

PLEASE ADVISE SERVER OF ANY
ALLERGIES PRIOR TO ORDERING, ALL THOUGH MANY ITEMS ARE
GLUTEN FRIENDLY, WE CANNOT GAURANTEE 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

end 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 11b \$18

with white wine, cherry tomato, spinach, roasted 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 \$27

7oz Fresh Salmon filet, seasoned with pepper, garlic & cajun, baked and presented on a spianch & parmesan cream over wild rice with chef vegetables

## Caprese Chicken \$26

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

### Steak Frites \$25

8oz tenderized and marinated rib steak grilled and rested to medium rare, served with Fresh cut fries finished with bearnaise butter, & 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 aoili, 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 flour 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**

Stuffed Yorkie Bowl
Our house yorkie plate size,
filled with Mashed potato,
vegetables and our
Slow Braised Beef Brisket
with au jus
\$30

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