



GLENN BURNEY LODGE PATIO

DINNER MENU



APPETIZERS

Garlic Lover's Caesar Salad: House Smoked Bacon, Homemade Croutons & Shaved Romano 18

GBL Panzanella Salad: Frisée, Mixed Greens, Granny Smith Apple, Pickled Fennel, Pickled Red Onion, Sunflower Seeds, Blueberries & Croutons with an Apple Cider Dressing 17

Pulled Pork & House Made Coleslaw Sliders: Served on a Pretzel Bun 18

Tacos (2): House Smoked Brisket with Pickled & Caramelized Onions Served with Chipotle BBQ Sauce or Jerk Chicken with Pineapple & Mango Salsa 14

Poutine: Our Frites with Cheese Curds & Gravy 13

Steamed Mussels: Created Daily and served with Garlic Bread 18 *Add Cheese for 2.50

Six Oysters of the day: Served on the Half Shell with Jalapeno Double Smoked Bacon Mignonette, Red Wine Shallot Mignonette & Seafood Sauce 25

Oysters Rockefeller: Dave's Awesome Cooked Oysters in the shell on a bed of Creamy Spinach. Topped with Hollandaise Sauce 5.50 / each

Charcuterie Board: Smoked Duck Breast, Smoked Salmon, Roasted Red Peppers & Spinach Feta Dip. Selection of Cheese from our store. Grilled Naan 35

Beef Carpaccio: Thinly shaved, served with Watercress and Shaved Romano 22

Garlic Ciabatta Bread 9 *Add Cheese for 2.50

Mediterranean Grilled Octopus & Crispy Pork Belly: Served on a bed of Tomato Caper Ragout and Herbaceous Oil 26

MAINS

Smoked or Fried Wings (per lb): Choice of Mild, Medium or Hot, Maple Whiskey, Honey Garlic, Garlic Parmesan or Salt and Pepper. With Hand Cut Fries or Salad 23

Ribs: House Smoked right here. Whiskey Glaze or BBQ Sauce. Garlic Mash & Seasonal Vegetable 39

Beer Battered Ontario Wild Caught Pickerel Fish & Chips: A Classic Georgian Bay Staple. Served with Hand Cut Frites, Creamy Cole Slaw and Tartar Sauce 27

MAINS

Pan Seared Ontario Wild Caught Pickerel: Lemon Caper Dill Butter, Rice Pilaf & Seasonal Vegetables 33

Grilled Salmon: Spicy Mango and Avocado Salsa. Seasonal Vegetables. Rice Pilaf 32

Linguine Carbonara: With Mennonite Summer Sausage, Romano Cheese & Basil. Grilled Ciabatta Bread 32 *Add Cheese for 2.50

Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glace Cream. Grilled Ciabatta Bread 33 *Add Cheese for 2.50

Seafood Linguine: Lobster Tail, Shrimp, Scallops & Mussels in a White Wine Cream Sauce or Lemon Dill Aioli. Garlic Ciabatta Bread 48 *Add Cheese for 2.50

8oz Beef Tenderloin Filet: Roasted Garlic Mash & Seasonal Vegetables 45
Peppercorn or Cheese Sauce 3.50

GBL House Smoked Brisket Sandwich: Served on a Toasted Kaiser with Maple BBQ Sauce. Hand Cut Frites or Salad 22 *Garlic Parm Frites or Caesar Salad add for 3

Whitefish Burger: Whitefish Patty served on a Grilled Kaiser with Arugula & Tartar Sauce 23

Australian Rack of Lamb: Herb Dijon Crust with Minted Roasted Red Pepper, Compound Butter with Veg & Roasted Tri Colour Potatoes 49

Stuffed Chicken Supreme: Filled with Double Smoked Bacon and Wild Mushroom Tarragon Cream Sauce. Rice Pilaf & Seasonal Vegetables 35

Grilled Tempeh: Grilled & Steamed Vegetables on a bed of Basmati Rice 25

Sweet & Sour Vegan Veggies: A variety of Sauteed & Steamed Vegetables on a bed of Basmati Rice. Mildly Spicy or hotter if you like 24

Vegan Spaghetti & Meat Balls: Vegan Spaghetti & Meatballs with our Homemade Marinara Sauce 23

ADD ON

Lobster Tail 25

Shrimp Skewers 13

4oz Grilled Salmon 15

Parmesan Hand Cut Frites (Large Order) 12

4oz AAA Beef Filet 19

Chicken Breast 9

*Add Gravy 3

Chefs: Dave Chiasson & Dylan Evoy

May 2022