

the burnsley dining room

first

lychee tea smoked salmon

housemade with capers & crème fraiche

\$11

dungeness crab cakes

sweet chili aioli & pineapple slaw

\$11

artichoke dip

in a bread bowl with purple potato crisps

\$10

roasted tomato

olives, capers & basil on crutons

\$10

pork belly sliders

spicy tomato jelly & sprouts on brioche

\$10

shrimp cocktail

lemon & a tangy cocktail sauce

\$11

second

chef's soup creation

fresh daily

\$4

burnsley salad

greens, red onions, pecans,
and gorgonzola vinaigrette

\$6

tomato mozzarella

with aged balsamic, olive oil, & fresh basil

\$6

apple, avocado & chicken salad

crisp greens & champagne vinaigrette

\$11

lobster bisque

with crème fraiche

\$5

caesar

romaine hearts, parmesan & croutons

\$6

spinach & goat cheese

pistachio crusted goat cheese & warm bacon
balsamic dressing

\$10

seafood salad

shrimp, halibut & scallops tossed in a lemon
caper vinaigrette over avocado & greens

\$12

finale

filet mignon

gorgonzola cream, merlot reduction & crispy potato cake

\$25

steak & scallop

grilled flatiron steak, whipped potatoes & herb butter

\$23

pork chops

bing cherry glazed with a spring onion gratin

\$20

halibut

potato crusted with a squash scramble & red pepper coulis

\$22

salmon

grilled polenta, glazed beets & an asparagus parmesan gratinee

\$19

bourbon chicken

stuffed with bacon & cheddar topped with bourbon glaze & lime roasted corn

\$18

chicken & pasta

parmesan cream over linguini

\$17

shrimp & scallop ziti

tossed with a light cacciatore sauce and local goat cheese

\$19

mushroom brie risotto cake

sautéed crispy with an herb cream

\$16

rudy's meatloaf

our classic served with mashed potatoes & gravy

\$16

3 Course Meal

Your choice of any first, second, and finale

\$40