



DINNER MENU

APPETIZERS & SALADS

Soup of the day 13

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

GBL Roasted Beets and Mixed Greens Salad - Mixed Greens, Candied Nuts, Roast Beets, Goat Cheese, Orange Pieces, Maple Balsamic Dressing 18

Beef Carpaccio – served with mixed greens & spicy aioli 22

Fish Taco - Cajun Yellow Perch (spicy), Creamy Homemade Coleslaw & Chipotle Aioli 18
*Additional taco 9 each

Pan Seared Scallops - Delicately Seared and Placed on a bed of fresh Arugula, drizzled with Balsamic 21

Grecian Shrimp – 5 Tiger Shrimp sauteed in a mediterranean sauce of diced onions, tomato and herbs served with toasted baguette slices 27

Grilled Octopus – Mediterranean Inspired Grilled Octopus Grilled lightly and drizzled with olive oil and a squeeze of fresh Lemon 21

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

Mezze Platter a trio of dips Tzatziki, Hummus & Roasted Red Pepper with Feta – served with Grilled Pita and a Variety of Fresh Cut Veg. 27

Chilled Oysters on the Half Shell (5) served with a jalapeno Cucumber Migonette 24

Steamed Mussels – Choice of Mediterranean or Thai Coconut Curry, served with Garlic Bread 20
*add cheese 3

Charcuterie Board: Smoked Duck Breast, Smoked Fish, Smoked Trout Pate, Selection of Cheeses served with Grilled Naan & Homemade Hummus Dip 37



MAIN COURSE

Beer-Battered Ontario Wild-Caught Pickerel: Hand-Cut Fries, Coleslaw & Tartar Sauce 30

Pan Fried Pickerel - Dill Compound Butter, Rice Pilaf & Seasonal Vegetables 35

Chicken Souvlaki - Large Skewer of marinated Chicken Cubes paired with Bell Peppers and Red Onion grilled to perfection with Rice Pilaf, Grilled Pita and a side of Tzatziki 40

Burney Burger: Cheddar, House Smoked Bacon, Lettuce, Onion, Dill Pickles on a Potato Bun. Served with Hand-Cut Fries 29

12oz T-Bone Steak: Seasoned and Served with Roasted Garlic Mash & Seasonal Veg 55

Smoked Pork Ribs: Maple Whiskey Glaze or BBQ, Garlic Mash & Seasonal Vegetable
1/2 Rack 25 / Full Rack 41

Chicken Wings: Mild, Medium or Hot, Maple Whisky, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-Cut Fries 26

Seafood Linguine: Baby Crab Claws, Shrimp, Scallops & Mussels in a Garlic Cream Sauce 50

Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze 45

Channa Masala: Served with Basmati Rice & Naan 29

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