

THE BALDACHIN INN

MERRICKVILLE, ONTARIO



TAPAS

HOMEMADE SOUP DU JOUR 13

BACON WRAPPED SCALLOPS 19

CHICKEN WINGS • BBQ, MEDIUM, HOT, BLUE CHEESE, SWEET THAI CHILL,
HONEY GARLIC, OR SALT & PEPPER (GF) 23

SWEET POTATO FRIES • WITH CURRIED MAYO (V) (GF) 17

TRADITIONAL BRUSCHETTA (V) 16

BALDACHIN NACHOS • WITH HOMEMADE BLACK BEAN PICO DE GALLO, SOUR CREAM AND SALSA (GF)
SM 20 / LG 30 (ADD CHICKEN 7 / 10, ADD BACON 4 / 6)

EGG ROLLS • WITH THAI SWEET CHILI SAUCE 14

YORKIE BITES • YORKSHIRE PUDDING, MASHED, ROAST BEEF & HOMEMADE GRAVY 19

SHRIMP SAUTEE • 6 JUMBO BUTTERFLY SHRIMP WITH GARLIC AND WHITE WINE (GF AVAILABLE) 18

COCONUT SHRIMP • 6 JUMBO BUTTERFLY SHRIMP
WITH SHREDDED COCONUT BREADING & SWEET THAI SAUCE 16

SOUTHWEST CRAB CAKE 17

SALADS

CLASSIC GREEK SALAD (GF) 24

LOADED MIXED GREEN SALAD (GF) 20

CAESAR SALAD 22

GRILLED VEGETABLE SALAD 25

CHICKEN TACO SALAD • WITH PICO DE GALLO, GUACAMOLE AND MIXED GREENS 26

SHRIMP & CRAB LIME CEVICHE • MADE FRESH WITH CRISPY CORN TORTILLA (GF) 26

PUB FARE

(WITH FRIES OR SALAD)

BALDACHIN CLUB • WITH BRIE ON A TOASTED VIENNA ROLL 25

GRILLED VEGGIE FLATBREAD • WITH SUNDRIED TOMATOS, GOAT CHEESE,
BALSAMIC REDUCTION & HUMMUS ON THE SIDE 25

FRENCH ROAST BEEF DIP • WITH GOUDA CHEESE 25

MONTREAL SMOKED MEAT • ON A PRETZEL BUN 25

HOUSE BATTERED HADDOCK & CHIPS • 1 PIECE 22 / 2 PIECE 29

HANDMADE LOCAL BEEF BURGER ON BRIOCHE BUN (GF & V AVAILABLE) 25

STEAK SANDWICH • 6 OZ AAA STRIPLOIN ON GARLIC CHEESE BREAD
WITH SAUTEED MUSHROOMS AND DEMI GLACE 29

POUTINE • WITH ST. ALBERT CHEESE CURDS (V) 21

OUR FOOD IS FRESHLY PREPARED FROM SCRATCH USING LOCALLY SOURCED INGREDIENTS

FAVOURITES

- MAPLE CHICKEN CURRY BOWL** WITH RICE AND MANGO CHUTNEY 26
PLOUGHMAN'S PLATTER • 'SEED TO SAUSAGE' SMOKED DUCK, GENOA SALAMI,
& DRY GARLIC SAUSAGE, GARDEN VEG & DIP, ASSORTED ARTISANAL CHEESES & A CRUSTY ROLL 28
VEGETARIAN BURRITO BOWL • WITH VEGAN GROUND BEEF, BLACK BEAN PICO, KALE CRUNCH,
SOUTHWEST SAUCE, MIXED CHEESE, GUACAMOLE & BALSAMIC RICE (GF) 27

ENTREES

- GRILLED ONTARIO PICKEREL** • WITH TEQUILLA CILANTRO LIME BUTTER 29
GRILLED 10 OZ CENTRE CUT PORK CHOP • WITH APPLE MAPLE DEMI GLACE 29
BRAISED BEEF SHORT RIB • WITH RED WINE DEMI GLACE 30
ASIAGO & RED PEPPER STUFFED CHICKEN BREAST • WITH CHARDONNAY CREAM SAUCE (GF) 30
GRILLED 9 OZ AAA NEW YORK STRIPLION • COOKED TO ORDER 41
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) 25
SEAFOOD PLATTER • WITH SAUTEED SHRIMP, BACON WRAPPED SCALLOPS, CRAB CAKES, & AHI TUNA
WITH BASMATI RICE & SAUTEED VEGETABLES 49

ADD ONS

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

SUMMER DRINKS

POP OR JUICE 5	ESPRESSO 6	ICE CAPP 9
COFFEE 5	CAPPUCCINO 7	ADD ALCOHOL 8

ALCOHOLIC DRINKS

WAUPOOS CIDER (ON TAP) 11	WINE
COOLERS 11	5 OZ 10
DRAUGHT BEER (20 OZ)	9 OZ 12
REGULAR 12	SPANISH, IRISH, OR
PREMIUM 14	BRAZILLIAN COFFEE 20
	BLUEBERRY TEA 20

● — ASK YOUR SERVER ABOUT DESSERT SELECTIONS — ●

CHILDREN'S MEALS

(UNDER 12 YRS)

CHICKEN FINGERS, PASTA, OR PIZZA 19*

*FREE WITH AN ACCOMPANYING ADULT MEAL