

Burr Oak Favorites

Chicken Longhorn	\$15.95
Boneless chicken breast, battered, fried and topped with onions, bell peppers, tomatoes and melted mozzarella cheese.	
Burr Oak Meatloaf	\$13.95
A lodge favorite. Lean beef, tomato sauce and country seasonings.	

Shrimp **\$17.95**

Plump and juicy shrimp sautéed in a pesto butter.

Liver and Onions **\$14.95**

Grilled and topped with sautéed onions and bacon.

Honey Grilled Salmon **\$18.95**

A moist flaky salmon fillet glazed with a honey sauce.

Pecan Encrusted Trout **\$19.95**

Boneless trout fillets sautéed with pecans and brown sugar, served with a hazelnut cream reduction.

Pork Chop **\$16.95**

12-ounce Iowa pork porterhouse, marinated in a Montreal seasoning and grilled.

Chefs Special Feature

Burr Oak Broil	\$19.95
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Tender Cut of flat iron beef marinated in Montréal steak seasoning and cooked to order.	
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The above items are all served with the vegetable of the day and a choice of baked potatoes, whipped potatoes or wild rice pilaf

Pastas

Pasta Primavera **\$13.95**

Fresh seasonal vegetables sautéed with fettuccine pasta and a garlic cream sauce accompanied by a warm bread stick.

Baked Ziti **\$12.95**

Pasta with marinara sauce topped with mozzarella cheese and pepperoni, accompanied by warm bread stick.

Chicken Parmesan **\$16.95**

A boneless chicken breast rolled in parmesan breadcrumbs, deep-fried and topped with marinara sauce and mozzarella cheese accompanied by a warm bread stick.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of 8 or more are subject to 20% gratuity charge.

Chef 's Kettle

French Onion	\$3.95
Served with garlic croutons and melted provolone cheese	
Soup Du Jour	bowl \$3.50
Cooks choice of the day	cup \$2.75

Appetizers

Potato Skins	\$6.95
Topped with tomatoes, onion, bacon, cheese and sour cream.	
Chicken Tenders	\$6.95
Buttermilk battered chicken tenderloins served with choice of sauce.	
Sweet Potato Fries	\$5.95
Drizzle with warm maple syrup for a unique appetizer.	
Mozzarella Sticks	\$6.95
Served with zesty marinara dipping sauce.	
Cheese Quesadilla	\$7.95
Cheddar jalapeno tortilla grilled with mozzarella and cheddar cheese.	
Served with tomatoes, jalapenos, red onion, shredded lettuce, sour cream and salsa.	

Salads

Choice of Salad Dressings:

Ranch, Bleu Cheese, French, 1000 Island, Honey Mustard, Low Fat Italian, Sweet & Sour

Chef Salad

Swiss and American cheeses, ham, turkey, boiled egg, tomatoes and red onion served over crisp greens.

\$8.95

Taco Salad

Crisp greens, tomatoes, red onion, cheese, peppers, seasoned beef, served in a tortilla shell.

\$8.95

Caesar Salad

Fresh romaine lettuce tossed with caesar dressing topped with grilled chicken, parmesan cheese and croutons.

\$9.95

House Salad

Garden greens with cucumber, fresh tomatoes, red onion, black olives, red bell pepper, croutons.

\$3.25

Cottage Cheese Fruit Plate

Fresh fruit with a blend of fresh greens cottage cheese or yogurt and a baked muffin.

\$8.95

Buffalo Chicken Salad

Garden greens crowned with buffalo tossed chicken tenders, with tomato cucumber, and red onion.

\$8.95

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