Cheese for 2.50
- GFO Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glace Cream. Grilled Ciabatta Bread 33 *Add Cheese for 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 for 2.50
- GF 8oz Beef Tenderloin Filet: Roasted Garlic Mash & Seasonal Vegetables 45
Peppercorn or Cheese Sauce 3.50
- 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
- GF Australian Rack of Lamb: Herb Dijon Crust with Minted Roasted Red Pepper, Compound Butter with Veg & Roasted Tri Colour Potatoes 49
- GF Stuffed Chicken Supreme: Filled with Double Smoked Bacon and Wild Mushroom Tarragon Cream Sauce. Rice Pilaf & Seasonal Vegetables 35
- ✓ 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