



BURL OAKS
GRILL
GOLF CLUB

MAIN PLATES

GYRO SANDWICH | \$11

Shaved lamb with shredded lettuce, diced tomatoes, feta cheese, sliced pepperoncini and tzatziki sauce

BUFFALO CHICKEN SANDWICH | \$10

Grilled chicken breast with buffalo sauce, Pepper Jack cheese and bacon

TUNA MELT | \$10

Albacore Tuna & Sharp Cheddar

MUSHROOM, SWISS & ONION | \$11

Angus beef grilled to your preference, with Swiss cheese, sautéed mushrooms and onions

BURL CLASSIC CLUBHOUSE | \$10

Turkey, bacon, lettuce, tomato and cheese served on your choice of bread

BLT | \$8

Served on your choice of bread

BURL BURGER | \$9

Angus beef grilled to your preference, add cheese / sauteed onions / bacon / avocado for \$1 each

TURKEY BURGER | \$11

A grilled turkey patty with mayo, lettuce, tomato and raw onion

WALLEYE SANDWICH | \$16

Our renowned cracker crumb coated Walleye served with tartar sauce

ENTREES

**Available for evening dining only. All entrees include your choice of a house salad, or a cup of soup.*

Upgrade to a Caesar for \$2 or Wedge for \$3

CAMPSTYLE WALLEYE | \$27

Served with lemon butter sauce alongside red roasted potatoes & steamed broccoli

CHILEAN SEA BASS | \$25

Served over pesto cheese gnocchi and accompanied by a seasonal vegetable medley

GRILLED NEW YORK STRIP | \$27

Grilled to perfection topped with a Béarnaise sauce over roasted garlic mashed potatoes alongside steamed broccoli

CHICKEN CACCIATORE | \$19

Grilled chicken breast, tomatoes, bell peppers, Kalamata olives served on a bed of rice pilaf alongside vegetable du jour

SHRIMP CARBONARA | \$21

Linguini noodles, green peas, and bacon bits served in a cream sauce

BUILD YOUR OWN PIZZA

A 12" pizza made to order. Cracker Crumb or Round Thin Crust. Every pizza starts with a blend of 4 cheeses | \$11

Hamburger / Pepperoni / Sausage / Ham / Black or Green Olives / Onions / Green or Red Peppers / Mushrooms / Diced Tomatoes / Anchovies

First Meat Add On | \$4

Additional Meats or Toppings | \$1.75

**MAIN PLATES SERVED WITH KETTLE CHIPS & A PICKLE
UPGRADE: FRENCH FRIES / SWEET POTATO FRIES / ONION RINGS / SIDE SALAD | \$3**



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APPETIZERS

ONION RINGS | \$7

Thick cut onions - beer battered and deep fried to a golden brown

NACHOS | \$12

Crisp Tortilla chips w/ black beans, seasoned ground beef OR blackened chicken, topped with cheese and baked. Served with sour cream and salsa.

BAJA FISH TACOS | \$9

A trio of crisp Panko breaded cod on flour tortillas with southwestern cole slaw, fresh pico de gallo and fresh lime, drizzled with creme fresh

CHICKEN QUESADILLA | \$8

Flour tortilla filled with a savory mix of cheese, roasted corn, black beans, diced tomatoes and onions and grilled or blackened chicken Upgrade to beef for an additional \$1.50

WALLEYE FINGERS | \$7

Hand breaded and deep fried to a golden brown, accompanied by homemade tartar sauce

BURL WINGS | \$8

Chicken wings tossed in your choice of buffalo, dry rub jerk, teriyaki or honey barbeque

SMOKED SALMON WONTONS \$8

Served Salmon, honey smoked ham and cream cheese filling. Served with mango chutney.

COCONUT SHRIMP | \$8

Served with Siracha aioli

CHIPS WITH GUAC AND SALSA | \$6

BASKET OF FRIES or SWEET POTATO FRIES | \$5

SALADS

All salads are accompanied by a warm buttered breadstick

SIDE SALAD | \$5

Mixed greens, grape tomatoes, sliced cucumbers, red onions & your choice of dressing

PITCHING WEDGE | \$7

1/3 head of Iceberg lettuce, bleu cheese dressing, crumbled bleu cheese, bacon bits and red onion

CHICKEN CAESAR | PAR \$14 BIRDIE \$10

Romaine lettuce tossed in Burl's own classic Caesar dressing, with Parmesan cheese and croutons

COBB | PAR \$14 / BIRDIE \$10

Bacon, avocado, chicken, diced tomatoes, hard-boiled eggs, crumbled bleu cheese and mixed greens with your choice of dressing

SANTA FE CHICKEN | PAR \$14 BIRDIE \$10

Grilled or blackened chicken, roasted corn, black beans, cheese, tortilla chips, diced tomatoes and mixed greens

CHEF SALAD | PAR \$14 / BIRDIE \$10

Hard boiled eggs, chicken, ham, fresh grated cheeses, crisp bacon bits served with chef's signature dressing

SOUP DU JOUR

HOMEMADE CREAMY CHICKEN WILD RICE SOUP OR SOUP OF THE DAY

CUP \$5 / BOWL \$6