

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

Pulled pork and house made coleslaw sliders on pretzel buns 20

Tacos: Smoked brisket with caramelized onions served with Jalapeno Blueberry BBQ sauce or Jerk chicken with pineapple / mango salsa bbq pulled pork taco with house made slaw 16

*Additional taco 5 each

Poutine: Fries, cheese curds & gravy 11

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

Trio of Oysters on the Half Shell (6): Jalapeno-Double Smoked Bacon Mignonette, Red Wine Shallot Mignonette & Seafood Sauce Market

Oyster Rockefeller: Cooked oysters on a bed of creamy spinach, topped with hollandaise sauce 6 each

Charcuterie Board: Smoked Duck Breast, Smoked Fish, Hummus dip, selection of cheeses served with Grilled Naan 35

Beef Carpaccio with watercress & shaved Romano cheese 18

Garlic Ciabatta Bread 10 *Add cheese 2

Warm hummus dip with grilled naan crudite and chips 13

Polvo à lagareiro: grilled octopus with a warm roasted potato, caper and tomato salad and herb oil 26



MAINS

Blackened chicken wrap, avocado corn cilantro salsa chili lime aioli 19

Smoked or Fried Chicken Wings: Mild, Medium or Hot, Maple Whiskey, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-cut Fries or Salad 24

Smoked Ribs: 1/2 Rack Maple Whiskey Glaze or BBQ. Hand-cut Fries or Salad 24

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

Pan Fried Pickerel: margarita compound butter Pilaf & Seasonal Vegetables 35

GBL Prime Rib Burger: Lettuce, Tomato, Onion, Garlic Basil Aioli on a toasted kaiser served with hand-cut Fries or Salad 27

*Add: House Smoked Bacon 2 / Cheddar 2

Garlic Parm Frites or Caesar Salad 3 / House made gravy 2

GBL House Smoked Brisket: Maple BBQ Sauce on a toasted kaiser bun with Hand-cut Fries or Salad 18

New York striploin on a bun with sauteed onions peppers and mushrooms and blue cheese crumble 23

Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze Cream with Grilled Ciabatta bread

Full Size 36 / Somewhat Smaller 30 *Add cheese 2

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

Full Size 49 / Somewhat Smaller 39 *Add cheese 2

Butter Chicken: The Classic Indian Dish. Served with Basmati Rice & Naan 31

ADD ON

Lobster Tail 27

Shrimp Skewer 15

4oz Salmon 16

4oz Tenderloin 20

Chicken Breast 11

Cheese 2

SIDES

Parmesan Hand-cut Fries (large order) 14

Gravy 4

DINNER MENU

APPETIZERS

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 and orange pieces maple balsamic dressing 18

Pulled pork and house made coleslaw sliders on pretzel buns 20

Tacos: Smoked brisket with caramelized onions served with Jalapeno and Blueberry BBQ sauce or Jerk chicken with pineapple / mango salsa 16

*Additional taco 5 each

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

Trio of Oysters on the Half Shell (6): Jalapeno-Double Smoked Bacon Mignonette, Red Wine Shallot Mignonette & Seafood Sauce Market

Oyster Rockefeller: Cooked oysters on a bed of creamy spinach, topped with hollandaise sauce 6 each

Charcuterie Board: Smoked Duck Breast, Smoked Fish, selection of cheeses served with Grilled Naan and hummus dip 35

Beef Carpaccio with watercress & shaved Romano cheese 18

Garlic Ciabatta Bread 10 *Add cheese 2

Soup of the day 13

Warm hummus dip with grilled naan crudite and chips 13

Polvo à lagareiro: grilled octopus with a warm roasted potato, caper and tomato salad and herb oil 26



MAINS

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

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

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

Pan Fried Pickerel: margarita compound butter Pilaf & Seasonal Vegetables 35

Grilled salmon with Citrus butter sauce, seasonal veggies & rice pilaf 35

Carbonara Linguini with Mennonite Summer Sausage, Romano cheese & Basil.
Grilled Ciabatta bread 33 *Add cheese 2

Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze
Cream with Grilled Ciabatta bread
Full Size 36 / Somewhat Smaller 30 *Add cheese 2

Seafood Linguine: Lobster Tail, Shrimp, Scallops, Mussels in a White Wine Cream Sauce or
Lemon Dill Aioli with Garlic Ciabatta Bread
Full Size 49 / Somewhat Smaller 39 *Add cheese 2

8oz Beef Tenderloin Filet: Roasted Garlic Mash & Seasonal Vegetable 47
Peppercorn or Roquefort Cheese Sauce 3

Australian Rack of Lamb: Herb Dijon Crust and cabernet reduction with veg & roasted tri
colour potatoes 50

Butter Chicken: The Classic Indian Dish. Served with Basmati Rice & Naan 31

Sweet and Sour Vegan Dish 25

ADD ON

Lobster Tail 27

Shrimp Skewer 15

4oz Salmon 16

4oz Tenderloin 20

Chicken Breast 11

Cheese 2

SIDES

Parmesan Hand-cut Fries (large order) 14

Seasonal Vegetables 6

Roasted tri colour potatoes

Roasted Garlic Mash 6

Gravy 4



Chefs: Dave Chiasson & Dylan Evoy
May 2023