



## LUNCH MENU

### APPETIZERS & SALADS

**Soup of the day:** 13

**Garlic Lovers Caesar Salad:** House Smoked Bacon, Homemade Croutons & Shaved Romano 19

**GBL Roasted Beet Salad:** Mixed Greens, Roast Beets, Goat Cheese, Candied Nuts, Orange Sections 18

**Fish Taco:** Cajun fried Yellow Perch, Creamy House Made Coleslaw with Dill Pickle Mayo 18  
\*Additional Taco 5 each

**Steamed Mussels of the day:** with Garlic Ciabatta Bread 19 \*Add Cheese 2

**Chilled Oysters:** on the Half Shell 5 pcs: Jalapeno Cucumber Mignonette 23

**Fried Calamari** tossed in homemade seasoning and spicy aoli 21

**Garlic Ciabatta Bread:** 10 Add Cheese 4

**Poutine:** Fries, Cheese Curds & Gravy 11

**Mediterranean Hummus Dip:** Home made with Grilled Naan and Crudité 15



## MAINS

**Beer Battered Ontario Wild-Caught Pickerel:** 1 piece fish, Hand-cut Fries, Creamy Coleslaw & Tartar Sauce 22

**Burney Burger:** Cheddar, House Smoked Bacon, Lettuce, Onion, Secret Sauce, Dill Pickles on a Potato Bun. Served with Hand-Cut Fries 29

**Chicken Wings:** Mild, Medium or Hot, Maple Whiskey, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-cut Fries 25

**Channa masala:** Served with Basmati Rice & Naan 24

## ADD ON

Lobster Tail 25

4oz Tenderloin 20

Black Tiger Shrimp 3pcs 15

Chicken Breast 12

Cheese 4

## SIDES & SUBSTITUTIONS

Truffle Hand-cut Fries (large order) 14 Gravy 4

Seasonal Vegetables 8

Caesar Salad (Sub) 5

Roast Beet Salad (Sub) 5



## DINNER MENU

### APPETIZERS & SALADS

**Soup of the day** 13

**Garlic Lovers Caesar Salad:** House Smoked Bacon, Homemade Croutons & Shaved Romano 19

**GBL Roasted Beets and Mixed Greens Salad:** Mixed Greens, Candied Nuts, Roast Beets, Goat Cheese, Orange Pieces, Maple Balsamic Dressing 18

**Beef Carpaccio** with mixed greens, spicy aoli, and crispy shallots 22

**Fish Taco:** Blackened Yellow Perch, Creamy Homemade Coleslaw & Dill Pickle Mayo 18  
\*Additional taco \$6 each

**Pan seared Scallops** with roasted cauliflower, crushed wasabi peas, topped with microgreens 21

**Grilled Calamari** topped with salsa verde drizzled with olive oil and arugula 21

**Fried Calamari** tossed in homemade seasoning and spicy aoli 21

**Homemade Mediterranean Hummus** with Grilled Naan, Crudité, and Chips 13

**Oysters Rockefeller:** Cooked Oysters on a bed of Creamy Spinach, topped with Hollandaise Sauce 8 each

**Steamed Mussels of the day** with Garlic Ciabatta Bread 20 \*Add Cheese 4

**Chilled Oysters** on the Half Shell 5pcs: Jalapeno Cucumber Mignonette 24

**Charcuterie Board:** Smoked Duck Breast, Smoked Fish, Smoked Trout Pate, Selection of Cheeses served with Grilled Naan & Home Made Humms Dip 37





## Main Course

**Beer-Battered Ontario Wild-Caught Pickerel:** Hand-Cut Fries, Coleslaw & Tartar Sauce 30

**Pan Fried Pickerel:** Dill Compound Butter, Rice Pilaf & Seasonal Vegetables 35

**Marinated Chicken Supreme:** with Truffle Risotto, Seasonal Vegetables, and Brown Butter 36

**Burney Burger:** Cheddar, House Smoked Bacon, Lettuce, Onion, Secret Sauce, Dill Pickles on a Potato Bun. Served with Hand-Cut Fries 29

**Grilled Lamb Rack:** Red Wine Demi Reduction, Seasonal Vegetables and Fingerling Potatoes 52

**Channa Masala:** Served with Basmati Rice & Naan 29

**Chicken Wings:** Mild, Medium or Hot, Maple Whisky, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-Cut Fries 26

**Smoked Pork Ribs:** Maple Whiskey Glaze or BBQ, Garlic Mash & Seasonal Vegetable  
1/2 Rack 25 / Full Rack 41

**Seafood Linguine:** Lobster Tail, Shrimp, Scallops, Mussels in a Garlic Cream Sauce 50

**Penne Madagascar:** Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze 40

**10oz Ribeye:** with Roasted Garlic Mash, Seasonal Veg and Green Peppercorn Sauce 55

## ADD ON

Gravy 4

Black Tiger Shrimp 3pcs 18

Lobster Tail 25

Chicken Breast 14

Add Cheese to Bread 4

## SIDES & SUBSTITUTIONS

Truffle Hand-cut Fries (large order) 15

Season vegetables 8

Caesar Salad (Sub) 5

Roast Beet Salad (Sub) 5

Roasted Garlic Mash 8