



## LUNCH MENU

### APPETIZERS & SALADS

**Soup of the day:** 13

**Garlic Lovers Caesar Salad:** House Smoked Bacon, Homemade Croutons & Shaved Romano 18

**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 Chipotle Mayo 18

\*Additional Taco 9 each

**Steamed Mussels:** Choice of Mediterranean or Thai Coconut Curry with Garlic Ciabatta Bread 19 \*Add Cheese 3

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

**Golden Fried Calamari** tossed in homemade seasoning and spicy aioli 21

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

**Poutine:** Fries, Cheese Curds & Gravy 14

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



## MAINS

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

**Pan Fried Pickerel:** Dill 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

**GBL House Smoked Brisket:** Maple BBQ Sauce on a Toasted Kaiser Bun, Crispy Onions, Horseradish Mayo with Hand-Cut Fries or Salad \$26

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

**Penne Madagascar (lunch portion):** Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze cream with Grilled Ciabatta bread 35 \*add Cheese 3

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

## ADD ON

4oz Tenderloin 20

Black Tiger Shrimp 3pcs 15

Chicken Breast 12

Cheese 4

## SIDES & SUBSTITUTIONS

Truffle Oil Fries Side 8 / Sub 5

Seasonal Vegetables side 8 / Sub 5

Caesar Salad Side 9 / Sub 5

Roast Beet Salad Side 9 / Sub 5

Roasted Garlic Mash Side 8 / Sub 5

Parm Fries Side 8 / Sub 4

Gravy 4