BURNINGTREE COUNTRY CLUB

NOVEMBER

Member Dine

Wednesday – Friday | 5:00 PM – 9:00 PM

Available for Dine-In or Carry-Out

STARTERS & SALADS

Asian Mandarin Orange Salad 9.50
Sweet Mandarin oranges, toasted almonds, red onion and crisp chow mein noodles tossed in an orange sesame dressing.

Greek Salad 9.00
Crisp romaine tossed with cucumbers, Greek olives, Roma tomatoes, roasted peppers and feta cheese in a lemon and red wine vinaigrette.

Bayou Shrimp Cocktail 12.00
Blackened then chilled large tiger shrimp served with Cajun cocktail sauce.

ENTRÉES

Moroccan Lamb Chops 28.50
Seasoned with cinnamon and curry, served on a bed of artichokes, olives, tomatoes and couscous.

Blackened Ahi Tuna 23.00
Served with a shrimp and chive butter sauce.

Classic Beef Stroganoff 19.50
Tender steak in a white wine Dijon sauce with mushrooms, onions and sour cream over fettuccini pasta.

Pork Ossobuco 16.50
Pork shanks braised in red wine until tender, finished with a rich demi-glace.

Chipotle Atlantic Salmon 26.50
Served with fresh pico de gallo.

Hunters Chicken 16.50
Free-range chicken breast with a forest mushroom and stone mustard sauce.

NOVEMBER SIGNATURE COCKTAILS



Cranberry Orange Whiskey Sour

Bourbon whiskey, cranberry juice, orange juice and fresh lemon juice.

Spiced Apple Moscow Mule

Vodka, apple cider, fresh lime juice, cinnamon syrup and ginger beer.



We look forward to serving you at Burningtree!