

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, Crudit , 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 5th, 2024