BITES

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

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

Seared Tuna 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 6
roasted leek and potato • crispy leeks • chives

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

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

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

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

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

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!
HANDCRAFTED SANDWICHES

**Clubhouse Grilled Chicken**
- grilled chicken breast • hickory smoked ham • honey mustard • provolone • carmelized onions

**'Burn's Signature Burger**
- grilled 3-blend steak burger • emerald valley smoked reserve cheddar • burger shallots • secret sauce • pepperoncini

**Grilled Tuna Tacos**
- sliced ahi • pickled radish • avocado crema • watercress • cilantro-lime dressing • soft tortillas

**Hummus Wrap**
- red pepper hummus • cucumber • field greens • shaved carrots • heirloom tomatoes • spinach wrap

All sandwiches served with shoestring fries

**Upgrade Your Side**
- sweet potato fries
- fries
- soup
- house salad

ENTREES

available after 5PM

We proudly feature Halpern's 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**
- gluten free

**10oz Halperns' Black Angus Ribeye**
- gluten free

**Complimentary Steak Enhancements**
- roasted shallot butter • mushroom bordelaise • horseradish demi • chimichurri

**Red Deer Osso Bucco**
- 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**
- joyce farms airline breast • roasted shiitake jus

**WV Ramp Dusted Rainbow Trout**
- gluten free
- fresh trout • ramp flour • fried potatoes • garden herb butter • 50-degree egg

**Vegetarian Risotto**
- gluten free
- creamy risotto • market fresh seasonal produce • boursin© cheese • parmesan

**Sides**
- gluten free
- roasted garlic mashed potatoes • rainbow baby carrots • boursin© cheese risotto • sautéed asparagus • fingerling potatoes • brussels sprouts

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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!

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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