



September 23 - 26

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### Soup, Greens & Appetizers

<b>House Soup Bowl</b> – ask about our weekly selection	\$6
<b>Burleigh Caesar</b> – crisp romaine, house Caesar dressing, prosciutto and parmesan, finished with seasoned crouton	\$11
<b>House Salad</b> – fall salad with orchard fruit, mandarins, pickled red onion, pumpkin seeds finished with goat cheese & our house vinaigrette	\$11
<b>Add a Protein for a perfect Entrée Salad</b> Grilled Chicken, Crispy Basa, or Beef Brisket	\$19
<b>Escargot</b> –garlic butter escargot topped with cheese, served w/ toast points	\$14
<b>Shrimp Cocktail</b> –6 cold water shrimp, with nippy cocktail sauce	\$15
<b>Flavored Flatbread</b> – house made herb flatbread	\$11
<b>Stuffed Garlic Loaf (for 2)</b> stuffed with mushrooms, bacon, garlic butter & cheese	\$11

### Handhelds/Snacks/Lighter Fare (Enjoy with our without a Bun, or ask about our Gluten friendly option)

<b>Braised Beef Brisket</b> with spiced crispy onion, & house aioli	\$17
<b>Fig &amp; Apple Melt</b> Sandwich, brie cheese, figs & apple	\$16
<b>Crispy Fried Chicken</b> Sandwich, house flour & season chicken breast, dressed with lettuce, tomato & mayo	\$16
<b>Harvest Burger</b> – 100% local Ground Chuck topped with Roasted Red Pepper, Onion Jam, pulled bacon, and creamy brie cheese	\$17

all served with choice side Salad, Fries, Sweet Potato Fries

**Wings** – our Corn Flour Dusted Wings with choice (Gar Par Dry, Jerk , Garlic Butter Hot, BBQ)

**10 Wings (approx. 1 lb.)** \$15      **20 Wings (approx. 2 lb.)** \$25

**Hand Cut Fries or Sweet Potato Fries**      Side Order \$6,      Full order \$9

**Classic Fish & Chips** our house lemon beer battered Basa filet, served with hand cut fries \$18

### Dinner Entrees (available 4pm to close)

**Roasted Pork Loin** – stuffed with sauteed peppers, mushroom, onions & spinach, finished with a Forestiere mushroom sauce and topped with crispy onions \$25

**Stuffed Chicken Supreme**– stuffed with orchard pears, prosciutto, brie finished with a tarragon cream \$25

**Bacon Wrapped Meatloaf** – homestyle meatloaf, served over creamy mashed potato finished with a Salisbury gravy \$24

**Roasted Mushroom Ravioli** –wild mushrooms & micro greens in a parmesan cream \$22

**Catch of the Day** – Lime Salsa Salmon , baked Atlantic salmon finished with a cucumber lime salsa \$26

Weekly Features will be available Friday through Sunday evening Ask about our Children's Menu options & Don't **Forget Dessert.....**



## Patio Cocktail Menu

### Cocktails – 2oz

**\$12**

Stoney Lake Peach

Malibu rum, Peach Schnapps, Cranberry, Pineapple & Orange

Burleigh Island

Blend of 4 Spirits, with lime juice finished with cola and a dash of Triple Sec

Burleigh Caesar

blend of Vodka and Gin, Clamato, house spiced rim, garnished with a pickle & pepperette

Classic Martini

Vodka, or Gin, Olives, or Twist

Cosmopolitan

Vodka, Triple Sec, Dash of Cranberry in a sugar rimmed martini Glass

White Russian

Kahlua, Vodka, Over Ice, dash of cherry juice, and Cream

Manhattan

Forty Creek, Sweet Vermouth, Bitters, and Dash of Cherry Brandy, over ice with Cherries

Old Fashion

Sugar & Bitters Muddled, Forty Creek, Dash of Triple Sec Over Ice garnished with Orange

### BEER

Draught – While it Lasts                      Glass \$7.25

### Craft 473 ml \$7.25

- Bobcaygeon Common Loon APA
- Bobcaygeon Pete's Light Lager
- Boshkung Brewing Kungaroo I.P.A
- Boshkung Brewing Session Lager
- Boshkung Brewing 35&118 Cream Ale
- Publican House Brewing – House Ale
- \*Cider - Strongbow

### Domestic Bottles 341-355ml \$6.00

Coorslight, Budweiser, BudLight, Mill St Organic

### Imported – 330 ml \$7.00

Stella Artois, Corona

### Wines 9oz \$12 750ml Btl \$32

#### Red Wines

Wyndham Estates Bin 555 Shiraz

Trapiche – Malbec

Open – Cabernet Merlot

Reif Estates – Cabernet Sauvignon

#### White Wines

Folornari Pinot Grigio

Trius – Sauvignon Blanc

Reif Estates – Steel Cut Chardonnay

### Specialty Coffees 1.5oz \$8.75

#### Burleigh Coffee

Baileys, Kahlua, Crème De Cacao

#### Spanish

Kahlua, Brandy

#### Monte Cristo

Kahlua, Tiple Sec

#### Blue berry Tea

Amaretto, Steeped Tea, triple Sec

### Non-Alcoholic Beverages

- Shirley Temple Cocktail                      \$3.25
- Virgin Caesar                                      \$3.25
- Soft Drinks                                         \$2.00
- Juice     \$2.75
- Milk     \$2.25
- Chocolate Milk                                   \$2.75
- Hot Chocolate                                   \$2.75
- Herbal Tea                                         \$2.75
- Coffee/ Tea                                        \$2.50