

THE DINING ROOM

At Burleigh Falls Inn

PLEASE ADVISE SERVER OF ANY
ALLERGIES PRIOR TO ORDERING, ALL THOUGH MANY ITEMS ARE
GLUTEN FRIENDLY, WE CANNOT GAURANTTEE A COMPLETE CELIAC
OPTION

APPETIZERS / SOUPS & SALAD

Fully Loaded Potato Soup \$10

topped with mixed cheese, & bacon bits

SALADS Starter \$15 Entree \$22 (w/ Protein)

House Salad

Spinach & arugula greens dressed with balsamic vinaigrette
finished with fresh field berries, red onion, candied nuts & feta
cheese

Classic Caesar \$15

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

Protein Options for Entree (Chicken, Shrimp, Baked or Crispy Haddock)

Baked Escargot Au Gratin \$14

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

Baked Spinach Dip \$15

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

Baked Bruschetta Flat Bread \$16

Our garlic butter grilled naan bread topped with house bruschetta and
feta and baked.

Stuffed Garlic Loaf \$16 Add Bacon \$2.00

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

Steamed P.E.I Mussels 1lb \$18

with white wine, garlic, red onions, and fresh herbs served with toasted
bread points

MAIN PLATES & PASTA BOWLS

Pasta Bowls Served with Garlic Toasted Bread Points

Seafood Medley \$28 finished with olive oil & garlic butter

Sausage & Pepper \$24 *with a hint of spice* finished with marinara

Chicken Prima Vera \$26 finished with Alfredo Sauce

Main Plates Served with choice Chef Potato or Wild Rice

Baked Salmon \$26

Salmon Filet baked finished with a dijon, white wine cream with
lemon, chives, dill and tarragon

Caprese Chicken \$26

herbed baked chicken breast stuffed with mozzarella, tomato, basil, finished
with marinara

Steak Frites \$25

bacon wrapped medallion served with Fresh cut fries finished with
bearnaise, with seasonal vegetables

BURLEIGH FAVOURITES

SIDES FRENCH FRIES OR SMALL HOUSE SOUP
SUBSTITUTE HOUSE SALAD, CAESAR, SWEET
POTATO FRIES OR ONION RINGS \$3.00

Stacked Burger \$20

100% Beef Burger, topped with cheese, bacon, onion rings,
deep fried pickles, finished with lettuce, tomato & our
House Aioli

Fish & Chips \$19

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

Add 2nd piece of Haddock \$8

Roast Beef Sandwich \$20

with red onions, house aioli, presented on a grilled
Portuguese roll.

Big Crunch Chicken club \$20

house seasoned and breaded chicken breast, topped with
bacon, cheese served on Portuguese roll with lettuce,
tomato, & mayo (Add Franks Hot for an Angry Bird)

Vegetarian Gordita \$18

refried bean, rice, tomatoes, jalepenos, cheese, and
avocado in a flour Tortilla - deep fried.

Blackened Shrimp Taco (3)\$23

cold water shrimp, dusted with a blackening spices,
sauteed and presented in a warm corn tortilla topped
with greens and bruschetta. (NO SIDE INCLUDED)

Crepe of the Day \$22

Ask your server about our savory crepe of the Day,
served with a side of dressed greens

WEEKEND FEATURE

Friday, Saturday & Sunday

PRIME RIB OF BEEF \$39.95

includes soup starter
served au jus, with yorkshire
pudding, chef potato and
seasonal vegetables

*Limited Qty, Colour Preference
not guaranteed*

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