

Winter – Licious Feature Menues

subject to change, Reservations Recommended

PUB NIGHT – WEDNESDAY 4 -8PM

Soup \$7 Inquire about our fresh soup of the day

Bruschetta \$7

Traditional tomato bruschetta served on toasted crostini finished with feta

Battered Shrimp \$13

Garlic marinated Tiger shrimp, with a craft beer batter fried to golden perfection. Served with a chipotle and lime aioli

Brie Bites \$11

Bite sized Brie and phyllo bundles with a mixed berry and orange coulis

Caesar Salad \$8 Entree \$13

Romaine tossed in our house made roasted garlic dressing with croutons, bacon bits and shaved parmesan

100% Ground Chuck Burger \$17

Cooked to your liking and built how you want on a brioche bun.

Topping Choices

(Bacon, Tomato, Onions, Mushrooms, Lettuce and Cheese)

Shepherd's Pie \$19

Lamb & Beef ragout topped with creamy garlic mashed potato served with side house salad

Burleigh Wings \$16

1lb Corn Flour dusted and served your choice Cajun, Dry Rub, House made BBQ or Teriyaki Glazed with side fries or mesculin greens

Lamb Shank \$19

Slow Braised in a red wine & roasted garlic jus, over mashed potato

Guinness Stew \$15

Chunks of Stewing beef cooked in hearty Guinness gravy with carrot, celery, onion & potato.

Fish & Chips \$17

Beer Battered Haddock Filets served with French fries and house made tartar

Bangers N' Mash \$16

Pork sausage cooked in a red wine demi. Served over mashed potatoes and finished caramelized onions.

Thursday Date Night 3 Course Menu for \$30

Appetizers

Caesar Salad Romaine tossed in our house made roasted garlic dressing with croutons, bacon bits and shaved parmesan

House Salad Heritage Greens tossed in a Balsamic Vinaigrette with dried cranberries, red onion and julienne carrot

Soup Inquire about our fresh soup of the day

Escargot In a garlic & herb butter, diced mushrooms and finished with three cheese blends

BURLEIGH Mains

Chicken Coq au Vin Chicken Breast, red wine, roasted garlic, mushroom sauce, with Mashed potato & baked carrot

Risotto Mare Arborio rice cooked in a lemon, wine and vegetable stock with swordfish, shrimp & baby clams

Veal Parmesan Breaded Veal cutlet, topped with house made tomato sauce and three cheese blends, with spaghettinni pomodoro

Lamb Shank Slow Braised in a red wine & roasted garlic jus, over mashed potato

Dessert

Tiramisu mascarpone cheese layered with lady finger cookies, espresso and grand Marnier, finished with shaved chocolate

Cheesecake Inquiry about our Inn made Cheesecake

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PASTA NIGHT

Soup \$7 Inquire about our fresh soup of the day

Bruschetta \$7

Traditional tomato bruschetta served on toasted crostini finished with feta

Battered Shrimp \$13

Garlic marinated Tiger shrimp, with a craft beer batter fried to golden perfection. Served with a chipotle and lime aioli

Brie Bites \$11

Bite sized Brie and phyllo bundles with a mixed berry and orange coulis

Caesar Salad \$8 Entree \$13

Romaine tossed in our house made roasted garlic dressing with croutons, bacon bits and shaved parmesan

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Fettuccine Alfredo

\$19

roasted garlic cream sauce with parmigiana Reggiano

Spaghetinni Pomodoro \$16

house made tomato sauce with fresh basil

Penne Arrabiata \$17

fresh chili tomato sauce with a bit of heat

Linguine Vongole \$21

white wine & baby clam sauce with lemon & garlic

Baked Mac & Cheese \$18

Elbow noodles, three cheese and bacon cream sauce topped with cheddar & panko bread crumbs.

Add Protein

Chicken, Sausage, House made Meatballs

\$9

Tiramisu \$5

mascarpone cheese layered with lady finger cookies, espresso and grand Marnier, finished with shaved chocolate

For Reservations Call 705 654 4745 or 705 654 3441

MARCH 2nd – Our Winter Celebration FIRE & ICE Dance

The ultimate Winter Evening Experience – Embracing the Cold and Warming our Souls with Good Food & Great Local Music. 7pm – Midnight – Tickets \$20 in advance, \$25 at the Door.