



APPETIZER & SNACKS SERVED ALL DAY

SALADS

Classic Caesar Side \$8, Appetizer \$15
greens parmesan croutons, shaved parmesan, crispy
bacon ends, creamy Caesar dressing

Balsamic House Salad Side \$8, Appetizer \$15
greens, seasonal fruits, dried cranberries, red onion,
candied nuts finished with feta cheese & house berry
balsamic dressing.

Entree Salads - \$22
Your choice Sauteed Garlic
Shrimp, Chicken Breast or
Lemon pepper baked
haddock

APPETIZERS & SNACKS

Classic Shrimp Cocktail \$15
4 Jumbo Cocktail Shrimp served with nippy cocktail sauce

Baked Escargot Au Gratin \$14
6 Large Snails, presented in garlic butter topped with 3 cheese
blend baked to a golden brown

Stuffed Garlic Loaf \$15
12" Soft White Bun, layered with garlic butter & Cheese, baked
golden brown. **Add BACON \$2.00**

Bruschetta Dip \$14
Our house Bruschetta Mix topped with feta served with warm
Naan Bread

Humus \$14
Our house Humus served with warm Naan Bread

Snow Crab Leg

1 Leg \$25/ 2 Leg \$40
deep sea snow crab leg served with drawn butter & lemon

Snacks

Large Bowl \$9 / Small Bowl \$7

**Hand Cut Fries or Sweet Potato
Fries, or House Kettle Chips**

Choice Dip Sauce

Garlic Aioli
Tomato Ketchup
Curry Aioli
Franks Aioli

Burleigh Wings (6) Wings \$12/
(10) Wings \$16

Our Fresh split Wings cooked Naked, tossed in your choice of sauce (1) flavour
finished in the Oven

Summer Flavours - Franks Hot, Whiskey BBQ, Hot Butter
Dry S&P, Lemon Pepper, Garlic Parmesan (garlic sauce on side)
Add Dip Sauce \$2.00 (Blue Cheese, Garlic Aioli, Curry Dip, Franks Mayo)

The Inn

COCKTAILS & APPETIZER ONLY 3 - 5 PM HANDHELDS

ALL SERVED WITH CHOICE SIDE*UNLESS OTHERWISE STATED

Classic Bacon Cheese Burger \$20

100% Beef Burger, topped with cheese, bacon lardons, dressed with greens, house pickles & onion, with choice of side

Braised Beef Brisket \$18

House slow braised beef brisket, served with house horseradish aioli & onions on slider buns with choice of side

Burleigh Big Crunch Chicken \$19

House dredged and fried Chicken Breast, layered with greens, tomato, onion finished with frank's butter mayo and choice of side

Ultimate Veggie Grill \$20

Avocado, Roasted Vegetables, Sprouts, & House spicy Aioli and Choice of Side

Deli Style 6" Sub of the Day MP

Ask about our feature Sandwich of the Day
Served with our House Kettle Chips

SMALL PLATES

FISH & CHIPS \$19

our beer battered Haddock filet, with house tartar sauce and hand cut fries.

Add 2nd piece of Haddock \$8

Steak Frites \$21

our house 5oz steak, pan seared and presented atop hand cut fries and house hollandaise.

Moules Frites \$18

(Mediterranean Mussels & Fries)

Ocean Blue Shell Mussels steamed in a light Mediterranean Sauce served with fresh cut fries

Chili Lime Shrimp Taco \$20

3 Flour tortillas filled with sauteed shrimp in our Chili Lime spices finished with house fruit salsa & microgreens

MAIN PLATES * AVAILABLE AFTER 5 PM

Herbed Chicken Supreme \$26

Herbed baked 6 - 7oz Chicken Supreme, finished with cranberry salsa, over house rice & seasonal vegetables.

Rib Eye Steak \$35

Hand Cut 10oz Rib Eye Steak, finished with rosemary & garlic butter, served with chef Potato and seasonal vegetables

Make it A Surf & Turf

Add Shrimp - \$8

Add a Snow Crab Leg - \$30

Duck Cassoulet \$32

King Cole Duck Breast & Wing, slow braised in duck confit with Italian sausage carrots, onions, and legumes (beans)

Portobello Mushroom Pasta \$24

Sautee Portobello mushrooms, spinach, onions, garlic finished with garlic parmesan cream
Add Chicken or Shrimp \$8.00

Seafood Prima Vera \$26

Seafood Medley of Steamed Mussels, Sauteed Shrimp, tossed with seasonal vegetables, finished in a light house pomodoro sauce.

Spicy Sausage Prima Vera \$26

sauté Italian Sausage, spinach, and seasonal vegetables, tossed with house spices, Pomodoro sauce and finished with parmesan.
Add Chicken or Shrimp \$8.00

House Desserts - MP prepared fresh daily