

THE BALDACHIN INN

MERRICKVILLE, ONTARIO



TAPAS

- HOMEMADE SOUP DU JOUR** 13
- BACON WRAPPED SCALLOPS** 21
- CHICKEN WINGS** • BBQ, MEDIUM, HOT, BLUE CHEESE, SWEET THAI CHILI, HONEY GARLIC, OR SALT & PEPPER (GF) 25
- SWEET POTATO FRIES** • WITH CURRIED MAYO (V) (GF) 19
- FOUR CHEESE GARLIC BREAD** • MOZZARELLA, PARMESAN, CHEDDAR AND GOUDA 12
- BALDACHIN NACHOS** • WITH HOMEMADE BLACK BEAN PICO DE GALLO, SOUR CREAM AND SALSA (GF)
SM 22 / LG 32 (ADD CHICKEN 8 / 11, ADD BACON 5 / 7, ADD GUACAMOLE 4)
- EGG ROLLS** • WITH THAI SWEET CHILI SAUCE 15
- YORKIE BITES** • YORKSHIRE PUDDING, MASHED, ROAST BEEF & HOMEMADE GRAVY 21
- COCONUT SHRIMP** • 6 JUMBO BUTTERFLY SHRIMP
WITH SHREDDED COCONUT BREADING & SWEET THAI SAUCE 18
- SOUTHWEST CRAB CAKE** 19
- ESCARGOT** • 6 ESCARGOT IN MUSHROOM CAPS STUFFED WITH GARLIC, PARMESAN AND BREAD CRUMBS 19

SALADS

- CLASSIC GREEK SALAD** (GF) (V) 24
- LOADED MIXED GREEN SALAD** (GF) (V) 21
- CAESAR SALAD** 23
- SHRIMP AND AVOCADO SALAD** 27
- CHICKEN TACO SALAD** • WITH PICO DE GALLO, GUACAMOLE AND MIXED GREENS 27
- BEET & WALNUT SALAD** • ROMAINE LETTUCE, PEPPERS, ONIONS, CUCUMBERS, FRESH BEETS, TOASTED WALNUTS & DRIED CRANBERRIES (GF) (V) 27

PUB FARE

(WITH FRIES OR SALAD)

- BALDACHIN CLUB** • WITH BRIE ON A TOASTED VIENNA ROLL 27
- GRILLED VEGGIE FLATBREAD** • WITH SUNDRIED TOMATOS, GOAT CHEESE, BALSAMIC REDUCTION & HUMMUS ON THE SIDE 27
- FRENCH ROAST BEEF DIP** • WITH GOUDA CHEESE 27
- MONTREAL SMOKED MEAT** • ON A PRETZEL BUN 27
- HOUSE BATTERED HADDOCK & CHIPS** • 1 PIECE 26 / 2 PIECE 31
- HANDMADE LOCAL BEEF BURGER** ON BRIOCHE BUN (GF & V AVAILABLE) 27
- BALDACHIN STEAK SANDWICH** A 6OZ NEW YORK STRIP ON GARLIC CHEESE BREAD TOPPED WITH SAUTÉED MUSHROOMS AND DEMI-GLACE (GF AVAILABLE) 27
- QUEBEC STYLE POUTINE** • WITH ST. ALBERT CHEESE CURDS (V) 23
ADD MONTREAL SMOKED MEAT 7 BACON OR HAMBURGER 7

OUR FOOD IS FRESHLY PREPARED FROM SCRATCH USING LOCALLY SOURCED INGREDIENTS

FAVOURITES

- MAPLE CHICKEN CURRY BOWL WITH RICE AND MANGO CHUTNEY 28
- PLOUGHMAN’S PLATTER • ‘SEED TO SAUSAGE’ SMOKED DUCK, GENOA SALAMI,
& MONTREAL SMOKED MEAT, GARDEN VEG & DIP, ASSORTED ARTISANAL CHEESES & A CRUSTY ROLL 30

ENTREES

- GRILLED ONTARIO PICKEREL • WITH TEQUILLA CILANTRO LIME BUTTER 31
- PORK SCHNITZEL • WITH APPLE MAPLE DEMI GLACE 31
- BRAISED BEEF SHORT RIB • WITH RED WINE DEMI GLACE 32
- CHICKEN PARMESAN • BREADED CHICKEN BREAST WITH TOMATO & BASIL SAUCE TOPPED WITH PARMESAN CHEESE.
SERVED WITH A SIDE OF FRESH PASTA 32
- GRILLED 9 OZ AAA NEW YORK RIBEYE • COOKED TO ORDER 47
ABOVE SERVED WITH MASHED OR ROAST OR POTATOES AU GRATIN
- PASTA ALFREDO • WITH SUNDRIED TOMATOS AND MUSHROOMS (V) (GF AVAILABLE) 27
- SEAFOOD PLATTER • CRAB CAKES, SAUTÉED SHRIMP, BACON WRAPPED SCALLOPS, COCONUT SHRIMP & PICKEREL 49

ADD ONS

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| SHRIMP 10 | BACON 5 | SAUTÉED MUSHROOM 3 |
| CHICKEN 10 | GRILLED VEGGIES 6 | SAUTÉED ONIONS 3 |
| SWISS CHEESE 6 | GUACAMOLE 4 | |

DRINKS

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| POP OR JUICE 5 | ESPRESSO 7 | ICE CAPP 10 |
| COFFEE 5 | CAPPUCCINO 8 | ADD ALCOHOL 8 |

ALCOHOLIC DRINKS

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|---------------------------|----------------------|
| WAUPOOS CIDER (ON TAP) 12 | WINE |
| COOLERS 12 | 5 OZ 11 |
| DRAUGHT BEER (20 OZ) | 9 OZ 13 |
| REGULAR 13 | SPANISH, IRISH, OR |
| PREMIUM 14 | BRAZILLIAN COFFEE 23 |
| | BLUEBERRY TEA 23 |

● — ASK YOUR SERVER ABOUT DESSERT SELECTIONS — ●

CHILDREN’S MEALS

- (UNDER 12 YRS)
- CHICKEN FINGERS, PASTA, OR PIZZA 21*
- *FREE WITH AN ACCOMPANYING ADULT MEAL