# COUNTRY CLUB



TOMATO CHEDDAR 5/8

A Country Club Tradition

CLUB TOSCANA 6/9

Chef Inspired soup with yukon gold potatoes, carrots, celery, onions, sausage, chicken stock and heavy cream.

SOUP DU JOUR 5/8

Chef's choice of soup

# Appetizers

#### PORK BELLY BRUSSEL HASH 14

Roasted brussel sprouts, crispy pork belly, potatoes and a fried sunny side up egg on top.

#### SPICY MUSSELS POMODORO 16

Steamed Mussels and bacon in a rustic tomato sauce. Served with garlic bread.

#### ROASTED CAULIFLOWER 12

Roasted cauliflower pieces to perfection and finshed with a hot honey drizzle.

#### MOZZARELLA STICKS 12

Eight mozzarella sticks fried till golden brown. Served with marinara or ranch

### Salads

#### GRILLED CHICKEN SALAD

16

Seasoned chicken breast rested on top of mixed greens,tomatoes,cucumbers,onions, cheddar cheese and housemade croutons. Your choice of dressing.

#### CAESAR SALAD

16

Crisp romaine tossed in our housemade caesar dressing, cheese and croutons.

#### SWEET POTATO ARUGULA SALAD 18

Fresh Arugula, almonds, cranberries, roasted sweet potatoes. Served with a maple vinaigrette.

Dressings:

Ranch/French/Italian/Balsamic/Gorgonzola/Honey Mustard/Blue cheese/Caesar Add:Chicken/5 Shrimp/6 Steak/7 Salmon/8

# Baskets

#### CHICKEN TENDERS

15

Five chicken tenders fried till golden brown. Comes with a side of fries& garlic bread.

#### SHRIMP BASKET

13

Generous portion of shrimp. Comes with a side of fries&garlic bread.

#### FISH BASKET

16

Two 3oz battered cod, fries, four hushpuppies&garlic bread. Comes with a side of old bay tartar sauce.

#### NASHVILLE HOT BASKET

15

Breaded dill chicken breast fried till crispy& tossed in a nashville hot sauce. Finished with lettuce,tomato and pickle.

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Cottage Cheese Fruit Veg Du Jour

Onion Rings

Mashed Potatoes Rice

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ALL HANDHELDS COME WITH SHOESTRING FRIES



#### CLUB HOUSE BURGER

8oz special blend cooked to your preference. Your choice of lettuce, tomato, onions, pickles, american, swiss, cheddar, provolone, pepperjack.

#### TOASTED CHEESE

Your choice of american, swiss, cheddar, provolone pepperjack cheese.

Add: Ham/Turkey Or Bacon for \$2 each

#### **COUNTRY CLUB**

18

A country club tradition. Three slices of texas toast, lettuce, tomato, mayo, american, swiss, ham, bacon & turkey.

CHICKEN BACON RANCH WRAP 15 Grilled chicken, lettuce, tomato, bacon, ranch

in a garlic herb wrap.

BASIL PESTO CHICKEN PANINI

Grilled chicken, roasted tomatoes, fresh mozzarella, basil pesto and garlic basil parmesan butter on panini bread& cooked to perfection.

### Small Flates

#### CHICKEN BOWL

14

Grilled chicken breast with sour cream, corn, black beans. Served with quacomole/pico de gallo.

#### SHRIMP BOWL 16

Sauteed Shrimp with cilantro lime rice and topped with sour cream, corn, black beans. Served with guacamole/pico de gallo.

#### STEAK BOWL 18

Sliced Steak with cilantro lime rice and topped with sour cream, corn, black beans. Served with guacamole/pico de gallo.

#### PASTAS&ENTREES **AVAILABLE AFTER 4 PM**

#### Pasta

#### GARLIC LEMON BUTTER **SEAFOOD**

28

Clams, mussels, shrimp in a garlic lemon butter sauce and tossed with chefs choice

#### **CARBONARA**

24

A classic italian dish that has green peas, parmesan cheese, speck and egg yolks tossed with spaghetti.

\*All Pasta dishes come with salad and garlic bread.\*

All Entrees come with a cup of soup or a side house salad.

## Entrees

MARRY ME CHICKEN

Pounded chicken thigh dusted in flour and finished cooking in a creamy sun dried tomato sauce with onions, pepper flakes, fresh herbs, cajun seasoning over mashed potatoes.

#### **AUTUMN SALMON**

28

Seasoned 8 oz salmon with a pumpkin rissotto&pomegranate reduction.

#### CHICKEN MILANESE

25

Chicken breast with arugula, pickled red onion, slow roasted tomatoes&shaved parmesan. Lemon olive oil dressing.

#### GARLIC BASIL PARMESAN STEAK

MP

11 oz Ribeye steak grilled to your preference and then topped with our housemade garlic basil parmesan butter. Served with mashed potatoes& veg du jour.

EXECUTIVE CHEF/JENNIFER SMITH SOUS CHEF/JOHANA NESBITT