



Burr Oak
LODGE & CONFERENCE CENTER

DINNER

» SHAREABLES «

Fully Loaded Waffle Fries » 11.95
Crispy Waffle Fries, Cheddar Cheese,
Bacon, BURRbon BBQ Pulled Pork, Chives

BURRbon BBQ
Chicken Flatbread » 12.95
Crispy Flatbread, BURRbon BBQ Sauce,
Bacon Bits, Red Onion, Mozzarella Cheese

Stuffed Breadsticks » 9.95
Pepperoni, Mozzarella, Marinara Sauce

Fried Ravioli » 10.95
Deep Fried Cheese Ravioli,
Marinara Sauce, Parmesan, Chives

White Cheddar
Cheese Curds » 9.95
Cheese Curds, Garlic Aioli, Chives

Pulled Pork Quesadilla » 10.95
Smoked Pulled Pork, Cheddar Cheese,
Green Peppers, Onions, Southwest Ranch
Drizzle, Pico de Gallo

(Substitute Chicken or Brisket for 3.00
more)

» SOUP «

Chef's Soup of the Day
Cup » 5 Crock » 7

Soup and Side Salad Combo » 10.95
Cup of Soup, Side Salad or Side Caesar

» SALADS & BOWLS «

(Substitute Salmon on any Salad for \$4 more)

Lodge Salad » 11.95
Romaine Lettuce, Mixed Greens,
Cucumber, Tomato, Onions, Croutons,
Choice of Dressing

Classic Chicken
Caesar Salad » 14.95
Romaine Lettuce, Grilled Chicken,
Parmesan, Croutons,
Caesar Dressing

Crispy Chicken Salad » 15.95
Romaine Lettuce, Crispy Fried Chicken,
Cheddar, Cucumber, Tomato, Onions, Egg,
Bacon, Croutons, Choice of Dressing

Strawberry Salad » 15.95
Romaine Lettuce, Spinach, Grilled Chicken,
Sliced Strawberries, Blueberries, Celery,
Candied Pecans, Red Onion,
Raspberry Vinaigrette

Blackened Chicken Bowl » 17.95
Grilled Blackened Chicken, Rice Pilaf, Fresh
Pico de Gallo, Mozzarella, Provolone,
Jalapeno, Lettuce, Sour Cream, Salsa

Southwest Steak Bowl » 22.95
Grilled Steak, Rice Pilaf, Green Peppers,
Red Onion, Mozzarella, Provolone, Fresh
Pico de Gallo, Jalapeno, Southwest Sauce,
Salsa

» SANDWICHES «

Choice of Waffle Fries, Dry Rub Chips, Onion Rings,
Cottage Cheese, Side Salad, Applesauce or Coleslaw

Philly Cheesesteak » 14.95
Sirloin Steak, Green Peppers, Onions,
Mushrooms, A.1 Aioli, Provolone Cheese,
Hoagie Bun

Burr Oak Burger » 14.95
Half Pound Burger, American Cheese,
Lettuce, Tomato, Onion, Potato Bun

Bacon Cheddar Burger » 16.95
Half Pound Burger, Cheddar Cheese,
Bacon, BURRbon BBQ Sauce, Lettuce,
Tomato, Onion, Potato Bun

Pollock Hoagie » 11.95
Battered Pollock, Lettuce, American
Cheese, Tater Sauce, Hoagie Bun

Grilled Chicken Sandwich » 13.95
Seasoned Grilled Chicken Breast, Swiss
Cheese, Bacon, Lettuce, Tomato,
Potato Bun

PBLT » 14.95
Smoked Pulled Pork, Carolina Gold Sauce,
Onion Ring, Bacon, Coleslaw, Potato Bun

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*



» DINNER «





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» ENTREES «

Add a Side Salad, Side Caesar or Cup of Soup to any Entrée for \$3.95

Grilled Salmon » 21.95

8oz Grilled Atlantic Salmon, Pineapple Salsa, Orange-Fennel Butter, Rice Pilaf, Seasonal Vegetable

Pollock Platter » 16.95

Breaded Pollock Filets, Homemade Chips, Hushpuppies, Coleslaw, Tarter Sauce

Zesty Crab Cakes » 19.95

2 Crab Cakes, Garlic Aioli, Rice Pilaf, Seasonal Vegetable

Italian Sausage Marinara Penne » 16.95

Italian Sausage, Marinara Sauce, Mozzarella, Parmesan, Chives, Breadstick

Grilled Marinated Chicken Breast » 18.95

2 Grilled Marinated Chicken Breasts, Red Skin Mashed Potatoes, Seasonal Vegetable

NY Strip Steak » 28.95

10oz New York Strip, Mushrooms, Redskin Mashed Potatoes, Seasonal Vegetable

Pulled Pork Platter » 18.95

Smoked Pork, Carolina Gold BBQ Sauce, Baked Beans, Cheesy Potatoes, Coleslaw, Cornbread

Smoked Brisket Platter » 19.95

Smoked Sliced Brisket, BURRbon BBQ Sauce, Baked Beans, Cheesy Potatoes, Coleslaw, Cornbread

Smoked Duo Platter » 21.95

Smoked Sliced Brisket, BURRbon BBQ Sauce, Smoked Pork, Carolina Gold BBQ Sauce, Baked Beans, Cheesy Potatoes, Coleslaw, Cornbread

» DESSERTS «

Add a scoop of ice cream to any dessert for \$2.00

Banana Crème Pie » 7

Light and Fluffy Banana Crème with a Creamy Banana Puree, Non-Dairy Whipped Topping, Graham Cracker Crust

Chocolate Lava Bundt Cake » 8

Rich Chocolate Cake with a Creamy, Dark Dense Chocolate Center, Vanilla Bean Ice Cream

Raspberry Swirl Cheesecake » 8

New York Style Cheesecake with a Swirl of Raspberry Purée

Lemon Italian Crème Cake » 8

Soft Lemon Cake with a Light Lemon Crème Center Dusted with Powdered Sugar, Drizzled with Raspberry Sauce

Ice Cream Sundae » 6

2 Scoops of Vanilla Bean Ice Cream topped with Candied Pecans, Chocolate Sauce, Caramel Sauce, Whipped Crème, Cherry

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