

# 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