



GLENN BURNEY LODGE PATIO MENU DINNER MENU



APPETIZERS

Garlic Lovers Caesar Salad: House Smoked Bacon, Homemade Croutons & Shaved Romano 16

GBL Panzanella salad: Frize, mixed greens, granny smith apple, pickled fennel, pickled red onion, Sunflower seeds, pomegranate seeds & croutons 14

Pulled pork sliders on pretzel buns 15

Taco: Smoked brisket or Jerk chicken 7 each 5 each additional taco

Steamed Mussels of the Day with Garlic Ciabatta Bread 15 add cheese 2

Trio of Oysters on the Half Shell (6): Jalapeno-Double Smoked Bacon Mignonette, Red Wine Shallot Mignonette & Seafood Sauce Market Price

Oyster Rockefeller (5): Cooked oysters on a bed of creamy spinach, topped with hollandaise sauce 17

Charcuterie Board: Smoked Duck Breast, Smoked Salmon, Roasted red peppers & Spinach Feta dip, selection of cheeses served with Grilled Naan 29

Beef Carpaccio with watercress & shaved Romano cheese 18

Garlic Ciabatta Bread 8 Cheese 2

Soup of the day 13

MAINS

Smoked or Fried Chicken Wings: Mild, Medium or Hot, Maple Whisky, Honey Garlic, Garlic Parmesan, or Salt and Pepper with Hand-cut Fries or Salad 19

Smoked Ribs: Maple Whiskey Glaze or BBQ. Garlic Mash & Seasonal Vegetable
1/2 Rack 24 Full Rack 34

MAINS (cont.)

Trestle Beer Battered Ontario Wild-caught Pickerel and Hand-cut Fries: Creamy Coleslaw & Tartar Sauce 25

Pan Fried Pickerel: Lemon, Caper, Dill Butter Pilaf & Seasonal Vegetables 25

Grilled salmon with spicy mango & avocado salsa with seasonal vegies & rice pilaf 29

Carbonara Linguini with Mennonite Summer Sausage, Romano cheese & Basil. Grilled Ciabatta bread 27 add cheese 2

Penne Madagascar: Beef Tenderloin, Red Peppers, Red Onions, Mushrooms, Demi Glaze Cream with Grilled Ciabatta bread 32 add cheese 2

Seafood Linguine: Lobster Tail, Shrimp, Scallops, Mussels in a White Wine Cream Sauce or Lemon Dill Aioli with Garlic Ciabatta Bread 47 add cheese 2

8oz Beef Tenderloin Filet: Roasted Garlic Mash & Seasonal Vegetable 37
Peppercorn or Roquefort Cheese Sauce 3

Australian rack of lamb herb Dijon crust with minted roasted red pepper compound butter with veg & roasted tri colour potatoes 42

Berkshire Porkchop with a mushroom tarragon cream sauce 29

Stuffed Chicken Supreme: Filled with Brie and Asparagus Herb Cream Sauce with Rice Pilaf & Seasonal Vegetables 33

Tomato and mixed bean ragout with Grilled veg and grilled smoked tofu (vegan) 27

ADD

Lobster Tail 24
Shrimp Skewer 12
4oz Salmon 14
4 oz Filet 16
Chicken Breast 8
Cheese 2

SIDES

Parmesan Hand-cut Fries (*large order*) 9
Seasonal Vegetables 6
Roasted tri colour potatoes
Roasted Garlic Mash 6
Gravy 3

Chefs: Dave Chaisson & Dylan Evoy
June 2021

