

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