

# MENU

## MON - TUE

### 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

**Oysters Rockefeller:** Cooked Oysters on a bed of Creamy Spinach, topped with Hollandaise Sauce 7 each

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

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

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

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

**Soup of the Day** 12



# MAINS

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

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

**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

## ADD ON

Lobster Tail 27

4oz Tenderloin 20

Black tiger Shrimp 3pcs 15

Chicken Breast 12

## 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 3<sup>rd</sup> 2024

# 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 4<sup>th</sup> 2024

# DINNER MENU

## APPETIZERS

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

**Fish Taco:** Magic Sauce, Guacamole, Creamy Housemade Coleslaw with Dill Pickle Mayo 16

\*Additional Taco 5

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

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

**Oysters Rockefeller:** Cooked Oysters on a bed of Creamy Spinach, topped with Hollandaise Sauce 7 each

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

**Charcuterie Board:** Smoked Duck Breast, Smoked Fish, selection of Cheeses served with Grilled Naan and Hummus Dip 35

**Garlic Ciabatta Bread** 10 \*Add Cheese 2

**Soup of the day** 13

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



# MAINS

**Beer-Battered Ontario Wild-caught Pickerel:** with Hand-cut Fries, Coleslaw & Tartar Sauce 29

**Chicken Supreme:** with Potato Puree, Seasonal Vegetables, Oyster Mushrooms, and Café au Lait Jus 35

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

**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:** with Cumin, Carrot Puree, Cherry Tomato Fritto, and Zucchini with Chimmichuri 50

**Vegetarian Curry:** Served with Basmati Rice & Naan 31

**Chicken Wings:** Mild, Medium or Hot, Maple Whisky, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-Cut Fries or Salad 24

**Smoked Pork Ribs:** Maple Whiskey Glaze or BBQ, Garlic Mash & Seasonal Vegetable  
1/2 Rack 24 / Full Rack 40

**Seafood Linguine:** Lobster Tail, Shrimp, Scallops, Mussels in a White Wine Cream Sauce or Lemon Dill Aioli with Garlic Ciabatta Bread 49

**Penne Madagascar:** Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze 36

**10oz Ribeye:** with Roasted Garlic Mash, Seasonal Veg and Green Peppercorn Sauce 48

## 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

Roasted Garlic Mash 8

Chef: Wesley Watters

July 5<sup>th</sup>, 2024