

BRUNCH MENU

11 - 2

Father's
day

APPETIZERS

CAESAR SALAD \$12

romaine hearts, bacon, seasoned crouton, creamy caesar dressing

HOUSE SALAD \$12

house Greens, red onion, mandarins, field berries shaved carrots, pumpkin seeds, and dried cranberries

TAPANADE PLATE 8

a trio of tapenade dips, White Bean, Black Olive Hummus & House French Onion dip, served with crudite & croustades

BLACKENED SHRIMP \$12

cold water shrimp tossed in our blackening spice, presented on avocado mash & cucumber crowns

STUFFED GARLIC LOAF \$12

full loaf of our cheesiest stuffed garlic loaf
Add Bacon & Mushrooms \$5

BAKED POTATO SKINS \$6

cheese & bacon stuffed served with house dip

ARTISAN CHEESE PLATE 10

old cheddar, herb & garlic cheddar & Wesleyvale passion fruit infused cheddar, fresh fruit garnish

CEDAR PLANK ASPARGUS \$12

Local field Asparagus layered with cheese, wrapped with prociutto and grilled on a cedar plank

MAINS

CHICKEN & SPINACH CREPES \$18

crepes filled with sautéed spinach, chicken & mushrooms finished with parmesan tarragon cream, served with dressed greens

BRUNCH BURGER \$18

our house ground chuck burger, topped with our signature Onion ring, Pea meal bacon Aged Cheddar, greens, tomato and finished with a Fried Egg and house steak sauce, served with Hand cut Russet fries

FISH BURGER \$18

haddock filet, in our lemon beer batter, finished with greens, tomato & house tarter, served with hand cut Russet fries

EGGS BURLEIGH \$18

2 Soft Poached Eggs layered on Artisan bread, with avocado mash, tomato, peameal bacon and finished house hollandaise served with dressed greens

LOBSTER ROLL \$18

buttery East Coast Lobster, blended with lemon mayo, served on a butter grilled soft bun with side Red Skin Potato Salad,

Visit our Dockside Ice Cream Shoppe for your favourite scoop of our delicious Central Smith Ice Cream

APPY MENU

2 - 4

Father's
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TAPANADE PLATE 8

a trio of tapenade dips, White Bean, Black Olive Hummus & House French Onion dip, served with crudite & croustades

BLACKENED SHRIMP \$12

cold water shrimp tossed in our blackening spice, presented on avocado mash & cucumber crowns

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WINGS

6 WINGS - \$10

10 WINGS - \$15

20 WINGS - \$25

NAKED FRESH SPLIT
SAUCE CHOICES

BBQ, Dry Cajun,

Gar-Par



*Father's
day*

DINNER MENU

4 PM - 7:30 PM

P R I X F I X E M E N U \$ 4 5

CAESAR SALAD

romaine hearts, bacon, seasoned crouton, creamy caesar dressing

HOUSE SALAD

house Greens, red onion, mandarins, field berries shaved carrots, pumpkin seeds, and dried cranberries

STUFFED GARLIC LOAF

full loaf of our cheesiest stuffed garlic loaf
Add Bacon & Mushrooms \$2

CEDAR PLANK ASPARGUS

Local field Asparagus layered with cheese, wrapped with prosciutto and grilled on a cedar plank

BLACKENED SHRIMP

cold water shrimp tossed in our blackening spice, presented on avocado mash & cucumber crowns

C H O I C E O F M A I N

PRIME RIB OF BEEF

10 oz hand cut slow braised Prime Rib, Yorkshire pudding, au jus, baked potato, house vegetables
Surf & Turf (add 6 Garlic Shrimp) \$10

EAST COAST LOBSTER

1lb East Cost Lobster, served with drawn butter, baked potato, house vegetables
**Surf & Turf
(add 6oz butterfly steak) \$10**

CHICKEN PARMESAN

our house breaded fresh chicken breast, finished with pomodoro sauce, mozzarella and served with E.V.O basil tossed pasta

PORTABELLO WELLINGTON

sautéed Portobello & field mushrooms presented in a phyllo pastry wrap with house vegetables,

D E S S E R T

CHEF TAMMY'S FAMOUS PIE SELECTION

