

Burnsley

Appetizers

Dungeness Crab Cakes - \$13
sweet chili aioli & pineapple slaw

Pesto Stuffed Tomato - \$9
baked with gouda & pesto cream

Antipasta Plate - \$12
olives, flatbread, cured meats,
fried artichoke hearts & fresh cheeses

Croquettes - \$8
three cheese with boursin dipping sauce

Shrimp Cocktail - \$13
classic style

Chef's Soup Creation - \$4

Lobster Bisque - \$6

Salads & Sandwiches

Caesar Salad - \$7
romaine hearts, parmesan & croutons

Cheve Salad - \$11
pistachio crusted cheve, glazed beets &
spinach drizzled with honey

Seafood Salad - \$14
Shrimp, scallops & avocado tossed in
lemon caper vinaigrette

Lox Blat - \$12
smoked salmon, apple smoked bacon
& avocado on foccacia

Classic Club - \$11
ham, turkey, swiss, avocado & apple smoked
bacon served on white or wheat toast

Turkey Cranberry Gouda - \$12
warm pressed on foccacia

Burnsley Salad \$6
red onions, pecans & gorgonzola

Avocado, Apple & Chicken Salad \$12
Apples, dried cranberries & champagne
vinaigrette

Mignon Salad - \$15
Filet mignon, sundried tomatoes, smoked
gouda, walnuts & onions over spinach

Reuben - \$11
pastrami, swiss, & braised red cabbage served
with Russian dressing on rye

Burger - \$12
kosher dill, onion, tomato & cheese served on
a pretzel roll

"Filet" Cheesesteak - \$14
filet mignon with cheese, onions & peppers

Entrées

Filet Mignon \$29

Gorgonaola cream & merlot reduction

Lamb Lollipops \$32

Garlic & rosemary

Honey Trout \$21

Parmesean crusted with honey crème fraiche

Mushroom Brie Risotto Cake \$18

Sauteed crispy with an herb cream sauce

Buffalo Meatloaf \$19

Slow baked with classic brown gravy

Seafood Penne \$20

Shrimp, scallops & penne pasta tossed in cilantro lime cream

BBQ Chicken \$22

Bourbon glazed chicken served with pineapple, pepper & onion kabobs

Sides

Fried Artichoke Heart \$8

Creamed Spinach \$5

Lobster Mac & Cheese \$12

Parmesan Dusted Broccoli \$5

Almond & Apple Quinoa \$7

Red Skinned Mashed Potatoes \$5
