

Dinner Service – 5pm – 8pm

Greens & Appetizers

Burleigh Caesar – crisp romaine, house Caesar dressing, prosciutto and parmesan crisps, finished with seasoned crouton twists	\$11
Summer Salad – field berries, mandarins, candied walnuts, pickled red onion, chevre, finished with our house berry vinaigrette	\$11
Add Grilled Chicken for an Entrée Salad	\$18
Cedar Plank Asparagus — with gruyere, wrapped with bacon	\$14
Bruschetta vine ripened tomato bruschetta, finished with Feta on Flat Bread	, \$12
Stuffed Garlic Loaf – with bacon, mushroom, mozzarella, and garlic butter	\$11
Wings (10) – Corn Flour Dusted Wings (Lemon Pepper or BBQ Sauce)	\$15
Handhelds with choice side Salad, Parmesan Fries, Sweet Potato Fries	
Braised Beef Brisket with spiced crispy onion, & jalapeno aioli	\$17
Crispy Haddock, beer battered haddock, pickled veggies, cilantro lime aioli	\$18
Mediterranean Grilled Portobello Sandwich, with bruschetta, feta & greens	\$16
Chicken Avocado Raft, Flatbread topped with greens, avocado, bruschetta,	\$16
topped with grilled Chicken & Pulled Bacon	\$17
Luau Burger – 100% local Ground Chuck topped with grilled pineapple, candied pork belly, goat cheese & Rhubarb Ketchup.	\$17
Dinner Entrees	ćог
Cider Braised Ribs, lightly seasoned, slow braised and finished with our	\$25
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Patio Cocktail List

Cocktails

\$12

Stoney Lake Peach

Malibu Rum, Peach Schnapps, Cranberry, Pineapple & Orange Juice

2 oz

Burleigh Island

Blend of 4 spirits, with citrus juice, finished with cola and a dash of triple sec.

Burleigh Caesar

Vodka & Gin blend, clamato, house spiced rim, garnished with spiced dill pickle and bacon skewer

Dark & Stormy dark & spiced rum blend ginger beer, lime juice

Raspberry Mojito lime, raspberry, mint, white rum, finished with club soda

<u>Classic Margarita</u> Smooth Tequila, dash of triple sec, fresh lime juice, salted rim

Classic Martini Vodka or Gin, Olives or Twist

Beer

Domestic 341–355ml	\$6.00
Coors light, Budweiser, Bud Light,	Mill
Street Organic	
Imported 330ml	\$7.00
Stella Artois, Corona	
Craft 473 ml	\$7.25
Common Loon APA, Bobcaygeon	Brewery

Pete's Light Lager, **Bobcaygeon Brewery** Dockside Amber, **Bobcaygeon Brewery**

Cottage Country Cooler – GF

\$6.00 Lemon/Lime, Peach Flavour, Wild Cherry, Watermelon

House Wines 9oz \$12 750ml \$32 Red Wines

Wyndham Estates - Bin 555 Shiraz

Trapiche - Argentina -

Open - Cabernet Merlot - Ontario

White Wines

Jacobs Creek Reserve –Australia – Chardonnay Folornari Pinot Grigio – Italy Trius – Ontario – Sauvignon Blanc

Specialty Coffees \$8.75

1.5oz

Burleigh Coffee Baileys, Kahlua, Crème De Cacao

Spanish Coffee Kahlua & Brandy

Monte Cristo Coffee Kahlua & Grand Marnier

Blueberry Tea Amaretto, Steeped Tea, Triple Sec

Coffee, Tea \$2.50 Herbal Tea \$2.75 Hot Chocolate \$2.75 Soft Drink (Coke, D-Coke, Ginger ale, Soda)

\$2.00]

Ice Tea/or Lemonade \$2.00

Other Beverages

Juice (Orange, Apple, Cranberry, Pineapple) Milk 2% \$2.75 \$2.25