

The
GRILL
 AT
 BURLEIGH
Falls
 INN

Appetizers / Starters/ Snacks

- SOUP OF THE DAY | \$6
- CAESAR SALAD | \$9 ADD CHICKEN \$15
- PEAR & APPLE SPINACH SALAD
 with blue cheese, dried cranberry, sunflower & pumpkin
 seeds | \$9 ADD SALMON \$15 GF
- WING SAMPLER (5) | \$8 FULL POUND | \$13 GF
 Corn Flour Dusted finished with our Honey Garlic Thai Sauce
- FRESH CUT FRIES | \$8 (LARGE BASKET)
- POUTINE (FRESH CUT FRIES, CURDS, GRAVY) | \$12
- WINTER BRUSCHETTA | \$12
 Grilled Ciabatta, onion, mushroom, bacon jam finished with
 Brie Cheese

Burgers & Sandwiches * GF Buns available

choice side (FF, Sweet Pot Fries, Soup, Salad)

- WINTER BURLEIGH BURGER | \$17
 100% chuck, brie cheese, caramelized onions, mushrooms,
 roasted red pepper, bacon jam, house aioli
- GRILLED CHICKEN CLUB MELT | \$17
 seasoned and grilled chicken breast, sliced bacon, three
 cheese blend, lettuce, tomato & house aioli
- VEAL PARMIGIANA | \$17
 Lightly breaded veal, house marinara, three cheese blends
- BRIE & APPLE | \$17
 Brie Cheese, sliced red onion, orchard apple, cranberry mayo

Pizza GF zucchini crust available \$20

(buy 2 Pizza, get a comp. family Salad)

- CLASSIC | house marinara, mozzarella, pepperoni,
 prosciutto, mushroom, onion, peppers,
- PEPPERONI | house marinara, mozzarella, pepperoni

VEGIE DELUXE | house marinara, mozzarella, mushroom,
 onion, peppers, olives

Pasta & Mains

- Sausage & Shrimp Pasta | \$22
 penne pasta, house rose, Italian sausage, shrimp, peppers,
 onions, chili flakes
- Smokey Baked Mac & Cheese | \$19
 mushrooms, onions, double smoked cheddar
- Lasagna | \$20
 Beef & Sausage Bolognese, layered Lasagna, grilled
 vegetables and three cheese blends
- Seafood Chowder | \$22
 pacific salmon, cold water shrimp, garden veg, potato, cream
 sauce finished with a puff pastry pillow
- Craft Beer Battered Haddock | \$19
 haddock filet, with craft beer batter, French fries, house
 tartar,
- Maple Glazed Salmon | \$23
 pacific salmon, house maple glaze, chef potato & vegetables
- Grandmas Meatloaf | \$19
 family recipe, mashed potato, gravy & vegetables
- Roasted Chicken Pot Pie | \$19
 local free range roasted chicken, garden veg, potato, cream
 sauce finished with a puff pastry pillow
- Pepper Steak | \$26
 Beef Tenderloin Steak, pan seared finished with our brandy
 peppercorn cream sauce, chef's potato & vegetables

Sunday Brunch Features

- Traditional All-Day Breakfast | \$13
 2 Eggs your way, home fries, bacon, sausage, artisan bread,
 Fresh Fruit
- Lovesick Brunch Plate | \$16
 poached eggs, smoked salmon, cream cheese, artisan bread,
 house greens, cherry tomato, Fresh fruit

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From the Bar

Cocktails 1.5oz \$8

Caesar, Bloody Mary,

Specialty 2.0oz \$9

Long island, Stoney Lake Peach
 White Russian, Black Russian

Martinis 2.5oz \$12

Gin, or Vodka (Olives or Twist)
 Cosmo (Vodka, Triple Sec, Cranberry)
 Smokey (Gin, Scotch)
 Dirty (Gin, Olive Brine)

Beer

Domestic Bottle 341-355ml \$6

Coors Banquet, Coors Light, Budweiser, Bud
 Light,

Imported Bottle 330 -341ml \$7

Corona, Stella

Craft Beer Can 473ml \$7.25

Bobcaygeon – Dockside (Red Ale)
 Common Loon APA
 Starry Night (choc Stout)

Publican House Ale

Non Alcoholic Heineken \$3.50

Coolers/Cider

Strongbow Cider \$7.25 GF
 Cottage Country Vodka Cooler \$6.00 GF

Wine – 9oz Glass \$12 Bottle \$ 33

Whites

Trius Sauvignon Blanc ON
 Pinot Grigio ITLY
 Reif Estates Steel Chardonnay ON

Reds

Sandbanks Cab/Merlot ON
 Trapiche Malbec ARG
 Wyndham Shiraz Bin 555 AUS
 Pelee Island Pinot Noir ON

Non Alcoholic

Pop \$2.00

Coke, Diet Coke, Ginger ale, Lemon Lime,

Juices \$2.75

Ice Tea (sweetened), Cranberry Juice, Clamato
 Juice, Orange Juice, Pineapple Juice

Non-Alcoholic Mocktails \$3.50

Shirley Temple, Cranberry Dazzler, Caesar

Coffee (Imperial French Roast) \$2.50

Orange Pekoe Tea \$2.50

Herbal Tea \$2.75

Hot Chocolate \$2.75