



Burr Oak
LODGE & CONFERENCE CENTER

1967 - ANNIVERSARY - 2017

DINNER

» APPETIZERS «

Battered Pickle Chips » 8**

A half-pound of dill pickle chips, battered and deep fried, served with ranch sauce.

Roasted Garlic Cheese Bread » 8**

Garlic and herb flatbread topped with roasted garlic puree, mozzarella and provolone cheeses and served with marinara sauce.

Smoked Jumbo Wings [GF]

Smoked in house, fried crisp and tossed in your choice of: Hot, Buffalo, Golden Barbecue, or our house made BURRbon BBQ sauce, and served with a side of ranch or bleu cheese dressing.

Half Dozen » 8 / Dozen » 15

Black Bean Quesadilla » 7**

Black bean puree, grilled corn, red and sweet onions, jalapeno pepper, with cheddar cheese in garlic and herb tortilla, served with sour cream and salsa.

Add our house smoked pork or chicken tenders - \$3

Hummus Duo » 8** [GF w/o bread]

House made roasted red pepper hummus along with our original hummus, celery, cucumber and red bell pepper, accompanied with toasted flat bread.

» SOUPS «

Soup of the Day

Treat yourself to our house made soup, ask your server for today's selection.

Cup » 4 Crock » 5

French Onion Gratin

Rich beef broth with caramelized onions, topped with garlic croutons and melted provolone cheese.

Cup » 4 Crock » 6

» SALADS «

Garden Salad » 6**

A mixture of chopped romaine, with grape tomato, red onion, cucumber and croutons, served with your choice of dressing.

Caesar Salad » 7

Crisp romaine lettuce tossed in Caesar dressing, topped with parmesan cheese and croutons.

Spinach and

Grilled Vegetable Salad » 8

Grilled zucchini, yellow squash, red onion, cherry tomato halves and red bell peppers on a bed of spinach, along with house made roasted garlic yogurt dressing.

Summer Brisket Salad » 10

Crisp romaine lettuce with cucumber, red onion, mushroom, pickled beets, walnuts and topped with our house smoked Brisket along with house made roasted garlic yogurt dressing.

ADD TO ANY SALAD

Chicken » 4

Salmon » 5

Denotes Vegetarian *Denotes Vegan GF Denotes Gluten Free

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 «

» B B Q «

Rubbed with our signature spice blend then smoked for 12 hours and served with your choice of French fries, homemade potato chips, or house made coleslaw.

BBQ Pulled Pork » 8
Smoked pulled pork topped with battered pickle chips, served on a toasted Brioche bun with a side of BURRbon BBQ sauce.

Chopped BBQ Brisket » 9
Chopped brisket topped with crispy onion straws, served on a toasted Brioche bun with a side of BURRbon BBQ sauce.

PLT » 9
Our house made smoked pork served on a toasted Brioche bun topped with bacon, lettuce, tomato, onion straws and finished with golden BBQ sauce.

» B B Q P L A T T E R S «

[All GF] Exchange: Sweet Potato for baked potato add 2

Smoked Platter » 18
A sampling of brisket and pulled pork, with a side of our BURRbon BBQ sauce, served with a seasoned baked potato and vegetable du jour.

Brisket Platter » 16
Dry rubbed then smoked for 12 hours, served with a seasoned baked potato, vegetable du jour and a side of our BURRbon BBQ sauce.

Pulled Pork Platter » 14
Slow smoked for 12 hours making it fork tender served with a seasoned baked potato, vegetable du jour and a side of our BURRbon BBQ.

» H O T S A N D W I C H E S «

All sandwiches garnished with lettuce, tomato, onion, pickle wedge, and served with your choice of French fries, homemade potato chips, or house made coleslaw.

Buckeye Burger » 11

Our half pound, all-beef patty topped with bacon, battered pickle chips, Swiss cheese, and chipotle mayo, served on a toasted Brioche bun.

Burr Oak Burger » 10 [GF w/o bun]
Our half pound, all-beef patty with American cheese, served on a toasted Brioche bun.

Alaskan Pollock » 8
A whole Pollock fillet, hand breaded and fried crisp, served on a toasted Brioche bun with tartar sauce.

Grilled Chicken Sandwich » 10 [GF w/o bun]
A grilled chicken breast fillet topped with bacon and Swiss cheese, served on a toasted Brioche.

Vegetarian, Black Bean Chipotle, Burger » 10**

Vegetarian burgers made from black beans, whole kernel corn, tomatoes and mild green Chile peppers, served on a Brioche bun with your choice of American or Swiss cheese.

Classic Reuben » 12

Thinly sliced corned beef with sauerkraut, thousand island and Swiss cheese grilled on marbled rye

A La Carte

» 3 «

- » Coleslaw
- » Cottage Cheese
- » Seasonal fruit
- » Applesauce
- » Side Salad with choice of dressing
- » Homemade potato chips
- » French fries

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» ENTREES «

Add a Side Salad to any entrée for 2.
Exchange: Sweet Potato for baked potato add 2

Alaskan Pollock Platter » 12

Hand breaded Alaskan Pollock, fried crisp and served with a seasoned baked potato and vegetable du jour.

NY Strip Steak » 26 [GF]

A choice 12oz NY strip, grilled to your liking and served with a seasoned baked potato and vegetable du jour.

Chicken Strip Dinner » 11

Enjoy four breaded chicken strips accompanied with French fries and served with house made honey mustard and BURRbon BBQ sauces.

Zucchini Pasta » 13***

[GF w/o breadstick]

Thinly sliced zucchini strips served as pasta with marinara, sautéed mushrooms, onions, black olives and served with garlic bread.

Chicken Primavera Linguine » 15

** without chicken

Sautéed zucchini, yellow squash with a marinara sauce over linguine, topped with a grilled chicken breast and parmesan cheese served with garlic breadstick.

Black and Bleu Linguine » 15

** without chicken

A blackened chicken breast served atop linguine with a bacon and bleu cheese Alfredo sauce, served with garlic breadstick.

Trout with Grilled Vegetables » 16

A bed of fresh spinach drizzled with garlic yogurt dressing topped with herbed couscous and pan seared trout along with fresh grilled zucchini, tomato, and red onions.

Southwestern Chicken with Black Bean Sauce and Corn Fritter » 14

[GF with/o corn fritter]

Grilled chicken breast with southwestern seasoning served on house made black bean sauce and topped with salsa, sour cream, lime wedge and served with a corn fritter.

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