



Dinner Service Menus

Appetizers

Shrimp Cocktail

Chilled Jumbo Gulf Shrimp

Served With Tangy Cocktail Sauce And Lemon Wedges

Smoked Salmon And Asparagus Spears

Marinated Chilled Asparagus Wrapped With Smoked Scottish Salmon

Served With Traditional Condiments And Warm Pita Toast Points

Grilled Chicken And Black Bean Enchilada

Tender Chicken, Black Beans, Queso Fresca, And Fresh Cilantro In Corn Tortilla With Yellow Pepper Coulis

Fresh Mozzarella Cheese And Tomatoes

Layered Mozzarella And Sliced Tomatoes With Fresh Basil And Red Onions

Drizzled With Extra-Virgin Olive Oil And Balsamic Vinaigrette

Soups

Southwestern Corn Chowder With Cilantro-Lime Cream

Classic Lobster Bisque Topped With A Pastry Fleuron

Roasted Chicken-Lentil

Minnesota Wild Rice

Salads

Asian Spinach Salad

Tossed With Mandarin Oranges, Cashews, Julienne Peppers, And Carrots

With Sesame-Ginger Vinaigrette Topped With Chow Mein Noodles

Hearts Of Romaine

Served With Sliced Tomatoes, Artichoke Hearts, Kalamata Olives, Feta Cheese, And Greek Dressing

Caesar Salad

This Classic Salad Is Made Uniquely By Hand Just Minutes Before It Is Served

Field Greens

Topped with Candied Pecans, Goat Cheese Medallion, Sliced Cucumbers, Tomato Wedges,

And Red Onion Rings With Raspberry Vinaigrette

Club Service Charge and State Sales Tax added to all sales

Member: 18%

Non-Member: 21%



Entrées

Soy-Ginger-Seared Mahi Mahi With Pineapple-Cilantro Salsa

Seafood Platter

*Atlantic Salmon, Gulf Shrimp, And Sea Scallops
With Dijon Mustard Beurre Blanc*

Center-Cut Pork Chop

Finished With Fresh Apples And Cinnamon-Port Wine Sauce

Roast Breast Of Chicken

Topped With Wild Mushrooms, Red Currants, And Leeks With Marsala Sauce

Chicken Roulade

*Filled With Hickory-Smoked Ham, Fresh Spinach, And Herbed Boursin Cheese
Served With Roasted Red Pepper Coulis*

Filet Mignon

8-Ounce Beef Tenderloin Steak Finished With Garlic Butter And Red Wine Sauce

New York Strip Steak

12-Ounce Sirloin Steak Finished With Garlic Butter, Red Wine Sauce, And Crispy Fried Onion Rings

Atlantic Salmon

*Pesto-Scented And Served Over Sun-Dried-Tomato-Caper Beurre Blanc
\$32.00*

Filet Mignon Duet Selections

*5-Ounce Filet Mignon With Wine-Sautéed Mushrooms
And Grilled Gulf Shrimp With Lemon Butter Sauce*

*5-Ounce Filet Mignon With Wine-Sautéed Mushrooms
And Pan-Roasted Breast Of Chicken
Topped With Wild Mushrooms And Gorgonzola*

*5-Ounce Filet Mignon With Wine-Sautéed Mushrooms
And Salmon With Creole Mustard Sauce*

*5-Ounce Filet Mignon With Wine-Sautéed Mushrooms
And Crabmeat-Stuffed Shrimp With Garlic-Herb Sauce*

***All Entrées include House Salad, Chef's Selection of Starch & Vegetable, Warm Rolls and Butter,
Dessert, Iced Tea, and Coffee***

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Desserts

(Included in entrée price)

1001 Chocolate Chip Cake

*Pecan-Caramèl Cheesecake
With Chocolate And Caramèl Sauces*

*Key Lime Pie
With Raspberry Coulis*

*Old-Fashioned Pecan Pie
With Chantilly Cream And Caramèl Sauce*

*Old-Fashioned Cheesecake
With Seasonal Berry Sauce*

Seasonal Berries With Almond Lace Cookies And Chantilly Cream

Specialty Desserts

Chocolate Marquee

*Warm Chocolate Cake With Truffle Center
Complemented With A Vanilla Bean And Raspberry Sauce
\$6.00*

Texas Cheesecake

*Old-Fashioned Cheesecake Wrapped In A Cinnamon Sugar Tortilla
Served With A Rich Caramèl Sauce
\$5.00*

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