

The Inn

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

Large bowl of our House Made Soup

Spinach Salad \$15

boiled egg, mushroom, bacon bits, grilled Asparagus, salad topper & house Dressing

Entree Salad with Shrimp \$22

Classic Caesar \$15

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

Entree Chicken Caesar \$22

APPETIZERS

Baked Escargot Au Gratin \$14

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

Prosciutto Wrapped Cedar Plank Asparagus \$16

Garden Fresh Asparagus, filled with cheese, wrapped with prosciutto and grilled on our Cedar Planks finished with Balsamic

Baked Greek Bruschetta \$15

Our garlic butter grilled focaccia, topped with Peppers, onions, tomato, olives and feta baked to a golden brown.

Baked Spinach Dip \$14

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

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

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)

Chicken & Brie \$19

herbed baked chicken, brie cheese, orchard apples, cranberry salsa pressed on focaccia

Big Crunch \$19

Breaded herbed chicken Breast, fried and served on a brioche with house aioli, greens, tomato, onion

Steamed P.E.I Mussels \$20

mediterranean style with tomato, onion, black olives, spinach and sambuca, served with bread

MAIN PLATES

Bacon Wrapped Chicken Medallion \$26

finished with rosemary demi, over roasted potato wedges served with seasonal vegetables.

Maple Butter Rainbow Trout \$28

pan seared and served over wild rice with seasonal vegetables

Surf & Turf \$38

10 oz Striploin Steak, topped with 2 Black Tiger Butterflied Jumbo Shrimp, finished with garlic butter served with roasted potato wedges and seasonal vegetables

Seafood Medley Penne \$28

shrimp, scallops, mussels and smoked salmon tossed with penne pasta and sauteed onions, cherry tomato, asparagus, mushrooms & spinach finished with a fresh herbs and oil.

Baked Penne Florentine \$24

penne Pasta, tossed with sauteed garden vegetables, spinach and cherry tomato, finished with marinara baked in the oven and topped with a blend of parmesan & mozzarella cheese.

House Desserts MP

Inquire about our House Made Desserts