

The GRILL

AT

BURLEIGH
Falls
INN

Fall Hours

Take Out & Dine In Service

(last order to kitchen 15 mins prior to closing time)

Wed & Thurs 3pm -7pm

Fri 12pm -8pm, Sat 12pm -7pm

Sunday 12pm -5pm

Patio open weather permitting

10% Off all Take – Out Orders



Appetizers / Starters/ Snacks

Soup of the Day	\$6
Caesar Salad (lunch plate)	\$9
House Salad (maple balsamic dressing) (orchard fruit, dried cranberries, red onion pumpkin seeds, blue cheese) (add Chicken or Salmon to any salad \$8)	\$9
Egg Rolls (3) (vegetarian with Thai sauce)	\$8
Wing Sampler (Honey garlic Thai sauce)	\$8
House Bruschetta	\$11

Signature Sandwiches

Include choice of side

(Fries, Sweet Pot, or Salad)

BBFC (Burleigh, Buttermilk Fried Chicken)

with house slaw & honey Dijon

Signature 100% Ground Chuck Burgers

The Burleigh – goat cheese, greens, bacon jam & roasted red peppers

The Grill – three cheese blend, greens, tomato, onion, pickle, house sauce

Veal Parm. Sandy – lightly breaded, house marinara, three cheese blend

Cranberry, Brie & Apple Melt – with red onion and cranberry mayo

Blackened Haddock – with greens, and house tarter

Pizza & Pasta Dishes

GF Pizza Crust & Pasta Available for most dishes

Gourmet 12" Pizza (our House Crust) \$20

The Classic

(prosciutto, pepperoni, peppers, onions, marinara)

The BBQ Chicken

(BBQ sauce, chicken, green pepper, mushroom, onion)

The Vegie Deluxe

Olives, chick peas, black beans, mushroom, onion, peppers, marinara

***buy 2 or more pizzas and receive a complimentary family size choice salad**

Pasta Dishes (with grilled ciabatta)

Smokey Mac & Cheese \$19

(with smoked cheese, mushrooms & parm)

Chicken Parmigiana & Penne \$22

(note: GF available with advance notice)

Mushroom, Chicken or Shrimp Alfredo \$18-20

Mains

Lamb & Beef Shepherd's Pie \$19

Beef Wellington \$35

(pastry wrapped M/R beef tenderloin with mushroom duxelles, chef potato & seasonal veg)

Braised Lamb Shank \$26

(in heritage tomato & herb and red wine, with chef potato & seasonal Veg)

Maple Glazed Salmon \$24

(wild pacific salmon, with chef potato & Season veg)

Craft Beer Battered Haddock \$19

(with house slaw, tartar and hand cut fries)