Please choose ONE entrée for the entire group.

Appetizers, Burge salad, Chefs selection of starch and vegetable, bread service, dessert and coffee accompany all meals.

If you have someone with special dietary needs, please let us know and we will accommodate.

Herb and Garlic Roasted
AIRLINE CHICKEN BREAST
\$50

Bourbon Marinated White Marble PORK TENDERLOIN \$50

*GEORGIA MOUNTAIN TROUT with Burge Succotash
\$50

Hot Smoked Min. 10
*SCOTTISH SALMON
with stoneground cheese grits
\$50

Cold Smoked
PORK CHOP
\$55

BURGE GAME PLATE Max. 40 assorted game - Chef special \$55

*BURGE MIXED GRILL Max. 40
40z filet, game sausage, and pork
tenderloin.
\$60

BISON SHORT RIBS

braised with lemon grass and fresh ginger

*LAND AND SEA
50z filet and jumbo lump crab cake
\$60

*FILET AND LOBSTER
50z filet and butter poached lobster tail
+Market Price

*SEASONAL SEAFOOD Ask for options +Market Price Oven Roasted Min. 6
*BEEF TENDERLOIN
\$85

*STEAK DINNER:

*8OZ FILET \$90

*14OZ RIBEYE \$80

*12OZ STRIPS \$75

CHEF'S SURPRISE

let our Chef surprise you. You will not be disappointed! +Market Price

items may vary due to availability

Would you like something not listed on our menu, like a wine dinner, duo plate, or a seasonal dish? With prior arrangements our Chef may be able to make this possible.

Price is per person. 7% tax and 20% service charge will be added to all meals. Pricing subject to change based on market conditions.

- To have a cooked dinner, there needs to be 6 or more in your party.
 - · Location of the meal will be determined by your headcount.
 - Dinner sit time no later than 8PM
- Exception: If we have a larger group having a meal, groups less than 6 may have the same meal as the larger group.

ITEMS MARKED WITH AN ASTERISK() MAY BE SERVED RAW OR UNDERCOOKED; THE CONSUMPTION OF RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.