
Linkside Cafe at Burnt Store Marina CC

PRIME RIB NIGHT

Wednesday, May 20th

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

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

PRIME RIB DINNER

Start with choice of soup du jour or house salad
Upgrade to beef chili (+\$2) or Caesar salad (+\$1)

Hand cut and paired with au jus,
served with choice of potato or rice of the day
and chef's seasonal vegetable

QUEENS CUT (12oz) \$36.95 KINGS CUT (16oz) \$42.95

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.