

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

House Salad

Spinach & arugula greens dressed with balsamic vinaigrette finished with red onion, pear & apple, candied nuts & 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. Garlic Shrimp (6) \$10, 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

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

Stuffed Garlic Loaf \$16 Add Bacon \$2.00

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

Fall Mushroom Flatbread \$17

baked flatbread with assorted sauteed field mushrooms, garlic, mozzarella & arugula, finished with a tarragon aioli

BURLEIGH FAVOURITES

INCLUDES SIDE FRENCH FRIES*UNLESS
STATED

SUBSTITUTE HOUSE SALAD, CAESAR, SWEET POTATO FRIES OR ONION RINGS \$3.00

House Burgers starting at \$18

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

Stacked \$22 (Basic + bacon, Deep fried Pickle & Onion Ring, House Aioli)

Fall \$24 (Brie, Sauteed onion, bacon jam, apple slice, house aoili) **Mushroom Burger \$24** (Beef patty topped with sauteed onions, mushrooms, mozzarella)

Italian Burger \$24 (with mozzarella, tomato, arugula, marinara)

Fish & Chips \$19

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

Add 2nd piece of Haddock \$8

Steak Sandwich \$25

with sauteed onions, mushrooms, cheese, house aoili

Chicken Apple & Brie Sandwich \$20

house seasoned and baked chicken breast, topped with crisp apples, brie cheese, red onion finished with house aioli

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 BOWLS

Pasta Bowls Served with Garlic Toasted Bread Points

Seafood Medley Prima Vera \$28 finished with a rose sauce & sauteed garlic shrimp

Chicken Prima Vera \$26 with sauteed house vegetables, finished in an Alfredo cream sauce

Pasta Bolognese \$26 our house marinara with seasoned beef & Italian sausage

Main Plates

Catch of the Day \$MP

your server will let you know what the Chef has "reeled" in today

Pork Schnitzel \$27

tenderized pork tenderloin, herb & bread crumb crusted, pan seared and topped with sauteed apples, onions, Dijon, herbs and cream, braised red cabbage & hutspot (sauteed onions, potato & carrot mash)

Steak Frites \$26

8oz tenderized and marinated cowboy steak grilled and rested to medium rare, served with Fresh cut fries finished with bearnaise butter.

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