

LUNCH MENU

APPETIZERS

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: Magic Sauce, Guacamole, Creamy House Made Coleslaw with Dill Pickle Mayo 16
*Additional Taco 5 each

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

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

Garlic Ciabatta Bread: 10 *Add Cheese 2

Poutine: Fries, Cheese Curds & Gravy 11

Mediterranean Hummus Dip: with Grilled Naan, Crudité and House Made Beetroot Chips 13

Soup of the day: 12



MAINS

Chipotle Adobo Grilled Chicken Wrap: House Made Guacamole, Grilled Corn, Roasted Red Pepper Succotash, Mixed Greens, Jalapeno Crema 21

GBL House Smoked Brisket: Maple BBQ Sauce on a Toasted Kaiser Bun, Crispy Onions, Horseradish Mayo with Hand-cut Fries or Salad 18

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

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

Beer Battered Ontario Wild-Caught Pickerel: Hand-cut Fries, Creamy Coleslaw & Tartar Sauce 29

Vegetarian Curry: Served with Basmati Rice & Naan 31

Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze Cream with Grilled Ciabatta bread 31 *Add Cheese 2

Seafood Linguine: Lobster Tail, Shrimp, Scallops, Mussels in a White Wine Cream Sauce or Lemon Dill Aioli with Garlic Ciabatta Bread 39 *Add cheese 2

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

Smoked Ribs: ½ Rack Maple Whiskey Glaze or BBQ. Hand-Cut Fries or Salad 24

ADD ON

Lobster Tail 27

4oz Tenderloin 20

Black tiger Shrimp 3pcs 15

Chicken Breast 12

Cheese 2

SIDES & SUBSTITUTIONS

Parmesan Hand-cut Fries (large order) 14

Gravy 4

Season vegetables 8

Caesar Salad (Sub) 5

Roast Beet Salad (Sub) 5

Chef: Wesley Watters

July 4th 2024