



THE DINING ROOM

At Burleigh Falls Inn

APPETIZERS / SOUPS & SALAD

Soup of the Day Starter \$7 Entree \$10

Large bowl of our House Made Soup

House Salad \$15 

Mesculin Greens, topped with mandarins, poached pears, red onion, dried cranberries, candied nuts, feta cheese & house dressing

Classic Caesar \$15

greens parmesan croutons, shaved parmesan, crispy bacon ends, creamy Caesar dressing

Baked Escargot Au Gratin \$14 

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

CLASSIC SHRIMP COCKTAIL \$16 

Cold Water Shrimp served in a classic Martini glass with nippy cocktail sauce, lemon slice & garnish

Baked Spinach Dip \$14

blend of cream cheese, spinach & herbs, oven baked served with garlic butter baked baguette.

Baked Bruschetta \$15

Our garlic butter grilled focaccia, topped with house bruschetta and feta and baked.

Stuffed Garlic Loaf \$15

Our Soft Submarine roll, stuffed with garlic butter & cheese.

MAIN PLATES Starch Choice - Rosemary Potato Wedges or Wild Rice

Prime Rib Steak \$32 Surf & Turf (add Garlic Shrimp) \$40

finished with rosemary butter, served with choice starch & seasonal vegetables

Citrus Baked Salmon \$28 

Salmon Filet baked finished with a fresh fruit salsa, served with choice starch & seasonal vegetables

Strawberry Basil Chicken \$26 

Sous Vide Chicken Breast with fresh herbs, finished with a spiced Strawberry chutney, served with choice of starch & seasonal vegetables.

Jambalaya Pasta \$32

sausage, shrimp, mussels, chicken with sauteed garden vegetables, tossed in a cajun spiced tomato sauce served over house pasta with bread (also available Over Rice as a Gluten Free option)

Eggplant Parmesan Stack \$26

Sliced Eggplant, stacked and layered with house marinara, tomato, mozzarella & parmesan cheese served over house pasta

Gluten Free Buns and or Tortillas available at an additional cost of \$3.00 per order.

House Desserts MP

Inquire about our House Made Desserts

BURLEIGH FAVOURITES

SIDES FRENCH FRIES, SWEET POTATO FRIES, SMALL SOUP, OR UPGRADE TO EITHER SALAD FOR \$3.00

Banquet Burger \$20

100% Beef Burger, topped with cheese, bacon, finished with greens, tomato, onion, mayo & mustard served with choice of side

Fish & Chips \$19

our beer battered wild caught haddock, with house tartar sauce and hand cut fries.

Add 2nd piece of Haddock \$8

BBQ Braised Beef Brisket \$19

slow braised beef brisket baked with our sweet whiskey bbq sauce, cheese & finished with red onion served with choice of side

Big Crunch \$19

breaded chicken Breast, fried and served on a brioche with house aioli, greens, tomato, onion with choice of Side

Fish Taco \$21

seasoned and baked Haddock, topped with fresh fruit salsa, in flour tortillas served with Corn Salsa add a side for \$7.00

WINGS - 1 LB \$16 / 2LB \$28 

Naked wings tossed in one of our house sauces, finished in the oven for an extra crispy finish.

Sauces (BBQ) (Hot Butter) (Maple Bacon) (Garlic Parm) (Lemon Pepper) Add a side for \$7.00

Steamed PEI Mussels \$21 

finished in a mediterranean style, with sambucca, tomato sauce, onions, tomatoes, olives served with bread (Gluten free available)