

THE BALDACHIN INN

MERRICKVILLE, ONTARIO



TAPAS

HOMEMADE SOUP DU JOUR 13

BACON WRAPPED SCALLOPS 21

CHICKEN WINGS • BBQ, MEDIUM, HOT, BLUE CHEESE, SWEET THAI CHILL,
HONEY GARLIC, OR SALT & PEPPER (GF) 25

SWEET POTATO FRIES • WITH CURRIED MAYO (V) (GF) 19

TRADITIONAL BRUSCHETTA (V) 18

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

SHRIMP SAUTEE • 6 JUMBO BUTTERFLY SHRIMP WITH GARLIC AND WHITE WINE (GF AVAILABLE) 21

COCONUT SHRIMP • 6 JUMBO BUTTERFLY SHRIMP
WITH SHREDDED COCONUT BREADING & SWEET THAI SAUCE 18

SOUTHWEST CRAB CAKE 19

SALADS

CLASSIC GREEK SALAD (GF) 24

LOADED MIXED GREEN SALAD (GF) 21

CAESAR SALAD 23

SHRIMP AND AVOCADO SALAD 27

CHICKEN TACO SALAD • WITH PICO DE GALLO, GUACAMOLE AND MIXED GREENS 27

SHRIMP & CRAB LIME CEVICHÉ • MADE FRESH WITH CRISPY CORN TORTILLA (GF) 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

PHILLY CHEESE STEAK SANDWICH • THINLY SLICED STEAK WITH CARAMALIZED ONIONS,
PEPPERS & MELTED SWISS CHEESE ON A VIENNA ROLL 31

QUEBEC STYLE POUTINE • WITH ST. ALBERT CHEESE CURDS (V) 23

LUNCH TRIO • SOUP, SALAD & SANDWICH (TUNA SALAD, CHICKEN SALAD AND GRILLED VEGETABLE) 25

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,
& DRY GARLIC SAUSAGE, GARDEN VEG & DIP, ASSORTED ARTISANAL CHEESES & A CRUSTY ROLL 30
- MUSSELS MARINARA** • 1 POUND FRESH ATLANTIC MUSSELS IN A HERBED ITALIAN TOMATO SAUCE (GF) 27

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
- PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN BREAST** • WITH CHARDONNAY CREAM SAUCE (GF) 32
- GRILLED 9 OZ AAA NEW YORK RIBEYE** • COOKED TO ORDER 47
- ABOVE SERVED WITH MASHED OR ROAST OR POTATOES AU GRATIN

- MEDITERRANEAN PENNE PASTA** • WITH PEPPERS, ONION, GARLIC, MUSHROOMS,
BLACK OLIVES, SUNDRIED TOMATOES, EGGPLANT, FETA & GARLIC BREAD (V) (GF AVAILALE) 27
- SEAFOOD PLATTER** • WITH SAUTEED COCONUT SHRIMP, MUSSELS, BACON WRAPPED SCALLOPS,
CRAB CAKES, & AHI TUNA WITH BASMATI RICE & SAUTEED VEGETABLES 49

- ENGLISH STYLE ROAST BEEF** • WITH YORKSHIRE PUDDING,
MASHED, ROAST OR AU GRATIN POTATOS (V) (GF AVAILALE) 27

ADD ONS

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| SHRIMP 10 | BACON 5 | MUSHROOM 3 |
| CHICKEN 10 | GRILLED VEGGIES 6 | ONIONS 3 |
| GOUDA 6 | GUACAMOLE 4 | |

SUMMER 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