The BURLEIGH Falls INN

APPETIZERS / SOUPS & SALAD

Soup of the Day $10

Classic Caesar $16
greens parmesan croutons, parmesan, crispy bacon bits, creamy Caesar dressing

Festive Salad $16
greens, orchard apple, red onion, dried cranberries, mandarin oranges, pomegranite seeds & feta cheese finished with a house dressing

Add Protein to Salad $10
Herbed Baked Chicken, Garlic Sauteed Shrimp or 4oz Sirloin Steak

Baked Brie $18
topped with puff pastry, baked golden brown and finished with local red pepper jelly

Stuffed Garlic Loaf $16
stuffed with mozzarella cheese and garlic butter
Have it Jennifer's Way by adding Bruschetta & Bacon Bits $5.00

Baked Escargot $16
6 Large Snails, presented in garlic butter topped with 3 cheese blend baked to a golden brown

Baked Garlic Shrimp Au Gratin $18
Cold water Shrimp baked with garlic butter, and topped with panko & parmesan topping

Flour Dusted Wings (6-7) $18
served Plain, or tossed in one of our favourites _-
Franks Hot, Hot Butter, or Dry Cajun Spice

BURLEIGH FAVOURITES

All Favourites served with Fries, or Soup of the Day
Upgrade to Caesar or Sweet Potato Fries Add $3.00

Burger Bar $22
All burgers are 100% Ground Beef 6oz Patty, charbroiled

Mushroom , Onion & Brie
served with Greens & horseradish aoili

Bacon & Cheese
Greens, Tomato, onions, pickles,, ketchup & mustard

Fish & Chips $22
(2) 4oz Blue Cod Filets, in our House Beer Batter, served over golden French Fries

Chicken Apple & Brie $20
Herbed baked Chicken,, Apple, Brie, Red onion, Cranberry aoili pressed on Seeded Sour Dough finished in the Panini press.

Steak Sandy $24
Our Sirloin Steak grilled Med rare and thinly sliced and presented on garlic butter Submarine roll baked with sauteed onions, mushrooms & mozzarella

Pasta Bowls
Served with Garlic Toast Points

Roasted Mushroom Ravioli $26 tossed with sauteed spinach and field mushrooms finished with a Mushroom dijon cream

Sausage and Pepper Pasta $28 Italian sausage, mixed with sautéed peppers, onions, spinach, in a creamy portside vodka marinara, finished with red pepper flakes

Smokey Bacon Mac & Cheese $26 with a blend of cheese & bacon, finished with our panko parmesan bread topping, baked to a golden brown

PLEASE ADVISE SERVER OF ANY ALLERGIES PRIOR TO ORDERING, ALL THOUGH MANY ITEMS ARE GLUTEN FRIENDLY, WE CANNOT GAURANTEE A COMPLETE CELIAC OPTION GLUTEN FREE BUNS AVAILABLE AT AN ADDITIONAL COST OF $3.00 PER ORDER.

Main Plates

Served with your choice - Creamy Mash Potato, Wild rice, or French Fries

Herb Parmesan Crusted Chicken Breast $28

Pan Seared, topped with cranberry salsa, & feta, served with choice starch & seasonal vegetables

Catch of the Week $MP

Ask your server about this week's Chef's selection served with choice of starch and seasonal vegetables

6oz Waygu Top Sirloin $40

finished with Garlic Butter plated with choice starch, and seasonal vegetables. *Chef's Suggested serving Temperature of Medium Rare.* **Top off your Steak** Sauté Mushroom & Onions $5 or Sauté Garlic Shrimp $10

Festive Menu Options

Served Thursday through Saturday

Traditional Roast Turkey Dinner $30

served over creamy mash potato, with savory stuffing, fresh cranberries & pan gravy

Braised Beef Brisket Dinner $30

served over creamy mash potato, seasonal vegetables & pan gravy

Butternut Squash Ravioli $26

tossed in a brown butter, rosemary, sage sauce with diced apples and cranberries.

Festive Desserts $10

Stickey Toffee Pudding

Christmas Cake Pudding finished with a Portside Rum Butter sauce

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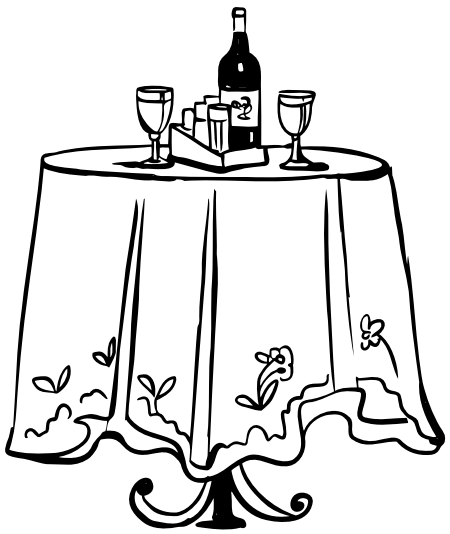
DATE NIGHT

Thursdays 4pm - 8pm

$75/ couple



Appetizers

Choice of one to Share

Caesar Salad
Stuffed Garlic Loaf
Baked Escargot

Entree Selections

Choice of one for each persaon

Braised Beef Brisket Dinner
Herb Parmesan Crusted Chicken Breast
Smokey Bacon Mac & Cheese

Dessert

Choice of one to Share

Stickey Toffee Pudding
Christmas Cake Pudding finished with a Portside Rum Butter sauce
Chef's Feature Dessert of the Day

Wine

Choice of one 6oz glass for each person, Alternative 1 Domestic Beer
Huff Estates Riesling, or Cabernet Franc Merlot

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