



# SAMPLE MENU

## Burkholder Restaurant and The Casual Café

### FIRST COURSE

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Shrimp Cocktail	Our Classic Shrimp Cocktail Served with Fresh Lemon and Our House Cocktail Sauce
Fresh Fruit Salad	Melon, Berries and Grapes Cut Fresh Daily
Seafood Chowder	Rich and Creamy Chowder with Shrimp, Lobster, Cod, and Red Bliss Potatoes Steamed with Saffron
Mediterranean Salad	Fresh Field Greens Topped with Feta Cheese, Kalamata Olives, Grape Tomatoes and Our Homemade Vinaigrette
Apple, Cheddar, Walnut Salad	Mixed Greens with Cheddar Cheese, Diced Granny Smith Apples, Candied Walnuts and Dried Cranberries, Drizzled with Dijon Cider Vinaigrette
Spinach Salad with a Twist	Fresh Baby Spinach Topped with Roasted Butternut Squash and Roasted Pepitas, Dressed with Maple Dijon Vinaigrette
Roasted Beet & Goat Cheese Salad	Roasted Beets and Goat Cheese on a Bed of Frisee Topped with Candied Walnuts and Drizzled with a Balsamic Reduction

### ENTRÉES

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Grilled Teriyaki Salmon	Fresh Salmon Filet with Teriyaki Glaze, Grilled to Perfection
Pork Loin Normandy	Pork Loin Marinated with Apple, Ginger, Onion, Soy Sauce and Fresh Thyme, Slow-Roasted and Served with Homemade Applesauce
Seafood, Chicken & Sausage Paella	Shrimp, Chicken Thighs, Chorizo and Long-Grain Rice
Mediterranean Swordfish	Grilled Swordfish Topped with Artichokes and Sun-Dried Tomatoes in a Pesto Cream Sauce
Roasted Rosemary Rack of Lamb	Lightly Seasoned French-Cut Lamb Racks Cooked to Medium-Rare, Served Au Jus
Balsamic Feta Chicken with Lentils	Balsamic-Marinaded Chicken Breast on a Lentil Ragout, Topped with Feta Cheese
Flat Iron Steak with Creamy Mustard Sauce	Grilled Flat Iron Steak Sliced and Served with a Yogurt, Mustard, Parmesan and Romano Cheese Sauce
Pork Tenderloin with Raspberry Sauce	Slow-Roasted Pork Tenderloin Served with Raspberry Horseradish and Garlic Sauce
Baked Sea Scallops	Fresh Sea Scallops Tossed with Garlic, Shallots and Butter Topped with Seasoned Breadcrumbs, Baked to Perfection
Apricot and Mustard-Glazed Chicken	Roasted Chicken Quarter Basted with Apricot, Whole-Grain Mustard and Rosemary Glaze

### DESSERTS

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Homemade Banana Cream Pie	Classic Carrot Cake
Homemade Chocolate Walnut Pie	Homemade Apple Crisp
Fresh-Baked Raspberry Bars Made with Raspberry Preserves	

