



BURNINGTREE
COUNTRY CLUB

OCTOBER

MEMBER DINE MENU

SERVED WEDNESDAY – FRIDAY 5PM – 9PM

DINE IN OR CARRYOUT 256-355-8801

SALADS & STARTERS

BUFFALO CHICKEN SALAD	10.50
<i>Crispy Fried Chicken with Carrots, Celery & Red Onions on top of Mixed Greens with a Blue Cheese Vinaigrette</i>	
POPCORN SHRIMP CAESAR SALAD	12.00
<i>With Roasted Peppers & Blue Cheese Crumbs</i>	
FRIED CALAMARI	11.00
<i>Deep Fried to a Golden Brown & Served with Marinara</i>	

ENTRÉES

WIENER SCHNITZEL	25.50
<i>Lightly Breaded Veal Cutlets Sautéed in Brown Butter with Fresh Lemon</i>	
STUFFED BONELESS PORK CHOP	17.00
<i>Double Thick & Stuffed with Spinach & Feta with a Natural Jus</i>	
SHRIMP FETTUCCINI ALFREDO	18.50
<i>Sautéed Tender Shrimp in a Rich Garlic Basil Cream Sauce</i>	
FILET OF LENINGRAD	32.00
<i>Seared Twin Filet Medallions with a Green Peppercorn Cognac Sauce</i>	
CRISPY TILAPIA	17.00
<i>Coated in Japanese Breadcrumbs & Fried with a Spicy Wasabi Tartar Sauce for Dipping</i>	
FREE RANGE CHICKEN BREAST	16.50
<i>With a Sweet & Tart Cranberry Apple Glaze</i>	

FEATURED COCKTAILS

HARVEST OLD FASHIONED

*Bourbon • Maple Syrup
Orange Bitters
Fresh Orange
Cinnamon*

AUTUMN CRANBERRY MARTINI

*Vodka • Cranberry Juice
Orange Liqueur
Fresh Lime Juice*



Ask Your Server for the Vegetable, Starch, and Dessert of the Day.