



## Salads

<b>House Salad</b> ... heritage mix greens, fresh berries, mandarin oranges finished with a berry infused balsamic	\$11 GF
<b>Caesar Salad</b> ... romaine lettuce, creamy Caesar dressing, croutons, grated parmesan	\$9
<b>add Baked Shrimp, Grilled Chicken, Grilled NY Striploin Slices</b>	\$8
<b>Caprese Salad</b> ... roma tomatoes, buffalo mozzarella, basil oil, olives and balsamic reduction	\$11 GF

## Appetizers, Tapas & Shares

<b>Fish Tacos</b> ... Grilled Catch of the Day in a corn tortilla topped with Napa slaw, siracha mayo, and roasted red peppers	\$13 GF
<b>California Roll</b> ... Cucumber, Avocado, Carrot and Cucumber sushi roll with soya sauce, pickled ginger and wasabi	\$15 GF
<b>Seared Ahi Tuna</b> . sesame crusted and topped with miso and hoisin glaze	\$15 GF
<b>Bruschetta</b> . Traditional tomato bruschetta served on toasted crostini finished with feta	\$7
<b>Panko Crusted Fish Cakes</b> ... served with a caper tartar sauce	\$12
<b>Pico De Gallo and Guacamole</b> ... served with house made tortilla chips	\$11 GF

## Sandwiches

<b>The Gourmet Burleigh Burger</b> . 100% hand made Ground Chuck Burger Patty, topped with house made bacon jam, Goat Cheese, Roasted Red pepper and lettuce on a Brioche Bun.	\$15
<b>Confit Duck Lettuce Wrap</b> ... with bacon aioli, sundried tomato jam and pickled onions	\$15 GF
<b>BBQ Steak Sandwich</b> ... Open faced topped with pickles and house made onion rings	\$16
<b>California Chicken Burger</b> ... two 4oz chicken patties topped with house made guacamole, cucumber tomato, sprouts	\$14
<i>If required please request a Gluten Free Bun</i>	

## Signature

<b>Thai Wings</b> . Corn flour dusted chicken wings tossed in a Chili and Honey Sauce, dressed with Scallions & toasted sesame seeds	\$15 GF
<b>Korean Style Noodle Bowl</b> BBQ chickpeas, lentils, seasonal vegetables and toasted sesame seeds	\$12
<b>add Baked Shrimp, Confit Duck, \$8</b>	
<b>Tuscan Pesto Pizza</b> house rolled crust with lemon, garlic and Scampi	\$18
<b>Spaghettini &amp; Meatballs</b> tossed in house pesto, served with 3 jumbo beef & pork meatballs finished with parmigiana	\$20
<b>Asparagus Striploin</b> 10oz NY Striploin, on a bed of Parmigiano Baked Asparagus topped with fresh tomato lime salsa	\$27

## Sides

Hand Cut House Fries \$3 side/ Basket \$8 Caesar Salad \$5 Summer Salad \$4 Mashed Potato \$6

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For the enjoyment of all guests, we do ask that you please turn your phones to vibrate and take calls outside of the restaurant