



*Lightburn's*

*Off the Tee*

**Spinach and Artichoke Dip**

Creamy spinach, tender artichokes, and melted Asiago and Parmesan cheeses, served bubbly hot with pita chips

**\$8**

**Lightburn's Chicken Wings**

Tossed with your choice of sweet chili sauce or spicy habañero sauce. Served with cooling blue cheese dressing.

**\$10**

*Pork Wings add \$1*

**Bruschetta**

Fresh mozzarella, sun-dried tomatoes, roasted garlic and fresh basil, served over grilled ciabatta with balsamic reduction and EVOO.

**\$7**

**Coconut Shrimp**

Lightly battered and fried to a golden crisp. Served with fresh pineapple chutney.

**\$9**

**Frips**

Not chips, not fries  
Served with French onion dip

**\$6**

*Soups*

**French Onion**

Robust broth with braised onions with a hint of brandy

**\$6**

**Appalachian Gumbo**

Original melting pot stew with chicken, sausage, okra, vegetables and rice.

**\$6**

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## *On The Greens*

### **Lightburn's Signature Salad**

Fresh field greens with candied pecans, goat cheese, Bermuda onions, dried cranberries and balsamic vinaigrette.

**\$10**

### **Palmer Salad**

Chopped iceberg lettuce, cherry tomato halves, bacon crumbles and radishes, served with creamy bleu cheese dressing.

**\$7**

### **Steak Salad**

Slices of house marinated grilled sirloin on top of mixed greens with bleu cheese crumbles, eggs and tomatoes.

**\$12**

### **Side House Salad**

Mixed field greens with cherry tomatoes, carrots, Cucumbers and shaved red onions.

**\$4**

## *"Sand-wedges"*

*All Sand-wedges are served with plain potato chips*

### **Chicken Provolone Sandwich**

Tender breast of grilled chicken, topped with melted provolone and roasted red peppers.

**\$10**

### **Turkey Club Wrap**

Lavish wrapped shaved turkey, lettuce, tomato, bacon and Swiss cheese with ranch dressing.

**\$8**

### **Cheese Steak**

Our tender sliced steak, peppers, onions and Provolone cheese on an Italian roll.

**\$9**


## *In the Water*

### **Fish and Chips**

Battered and fried to a golden brown.

**\$12**

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## *Between the Bread*

### **Bruschetta Burger**

Grilled angus beef, fresh mozzarella, sun-dried tomato and roasted garlic spread finished with a hint of balsamic vinegar.

**\$11**

### **Grilled Portabello Mushroom**

Grilled portabello cap, topped with pesto mayo, roasted red pepper, tomato, basil & melted mozzarella.

**\$8**

### **Angus Cheese Burger**

Green leaf lettuce, tomato, onions and your favorite cheese

**\$10**

### **Crab Cake Sandwich**

Maryland style crab cake sautéed and placed between a toasted bun.

**\$13**

## *Pasta*

*All Pastas served with house salad.*

### **Grecian Chicken Alfredo**

Grilled chicken tossed with marinated artichokes and roasted peppers in a creamy Asiago and Parmesan cheese sauce.

**\$15**

### **Creamy Penne with Pesto and Roasted Mushrooms**

Roasted mushrooms, fried spinach and penne in a pesto cream sauce

**\$16**

### **PEI Mussels and Linguini**

Pan steamed mussels with garlic, diced tomato, herbs and coconut milk, served over linguini.

**\$17**



## *Land and Sea*

*Entrees served with choice of potato or rice.  
\*Available daily after 5pm.*

### **Herb Roasted Chicken**

Garlic and Herb Roasted airline chicken breast  
stuffed with basil and roasted red peppers, topped with herb butter.  
**\$12**

### **Bacon Wrapped Petite Filet**

Certified angus wrapped in bacon and finished with a rich demi.  
**\$17**

### **Appalachian Crab Cakes**

Pan fried crab cakes, served with a southern inspired rémoulade  
**\$15**

### **Vegetarian Tomato Stack**

Fried green tomatoes and goat cheese grits. Red pepper coulis.  
**\$14**

### **Rib Eye**

12oz well-marbled steak deliciously juicy and at the peak of flavor.  
**\$21**

### **Cedar Planked Salmon**

Lightly seasoned and cooked on cedar boards.  
**\$15**

### **Lightburn's House Steak**

10oz Flat Iron steak, marinated in our signature blend of seasonings.  
**\$15**

### **Seared Beef Kabobs**

Seasonal vegetables combined with 10oz marinated sirloin.  
**\$14**

### **Baby Back Ribs**

Slow roasted and served with Lightburn's Signature sauce.  
*Half Rack \$13 Full Rack \$16*

## *Larger Sides*

<i>Creamed Spinach</i>	<b>\$4</b>
<i>Baked Potato</i>	<b>\$3</b>
<i>Loaded Potato</i>	<b>\$5</b>
<i>Steamed Broccoli</i>	<b>\$3</b>
<i>Corn on the Cobb, with Green Chili butter</i>	<b>\$2</b>
<i>Sautéed Green beans</i>	<b>\$3</b>
<i>White Cheddar Mashed Potato</i>	<b>\$4</b>
<i>Savory Rice</i>	<b>\$3</b>
<i>Goat Cheese Grits</i>	<b>\$4</b>

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