



## GLENN BURNEY LODGE PATIO

### LUNCH MENU



#### APPETIZERS

Garlic Lover's Caesar Salad: House Smoked Bacon, Homemade Croutons & Shaved Romano 18

GBL Panzanella Salad: Frisée, Mixed Greens, Granny Smith Apple, Pickled Fennel, Pickled Red Onion, Sunflower Seeds, Blueberries & Croutons with an Apple Cider Dressing 17

Pulled Pork & House Made Coleslaw Sliders: Served on a Pretzel Bun 18

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

Steamed Mussels: Created Daily and served with Garlic Bread 18 \*Add Cheese for 2.50

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

Beef Carpaccio: Thinly shaved, served with Watercress and Shaved Romano 22

Garlic Ciabatta Bread 9 \*Add Cheese for 2.50

#### MAINS

Breakfast Bagel: Fried Egg, Cheese, Bacon, Lettuce & Tomato with Hand Cut Frites or Salad 19

Smoked or Fried Wings (per lb): Choice of Mild, Medium or Hot, Maple Whiskey, Honey Garlic, Garlic Parmesan or Salt and Pepper. With Hand Cut Fries or Salad 23

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

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

Whitefish Burger: Whitefish Patty served on a Grilled Kaiser with Arugula & Tartar Sauce 23

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

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

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: Vegan Spaghetti & Meatballs with our Homemade Marinara Sauce 23

# ADD ON

Lobster Tail 25

Shrimp Skewers 13

4oz Grilled Salmon 15

Parmesan Hand Cut Frites (Large Order) 12

4oz AAA Beef Filet 19

Chicken Breast 9

\*Add Gravy 3

**Chefs: Dave Chiasson & Dylan Evoy**

May 2022