



Burr Oak  
LODGE & CONFERENCE CENTER

DINNER

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## » SHAREABLES «

Fried Mozzarella » 9.95  
Deep Fried Mozzarella, Parmesan & Marinara

Warm Bavarian Pretzels » 8.95  
Bavarian Pretzel Rods served with Queso Cheese & Pico de Gallo

General Tso's Cauliflower » 9.95  
Deep-Fried Cauliflower, Rice Noodles, General Tso's Sauce & Chives

Bang Bang Chicken Bites » 10.95  
Crispy Chicken Bites & House-made Bang Bang Sauce Drizzle

Fried Pickles » 8.95  
Deep Fried Pickle Chips & Ranch Dressing

Veggie & Humus Platter » 8.95  
Seasonal Vegetables, Roasted Red Pepper Hummus & Olive Oil Drizzle

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## » SOUP «

Chef's Soup of the Day / Cup » 4 Crock » 6

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## » SALADS «

Add Salmon on any salad for \$2 more

House Salad » 8.95

Romaine, Cucumber, Tomato, Onions, Croutons & Choice of Dressing

Cobb Salad » 12.95  
Romaine, Bacon, Crispy Chicken, Egg, Tomato, Avocado, Chives, Blue Cheese Crumbles & Choice of Dressing

Strawberry Fields Salad » 13.95  
Spinach, Romaine, Grilled Chicken, Strawberries, Bacon, Red Onion, Candied Pecans, Blue Cheese Crumbles & Maple Vinaigrette

Classic Caesar Salad » 12.95  
Romaine Lettuce, Blackened Chicken, Parmesan Crisps, Croutons & Caesar Dressing

Blueberry Cucumber Salad » 13.95  
Spinach, Romaine, Grilled Chicken, Cucumber, Blueberries, Candied Pecans, Parmesan Cheese & Raspberry Vinaigrette

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## » SANDWICHES «

Choice of Waffle Fries, Dry Rub Chips, Coleslaw or Side Salad  
(Substitute Fresh Fruit for 1\$ more)

Philly Cheesesteak » 14.95

Sirloin Steak, Green Peppers, Onions, Mushrooms, A.1 Aioli, Provolone Cheese & Hoagie Bun

Santa Fe Burger » 14.95  
Half Pound Burger, Pepper Jack Cheese, Guacamole, Jalapenos, Southwest Sauce, Pico de Gallo with a Salt & Pepper Bun

Burr Oak Burger » 13.95  
Half Pound Burger, American Cheese, Lettuce, Tomato, Onion with a Salt & Pepper Bun

Jerry Pollock Hoagie » 10.95  
Battered Pollock Fillet, Lettuce, American Cheese, Tater Sauce & Hoagie Bun

Veggie Burger » 12.95  
Third Pound Vegetable Burger, Guacamole, Southwest Sauce, American Cheese with a Salt & Pepper 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.*

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## » DINNER «



» DINNER «

» ENTREES «

Add a Side Salad, Side Caesar or Cup of Soup to any Entrée for \$4.00

Grilled Salmon » 19.95  
8oz Grilled Atlantic Salmon,  
Orange-Fennel Butter, Rice Pilaf  
& Seasonal Vegetable

Pollock Platter » 16.95  
2 Breaded Pollack Fillets, Homemade  
Chips, Hushpuppies, Coleslaw & Tarter

Fantail Shrimp Platter » 17.95  
8 Shrimp, Waffle Fries, Hushpuppies,  
Coleslaw & Cocktail Sauce

Blackened Chicken Penne » 18.95  
Grilled Blackened Chicken Breast,  
Tomatoes, Penne Pasta, Alfredo Sauce,  
Parmesan & Garlic Breadstick Appetizer

Chicken Strip Platter » 14.95  
Crispy Chicken Strips, Waffle Fries,  
Hushpuppies & Coleslaw

Smothered Fiesta Chicken » 18.95  
2 Seasoned Grilled Chicken Breasts,  
Pepper Jack Cheese, Green Peppers,  
Pico de Gallo, Rice Pilaf & Seasonal  
Vegetable

Grilled Pork Tenderloin » 17.95  
Grilled Pork Tenderloin, Pineapple Salsa,  
Rice Pilaf & Seasonal Vegetables

NY Strip Steak » 26.95  
A Choice New York Strip, A1 Butter,  
Mushrooms, Onions, Redskin Mashed  
Potatoes & Seasonal Vegetable

Seafood Platter » 20.95  
2 Breaded Pollock Filets, 4 Fantail Shrimp,  
Hushpuppies, Waffle Fries & Coleslaw



THE WEEKEND  
» SMOKEHOUSE «

Served Friday, Saturday & Sunday 5:00 to 9:00 pm

Smoked Sampler » 23.95  
Smoked Pork, Carolina Gold Sauce, Smoked Brisket, BURRbon BBQ Sauce,  
1 Quarter Chicken Leg, BURRbon BBQ Sauce, Loaded Fries,  
Cheesy Potatoes, Baked beans, Coleslaw & Cornbread

Pulled Pork Platter » 18.95  
Smoked Pork, Carolina Gold BBQ Sauce,  
Baked Beans, Cheesy Potatoes, Coleslaw  
& Cornbread

Smoked Quarter  
Chicken Legs » 16.95  
2 Smoked Quarter Chicken Legs, BURRbon  
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

Loaded Smoked Pork  
Waffle Fries » 15.95  
Waffle Fries, Bacon, Smoked Pulled Pork,  
BURRbon BBQ Sauce Drizzle, Cheddar  
Cheese, Queso Cheese & Chives

P.B.L.T » 13.95  
Your Choice of Fries or Homemade Chips  
Smoked Pulled Pork, Bacon, Carolina  
Gold BBQ Sauce, Onion Straws, Lettuce,  
Tomato, Pickle, Coleslaw with a Salt &  
Pepper Bun

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» D E S S E R T S «

Add a scoop of ice cream  
to any dessert for 2.00

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

» 8 «

German Chocolate Cake  
German Chocolate Cake  
topped with Carmel, Pecans  
& Coconut Flakes

» 7 «

Raspberry Swirl Cheesecake  
New York Style Cheesecake  
with a Raspberry Puree throughout  
on a Graham Cracker Crust

» 7 «

Lemon Italian Crème Cake  
Soft Lemon Cake with a Light Lemon  
Crème Center Dusted  
with Powdered Sugar

» 8 «

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

» 5 «

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[www.StayBurrOak.com](http://www.StayBurrOak.com)

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