# LUNCH 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

**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 migonette 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

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

**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

**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

## SIDES

Lobster Tail 27	Parmesan Hand-cut Fries (large order) 14
4oz Tenderloin 20	Gravy 4
Black tiger Shrimp 3pcs 15	Season vegetables 8
Chicken Breast 12	Soup of the day 12
Cheese 2	Cesar Salad 5
	Roasted Beet salad 5

Chef: Wesley Watters June 2024