

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

APPÉTIZERS/SOUPS & SALAD

|Baked French Onion Soup \$12

rich beef broth with sauteed onions, topped with cheese & croustade

SALADS Starter \$15

Winter Jewel Salad

greens dressed with citrus vinaigrette finished with red onion, apple, mandarin, pomegranate, dried cranberries, candied nuts finished with crumbled feta

Classic Caesar \$15

greens parmesan croutons, parmesan, crispy bacon bits, creamy Caesar dressing

Make your Salad the Main Star by adding a protein Herbed Baked Chicken \$8, Baked Haddock \$8

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, peppers, onion & herbs, oven baked served with garlic butter baked baguette.

Baked Brie \$18

wheel of brie, wrapped in puff pastry and baked, topped with red pepper jalapeno jelly, candied nuts, and cranberries, served with soft bread

BURLEIGH FAVOURITES

INCLUDES SIDE FRENCH FRIES*UNLESS STATED

SUBSTITUTE HOUSE SALAD, CAESAR, SWEET POTATO FRIES \$3.00

House Burgers

Basic \$18 (Lettuce, Tomato, Onion, Cheese, Mayo) Add Bacon \$2.00

Winter \$24 (Brie, Sauteed onion, bacon jam, greens, house aoili)

Fish & Chips \$19

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

Add 2nd piece of Haddock \$8

Brisket Sandwich \$22

toasted with garlic butter, served with house aioli

Chicken Apple & Brie Sandwich \$20

house seasoned and baked chicken breast, topped with crisp apples, brie cheese, red onion finished with cranberry aioli pressed on the Panini grill

Chicken Florentine Crepe \$22

Sauteed onion, mushrooms, spinach, herbed baked chicken finished in a cream sauce - in a warm crepe served with house dressed greens

MAIN PLATES & PASTA

Smokey Bacon Mac & Cheese \$26 finished with our Creamy cheese sauce and a garlic bread stick

Pesto Gnocchi \$26 tossed in house pesto, topped with parmesan & crispy prosciutto

Main Plates

Brisket Dinner \$28

our house slow braised brisket, served over chef potato with pan gravy, and seasonal vegetables

Maple Pecan Salmon \$28

our salmon filet, topped with maple pecan butter, baked and served on wild rice with seasonal vegetables.

Chicken & Bacon Stroganoff \$27

tenderized portions of chicken with mushrooms, onions, bacon in a rich savory cream sauce over buttered egg noodles, served with a garlic bread stick

Steak Bravette \$26

8oz tenderized and marinated cowboy steak grilled and rested to medium rare, served with Fresh cut fries finished with Chimichurri sauce

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