



## GLENN BURNLEY LODGE PATIO LUNCH 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 with an apple cider dressing 14

Pulled pork sliders on pretzel buns 15

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

Poutine - Fries, cheese curds & gravy 11

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 and Feta dip, selection of cheeses served with Grilled Naan 29

Beef Carpaccio with watercress & shaved Romano cheese 18

Garlic Ciabatta Bread 8 Cheese 2

### MAINS

Breakfast Bagel: Fried Egg, Cheese, Bacon, Lettuce & Tomato with Hand-cut Fries or Salad 18

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

Smoked Ribs: 1/2 Rack Maple Whiskey Glaze or BBQ. Hand-cut Fries or Salad 24

## MAINS (cont.)

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

GBL Prime Rib Burger: Lettuce, Tomato, Onion, Garlic Basil Aioli on a toasted kaiser served with hand-cut Fries or Salad 19

Add: House Smoked Bacon 2 House Smoked Cheddar 2 Garlic Parm Frites or Caesar Salad 3 House made gravy 2

GBL House Smoked Brisket: Maple BBQ Sauce on a toasted ciabatta Bun with Hand-cut Fries or Salad 18

Whitefish Burger: Whitefish Patty served on a Grilled Kaiser with Arugula & Tartar Sauce 19

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 with Roasted Garlic Mash & Seasonal Vegetable 37  
Peppercorn or Roquefort Cheese Sauce 3

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

### ADD

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

### SIDES

Parmesan Hand-cut Fries (*large order*) 11  
Gravy 3

Chefs: Dave Chaisson & Dylan Evoy

June 2021

