

Entrée Salads

House Salad ... heritage mix greens, fresh berries, mandarin oranges finished with a berry infused balsamic	\$13 GF V
Caesar Salad ... lettuce, creamy Caesar dressing, croutons, grated parmesan	\$13
enhance with Baked Shrimp, Grilled Chicken, Grilled NY Striploin Slices	\$8
Caprese Salad ... roma tomatoes, buffalo mozzarella, basil oil, olives and balsamic reduction	\$13 GF

Appetizers, Tapas & Shares

Fish Tacos ... grilled catch of the day in two corn tortilla topped with Napa slaw, siracha mayo, and roasted red peppers	\$10 GF
California Roll ... 6pcs cucumber, avocado, carrot sushi roll with soya sauce, pickled ginger and wasabi	\$10 GF V
Seared Ahi Tuna. sesame crusted and topped with miso and hoisin glaze	\$13 GF
Bruschetta. traditional tomato bruschetta served on toasted crostini finished with feta	\$8
Panko Crusted Fish Cakes ... served with a caper tartar sauce	\$12
Pico De Gallo and Guacamole ... served with house made corn tortilla chips	\$9 GF V
Bowl House cut Seasoned Fries	\$8 GF

Sandwiches *includes choice of side

The Gourmet Burleigh Burger. 100% handmade ground chuck Patty, topped with house made bacon jam, goat cheese, roasted red pepper and lettuce on a Brioche Bun. \$17

Confit Duck Lettuce Wrap ... with bacon aioli, sundried tomato jam and pickled onions	\$18 GF
BBQ Steak Sandwich ... open faced topped with pickles and house made onion rings	\$18
California Burger ... (2) 4oz house ground chicken patties with house made guacamole, cucumber, tomato, sprouts	\$17

***Choice of Sides Hand Cut House Fries, Caesar Salad or Summer Salad**

If required please request a Gluten Free Bun

Signature

Thai Wings 1lb corn flour dusted, tossed in a chili and honey sauce, with scallions & toasted sesames	\$15 GF
Korean Style Noodle Bowl BBQ chickpeas, lentils, seasonal vegetables and toasted sesame seeds	\$16 V,GF
enhance with Baked Shrimp, Confit Duck, Grilled Chicken	\$8
Tuscan Pesto Pizza house rolled crust with lemon, garlic and Scampi	\$16
Spaghettini & Meatballs tossed in house pesto, served with 3 jumbo beef & pork meatballs finished with parmigiana	\$21
Asparagus Striploin 10oz NY Striploin, on a bed of Parmigiano Baked Asparagus topped with fresh tomato lime salsa	\$24 GF
Add a Side Hand Cut House Fries \$4, Caesar Salad \$6 or Summer Salad \$6 , Mashed Potato \$5	

Black Board Features – Be sure to ask about our Daily Features and Dinner Specials

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



Cocktails

House	1.5oz	\$8.00
Screwdriver, Caesar. Bloody Mary, Collins, Sling		
Specialty	2.0oz	\$9.00
Long Island (Gin, Rum, Vodka, Tequila, lime juice, coke)		
Stoney Lake Peach (Malibu, Peach Schnapps, pineapple, cranberry)		
White Russian Black Russian Manhattan		
Martinis	2 – 2.5oz	\$12.00
Gin or Vodka, Vermouth		
Cosmo – Vodka, triple sec, cranberry juice		
Smokey – Gin, Scotch		
Dirty – Gin, Olive Brine		
Chocolate – Vodka, Crème De cacao, triple sec		

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		
Northern Lights Hazy IPA, Bobcaygeon Brewery		
First Light – Session Lager , Cameron’s Brewing, Oakville		
12Mile – I.P.L - Cameron’s Brewing, Oakville		
Schwarz bier Black Lager Smithavens – Peterborough		

NEW from Bancroft Brewing Co. 473 ml \$7.25

V-Rock – Kolsch Vienna Ale	
Blonde Lady – German Blonde Ale	
Sawmill Lager – Canadian Malt, German Hops	
Rusty Husky – Red Ale	
Strongbow Cider	\$7.25 GF
Cottage Country Cooler –	
Lemon/Lime or Peach Flavour	\$6.00 GF
Non-Alcoholic 341ml	\$3.50
Heineken 0.00	

Draught – 20 oz \$8.00

Dockside Amber, Ale, **Bobcaygeon Brewery**
Sunset Golden , Ale , **Bobcaygeon Brewery**

Coffee, Tea	\$2.50
Herbal Tea	\$2.75
Hot Chocolate	\$2.75
Soft Drink (Coke, D-Coke, Ginger ale, Soda)	\$2.00
Nestea Ice Tea	\$2.00

Juice (Orange, Apple, Cranberry, Pineapple)	\$2.75
Milk 2%	\$2.2

House Wines (NEW)

Reif Estates - *one of Niagara's founding-family wineries.*

Glass (8oz)	\$10	Bottle	\$32
Pinot Grigio, Cabernet Sauvignon, Cabernet Merlot			

Red Wines

Wyndham Estates – Bin 555 Shiraz	Glass (8oz)	\$12	Bottle	\$37
Trapiche – Argentina – Malbec	Glass (8oz)	\$11	Bottle	\$34
Open - Cabernet Merlot – Ontario	Glass (8oz)	\$10	Bottle	\$32
Pelee Island Pinot Noir – Ontario	Glass (8oz)	\$12	Bottle	\$37

White Wines

Jacobs Creek Reserve –Australia – Chardonnay	Glass (8oz)	\$10	Bottle	\$32
Folornari Pinot Grigio – Italy	Glass (8oz)	\$11	Bottle	\$34
Pilletteri – Ontario – Gewurztraminer/Riesling	Glass (8oz)	\$10	Bottle	\$32
Trius – Ontario – Sauvignon Blanc	Glass (8oz)	\$11	Bottle	\$34

Specialty Coffees

1.5oz \$8.75

Burleigh Coffee
Baileys, Kahlua, Crème De Cacao

Spanish Coffee
Kahlua & Brandy

Monte Cristo Coffee
Kahlua & Grand Marnier

Blueberry Tea
Amaretto, Steeped Tea, Triple Sec

Other Beverages

