

the burnsley dining room

first



cheese plate

imported & domestic selections
with fresh berries, lavosh & flatbreads

\$9

dungeness crab cakes

sweet chili aioli & pineapple slaw

\$11

roasted tomato

toasted baguette topped with tomato, caper
& basil relish

\$6

salmon & goat cheese puff

haystack mountain cheese enveloped in
puff pastry & red pepper coulis

\$10

portabella mushroom

grilled over organic pea shoots & balsamic

\$8

shrimp cocktail

marinated in chili & lime

\$11

second



chef's soup creation

fresh daily

\$3

burnsley salad

greens, red onions, pecans,
and bleu cheese vinaigrette

\$5

tomato mozzarella

with aged balsamic, olive oil, & fresh basil

\$9

cobb salad

derby classic chopped with
gorgonzola vinaigrette

\$11

lobster bisque

with crème fraiche

\$5

caesar

romaine hearts & croutons on a parmesan
crisp

\$6

spinach & goat cheese

pistachio crusted goat cheese, bacon balsamic
dressed & crostini

\$9

tuna nicoise

seared tuna, french green beans, olives, egg &
roasted tomato vinaigrette

\$11

entrée



cowboy steak

herb butter, crisp onion strings, cheddar mashed potatoes

\$26

filet mignon

gorgonzola cream, port wine jus, crispy potato cake

\$25

chicken & shrimp

achiote grilled, lime cilantro butter, jasmine rice

\$18

pork porterhouse

bing cherry chutney, garlic mashed potatoes

\$17

salmon

cucumber dill sauce, grape tomatoes, buttered fingerling potato

\$18

black cod

bathed in an artichoke & piquante pepper fricassee

\$20

chicken parmesan

cacciatore sauce & cappelini

\$16

ravioli

flavors discovered daily

\$16

mushroom brie risotto cake

sautéed crispy with an herb cream

\$15

rudy's meatloaf

our classic served with mashed potatoes & gravy

\$14