

Linkside Cafe at Burnt Store Marina CC

DINNER MENU

Golf, Food, Drinks, & Fun

STARTERS

BRUSCHETTA

Fresh chopped tomatoes with garlic, salt, pepper, olive oil, and balsamic glaze, atop a crostini \$10

CHEESY SPINACH DIP

Hot and creamy spinach dip, topped with mozzarella cheese and served with toasted French bread \$10

SHRIMP COCKTAIL

Five shrimp, house cocktail sauce \$12

SEARED AHI TUNA

Tuxedo sesame seed seared ahi tuna, served over teriyaki drizzle with pickled ginger, wasabi, and seaweed salad \$15

BISTRO CHIPS

House fried potato chips, bleu cheese crumbles, truffle oil, green onion \$10

BANG BANG SHRIMP

Six tempura-battered shrimp, house bang bang sauce, Asian slaw \$14

SOUPS

SOUP DU JOUR

Served with oyster crackers \$5 / \$8

BEEF & BEAN CHILI

Add onions or cheese \$7 / \$10

SALADS

CLASSIC CAESAR

Crisp Romaine, shaved parmesan, Caesar dressing, house made croutons \$12

HOUSE GARDEN SALAD

Arcadian lettuce mix, tomato, cheddar jack cheese, cucumbers, house made croutons \$10

CHEF SALAD

Arcadian lettuce mix, ham, turkey, tomato, cucumber, red onion, hard-boiled egg, crumbled bacon, cheddar jack cheese \$15

PAR 3 SAMPLER

Arcadian lettuce mix, topped with a scoop of each egg salad, tuna salad, and chicken salad, served with cucumbers, tomato, and house made seasonal vinaigrette \$15

ADD PROTEIN TO ANY SALAD

Grilled Chicken +\$8
Seared Ahi Tuna +\$10
Shrimp (5) +\$12
Red Drum +\$12

butter milk ranch, green goddess, bleu cheese, Italian, thousand island, balsamic vinaigrette, lite raspberry vinaigrette, seasonal vinaigrette

To support the hardworking team that serves our community each day, a 20% gratuity will be added to all checks, regardless of party size. Thank you for being part of Linkside Cafe.

Split Plate | \$3
(Applied to shared entrées)

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All pasta dishes are served with choice of soup du jour or house salad
Upgrade to beef chili (+\$2) or Caesar salad (+\$1)

PESTO LINGUINE

Grilled chicken, tomatoes, roasted cauliflower, pesto linguine \$24

CREAMY CAJUN PASTA

Andouille sausage, bell peppers, onions, cajun cream sauce \$24
Add chicken +\$8 Add shrimp (5) +\$12

MUSHROOM RAVIOLI

Served with sundried tomatoes and an herb cream sauce \$19
Add chicken +\$8 Add shrimp (5) +\$12

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All main entrees are served with choice of soup du jour or house salad
Upgrade to beef chili (+\$2) or Caesar salad (+\$1)

5 OZ FILET MIGNON 

Hand cut and topped with a mushroom demi glaze,
served with potato of the day and chef's seasonal vegetable \$26

CHICKEN FLORENTINE

Seared chicken breast topped with spinach, cream,
parmesan cheese, and herb cream sauce,
served with rice of the day and chef's seasonal vegetable \$20

BLACKENED RED DRUM

Seared Red Drum with cajun cream sauce,
served with rice of the day and chef's seasonal vegetable \$21

CILANTRO LIME SHRIMP

Seared shrimp topped with cilantro lime crema,
served with rice of the day and chef's seasonal vegetable \$21

DESSERT

Seasonal dessert offerings change regularly to highlight the freshest flavors of the moment.

Please ask your server for today's selections.

GREEN JACKET BURGER 

Brasstown beef, avocado, baby spinach, Swiss cheese, tomato, green goddess dressing, buttery brioche bun \$20
GF bun available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.