

# LUNCH MENU

## APPETIZERS

**Garlic Lovers Caesar Salad:** House Smoked Bacon, Homemade Croutons & Shaved Romano 19

**Fish taco,** Magic sauce, creamy housemate coleslaw with dill pickle mayo 16

\*Additional taco 5 each

**GBL Roasted Beet salad:** mixed greens, roast beets, goat cheese, candied nuts, orange sections 18

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

**Chilled Oysters** on the Half Shell 5pcs: Jalapeno Cucumber mignonette 23

**Garlic Ciabatta Bread** 10 \*Add cheese 2

**Poutine:** Fries, cheese curds & gravy 11

**Mediterranean hummus dip** with grilled naan, crudité and housemade beetroot chips 13



# MAINS

**Chipotle Adobo grilled chicken wrap**, House made guacamole, grilled corn, Roasted red pepper succatosh, mixed greens, jalapeno crema 21

**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

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

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

**Vegetarian Curry** Served with Basmati Rice & Naan 31

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

**Penne Madagascar**: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze Cream with Grilled Ciabatta bread 31 \*Add cheese 2

**Chicken Wings**: Mild, Medium or Hot, Maple Whiskey, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-cut Fries or Salad 25

**Smoked Ribs**: ½ Rack Maple Whiskey Glaze or BBQ. Hand-cut Fries or Salad 24

## ADD ON

Lobster Tail 27

4oz Tenderloin 20

Black tiger Shrimp 3pcs 15

Chicken Breast 12

Cheese 2

## SIDES

Parmesan Hand-cut Fries (large order) 14

Gravy 4

Season vegetables 8

Soup of the day 12

Cesar Salad 5

Roasted Beet salad 5

Chef: Wesley Watters

June 2024

# DINNER MENU

## APPETIZERS

**Garlic Lovers Caesar Salad:** House Smoked Bacon, Homemade Croutons & Shaved Romano 19

**Fish taco:** Magic sauce, guacamole, creamy housemate coleslaw with dill pickle mayo 16

\*Additional taco 5 each

**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 and orange pieces maple balsamic dressing 18

**Oyster 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, crudité, 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

Parmesan Hand-cut Fries (large order) 14

Gravy 4

Season vegetables 8

Soup of the day 13

Cesar Salad 5

Roasted Beet salad 5

Roasted Garlic Mash 8

Chef: Wesley Watters  
June 2024