



2 Course Lunch for \$20

1st

Pumpkin Mushroom Soup

our critically acclaimed traditional recipe

*House Greens

gorgonzola, spiced walnuts, tomato, cranberries, and balsamic

*Shrimp Lejon

horseradish, bacon wrapped shrimp, tangy dill sauce

Better Cheddar

flatbread, grapes, ginger pear marmalade, walnuts

2nd

Blackened Shrimp Tacos

grilled pineapple & roasted jalapeno salsa, corn tortillas, cabbage slaw, cilantro lime aioli

Cuban Sandwich

house smoked pork, shaved pit ham, swiss cheese, dill pickles, whole grain mustard, rosemary chipotle aioli, ciabatta

*Autumn Salmon Salad

mixed greens, quinoa, pomegranate seeds, pepitas, butternut squash, feta cheese, roasted cauliflower, pecans, apples,
honey dijon vinaigrette

*Pesto Roasted Cauliflower Steak

topped with roasted garlic hummus & roasted pine nuts, mushroom risotto, sautéed garlic spinach

*=Gluten Free

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