

# 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**