



*Passionately
Crafted.*

Inspired by the creativity and detail that Mr. Arnold Palmer designed into the surrounding golf course, we are proud to serve you handmade courses crafted with the freshest, regionally-sourced ingredients.

We believe in finesse, curiosity and a willingness to be bold. Our menu features both traditional Appalachian favorites and our own inspired creations that are as unexpected and flavorful as life tends to be.

Please, relax and indulge.

Bon Appétit!

BITES

Deviled Eggs *gf* 6
Dijon • boursin® cheese • chives • peppered bacon

Truffle Fries *gf* 8
shoestring fries • truffle salt • garlic aioli
• house ketchup • fresh garden herbs

Seared Tuna *gf* 12
sliced ahi • smoked pepper romesco sauce
• baby greens • toasted almonds

SHARED PLATES

Charcuterie 16
house duck prosciutto • veal pastrami
• emerald valley smoked reserve cheddar • vegetable
pickles • shallot jam • pistachios • ale mustard • lavash

BLT Sliders 11
pecan smoked pork shoulder • roasted tomato mayo
• heirloom tomatoes • watercress

Chicken Confit Nachos 12
guacamole chips • pulled chicken • cheddar
• avocado crema • tomato • onion • olives

SOUP & SALADS

Potato & Leek Soup *gf* 6
roasted leek and potato • crispy leeks • chives

Lightburn's Signature Greens *gf* sm 8 - lg 14
mixed greens • candied pecans • goat cheese
• sweet onion • dried cranberries • balsamic vinaigrette

Baby Beet Salad *gf* sm 8 - lg 14
roasted beets • oranges • toasted pistachios •
watercress • frisée • blue cheese
• appalachian mountain orange-basil vinaigrette

Grilled Romaine Caesar sm 7 - lg 13
grilled hearts of romaine • roasted tomato • shaved parmesan
• garlic croutons • classic caesar dressing

House Salad *gf* sm 6 - lg 11
baby greens • tomato • cucumber • rainbow carrots
• appalachian mountain orange-berry basil dressing

add grilled chicken 4
add grilled shrimp 8
add seared tuna 9

HANDCRAFTED SANDWICHES

Clubhouse Grilled Chicken 13

grilled chicken breast • hickory smoked ham
• honey mustard • provolone
• caramelized onions

'Burn's Signature Burger 15

grilled 3-blend steak burger
• emerald valley smoked reserve cheddar
• burger shallots • secret sauce • pepperoncini

Grilled Tuna Tacos 2/13 3/19

sliced ahi • pickled radish
• avocado crema • watercress
• cilantro-lime dressing • soft tortillas

Hummus Wrap 12

red pepper hummus • cucumber
• field greens • shaved carrots
• heirloom tomatoes • spinach wrap

All sandwiches served with shoestring fries

Upgrade Your Side 3 ea

sweet potato fries
frips
soup
house salad

What's a frip?
These fresh style chips combine
the thin, crispy bite of potato chips
with the hot, big potato
flavor of French fries.
A must-try!

ENTREES

available after 5PM

We proudly feature Halperns' Premium 1855 Black Angus Beef. This Upper 2/3 USDA Choice is hand selected and aged for a minimum of 21 days for maximum tenderness and flavor. "The perfect steak!"

7oz Halperns' Beef Tenderloin *gf* 38

10oz Halperns' Black Angus Ribeye *gf* 32

Complimentary Steak Enhancements

roasted shallot butter
mushroom bordelaise
horseradish demi
chimichurri

Red Deer Osso Bucco 29

sous vide venison shank • red wine • juniper
black garlic-fig glaze

Our chicken is sourced from Pennsylvania's Joyce Farms. This family-owned company is dedicated to providing the finest, most flavorful poultry raised on small farms using humane, all-natural methods with no pesticides, hormones or growth stimulators.

Pan Roasted All Natural Chicken 25

joyce farms airline breast • roasted shiitake jus

WV Ramp Dusted Rainbow Trout *gf* 24

fresh trout • ramp flour • fried potatoes • garden herb butter • 50-degree egg

Vegetarian Risotto *gf* 22

creamy risotto • market fresh seasonal produce
• boursin® cheese • parmesan

Sides *gf* 4 ea

roasted garlic mashed potatoes
rainbow baby carrots
boursin® cheese risotto
sautéed asparagus
fingerling potatoes
brussels sprouts

Executive Chef – Tim White

Chef de Cuisine – Nevil Barr

Warning: Consuming raw or undercooked meat, poultry, seafood, or egg increases the risk of foodborne illness. –WV Dept. of Health