Burning Bush
RESTAURANT
"Good Evening"

# DINNER

**4 P.M. TO CLOSE**

Dinner begins with our our famous LeConte Sunrise, then your choice of our homemade soup of the day or house salad with your choice of dressing. Included with your entrée, your choice of our vegetable of the day, baked potato or stuffed green pepper shell potato and our delicious hearth baked bread.

## Appetizers

**Fried Calimari** 4.95
Seasoned and fried, served with marinara.

**Fried Mushrooms** 4.25
Batter dipped and served with honey-mustard sauce.

**Mozzarella Cheese Sticks** 4.45
Cooked to a golden brown and served with marinara.

**Stuffed Jalapenos** 4.45
Whole Jalapenos, filled with cheese, deep fried and served with sour cream.

**Mushrooms Stuffed with Crab** 4.95
Jumbo mushrooms filled with fresh Blue Crab Imperial.

## House Specialties

The Burning Bush Restaurant is especially famous for these dinner entrees. Each one is freshly prepared for you.

**Roast Prime Rib of Beef** 10 oz. 16.95 / 12 oz. 18.95
Slow roasted Colorado prime, cooked to order served au jus with horseradish sauce.

**Filet of Beef Rossini** 19.95
8 oz. center cut filet cooked to order with sauce Maderia.

**Center Cut Pork Chops** 12.95
Two-1" thick pork chops, chargrilled.

**Chicken Florentine** 13.95
Boned chicken breast, baked with spinach, Country ham and Swiss cheese, and covered with sauce Mornay.

**Chicken Supreme** 13.95
Boned chicken breast, sautéed with a mushroom sauce.

**Quail Bob White** 16.95
A pair of plump domestic white meat quail, braised with brown sauce.

**Roast Duckling** 13.95
A huge serving, one-half duckling, roasted to perfection. Served with rice pilaf and our special sauce.

**Country Ham Dinner** 13.95
9 oz. of real Tennessee country ham. Served with Redeye gravy.

## Specialty - Smoky Mountain Trout

Rainbow Trout, fresh from Smoky Mountain streams, are part of our Tennessee heritage that we joyfully share with you in a variety of delicious ways.

**Smoky Mountain Trout Almondine** 14.95
Broiled rainbow trout laced with almond butter.

**Smoky Mountain Trout Elegante** 14.95
Fresh rainbow trout, sauteed and smothered in a delicate cream sauce with mushrooms, brandy and green onions.

**Smoky Mountain Trout Imperial** 15.95
Baked rainbow trout filled with fresh Blue Crab Imperial and topped with buttered breadcrumbs.

*Due to the delicate nature of Smoky Mountain Trout some small bones may remain after the boning process.*

## House Combinations

Our combinations features an 8 oz. cut of Prime Rib with an accompanying seafood or meat of your choice.

**Roast Prime Rib and Quail Bob White** 19.95
One plump domestic white meat quail, braised with brown sauce.

**Roast Prime Rib and Filet of Trout** 19.95
Broiled filet of rainbow trout.

**Roast Prime Rib and Shrimp** 19.95
Plump Gulf shrimp chargrilled and served with drawn butter.

**Roast Prime Rib and Swordfish** 19.95
Atlantic Swordfish served with matréd butter.

**BY SPECIAL REQUEST...** We offer all house combinations served with an 8 oz. traditional portion of Filet of Beef Rossini or a 10 oz. portion of Prime Rib. 22.95

## Burning Bush Lights

**Petite Ribeye 8 oz.** 13.95
Our special. Tender charbroiled ribeye.
A practical portion for those desiring less beef.

**Shrimp and Chicken Teriyaki** 13.95
Shrimp and chicken marinated then chargrilled and served over rice pilaf.

**Chicken Teriyaki** 12.95
Two boneless breasts of chicken marinated then chargrilled and served over rice pilaf.

## Grille - From The Char Broiler

Seared and cooked over an open flame for the ultimate in flavor and juiciness.

**Filet Mignon 8 oz. with Bearnaise Sauce** 18.95

**House Rib Eye 10 oz.** 15.95

**New York Strip** 16.95
14 oz. of choice strip loin chargrilled to order.

## Seafood

Ocean delicacies carefully prepared and masterfully seasoned.

**Jumbo Gulf Shrimp** 16.95
Chargrilled or sautéed ala scampi served on a bed of rice pilaf.

**Atlantic Swordfish** 15.95
10. oz. Swordfish steak chargrilled with matréd butter.

**Maryland Crab Cakes** 15.95
Fresh Blue Crab mixed with mayonnaise and seasonings, partied and batter dipped, sautéed and served with seasoned butter.

## Bountiful Salad Bowls

Served with LeConte Sunrise, soup of the day and hearth baked bread.

**Burning Bush Chef Salad** 8.95
Fresh cut greens, topped with roast turkey, sliced ham, crisp bacon, hard boiled eggs, croutons and tomatoes served with choice of homemade dressings.

**Chargrilled Chicken Salad** 8.95
Chicken filets chargrilled served on a bed of fresh cut greens, choice of homemade salad dressings.

**Caesar Chicken Salad** 9.25
Fresh romaine tossed with artichokes, black olives, chopped egg, fresh Parmesan, topped with grilled chicken filets and our special Caesar salad dressing.

## Desserts

Desserts are a Burning Bush specialty.
Let us tempt your palate with our mouth-watering confections.

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| **Cherries Jubilee Flambe´** | 3.75 |
| **Fresh Strawberries with Honey and Cream (in season)** | 3.75 |
| **Fudge Pie with Raspberry Sauce and Ice Cream** | 3.75 |
| **Bananas Fosters Flambe´** | 3.75 |
| **Pralines and Cream Cheese Cake** | 3.50 |
| **Triple Chocolate Cheese Cake** | 3.50 |
| **Ice Cream** | 1.50 |

## Beverages

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| **Freshly brewed Coffee, regular or decaffeinated** | 1.10 |
| **Tea, Cola or Milk** | 1.10 |
| **Mineral Water** | 1.55 |
| **Budweiser** | 2.25 |
| **Bud Light** | 2.25 |
| **Michelob Light** | 2.25 |
| **Miller Lite** | 2.25 |
| **Coors Lite** | 2.25 |
| **Lowenbräu** | 2.55 |
| **Heinekin** | 2.55 |

**Your favorite wine or cocktail...Ask your server please.**

*We proudly serve Jack Daniels, Wild Turkey, Maker's Mark, Seagram Crown, Chivas Regal, Dewars, Tanqueray, Stolichnaya, Bacardi, and Courvoisier.*

*The preparation of fine food is time consuming. Please allow us the necessary time to serve you proudly.*

RESERVATIONS ACCEPTED 615/436-4669
Parties of 8 or more, a 15% gratuity will be added.

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National Restaurant Association
Menu Collection