

Dinner Entrees

*All dinners include Clubhouse Salad, Seasonal Vegetable, Potato or Rice,
Freshly Baked Rolls with Butter, Columbian Roasted Coffee and Tea*

HOUSE SPECIALTY STEAK SELECTION

USDA "Certified Angus" NEW YORK STRIP STEAK
Served with Fluted Mushroom Cap and Bordelaise Sauce

USDA PRIME" BEEF SELECTIONS

We proudly feature "USDA Prime Beef"
ROASTED PRIME RIB OF BEEF with Natural Juices

"USDA Prime" FILET MIGNON
Mushroom Crown **or** Artichoke Bottom Filled with Béarnaise

"USDA Prime "NEW YORK STRIP STEAK
Sautéed' Wild Mushrooms and Bercy Butter

"USDA Prime" ROASTED SLICED TENDERLOIN
Wild Mushroom Madeira Demi -

VEAL SELECTIONS

MEDALLION OF VEAL CHASSEUR
Concasse of Tomato, Wild Mushroom with a Marsala Demi

ROASTED RACK OF VEAL
Balsamic Bordelaise and Fried Leeks

MEDALLION OF VEAL BREHANY
Lightly Breaded with a Caper Lemon Butter





SEAFOOD SELECTIONS

DILL RUBBED NORWEGIAN SALMON FILET

Chunky Marinara Beurre Blanc

BAKED ITALIAN CRUMB ORANGE ROUGHY

Dill Tartar Sauce

MACADAMIA NUT CRUSTED SEA BASS

Lime Beurre Blanc and Grilled Pineapple

LEMON-PEPPER BROILED SCALLOPS

Roasted Tomato and Basil Pesto Lemon Butter

GRILLED ATLANTIC SALMON VERONIQUE

Grapes, Shiitake Mushrooms and Almonds in White Wine Sauce

TWIN JUMBO LUMP CRABCAKES

Remoulade Sauce and Cocktail Sauce with Cucumber-Red Onion Slaw

POULTRY SELECTIONS

“House Specialty” BREAST OF CHICKEN CHARDONNAY

Sun-Dried Tomato, Mushroom White Wine Sauce Finished with Chiffonade Spinach

WALNUT-RAISIN STUFFED CHICKEN BREAST

Boursin and White Wine Sauce

CHAGRIN VALLEY CHICKEN BREAST

Apple Brandy Reduction with Diced Apple Finished with Cream

PROSCIUTTO STUFFED AIRLINE CHICKEN BREAST

with Boursin and Spinach

GRILLED CARIBBEAN CHICKEN BREAST

Coconut-Rum Sauce, Mango-Orange Salsa and Fried Plantain





SPECIALTY SELECTIONS

HOISIN-BOURBON GLAZED PORK TENDERLOIN

Pineapple-Habanero Salsa

FRENCH RACK OF PORK

Port Wine Reduction with Lingonberries

MUSTARD MOLASSES ROASTED PORKLOIN

Bartlett Pear and Dried Cherry Chutney

GRILLED FILET MIGNON

with Fluted Mushrooms

KEY WEST SEARED SEA BASS

with Cucumber-Yogurt Sauce

ROASTED TENDERLOIN Madeira

JUMBO LUMP CRAB CAKE

with Grapefruit Sauce

SEARED CHICKEN BREAST Marsala

GRILLED SALMON

with Roasted Tomato-Basil Sauce

SEARED FILET MIGNON Diane

GARLIC STUFFED JUMBO PRAWNS

with White Wine-Lemon Sauce

CHICKEN BREAST Milanaise

SLICED TENDERLOIN

with Tarragon Demi Glaze





PASTA SELECTIONS

ARTICHOKE RAVIOLI & HERBAL SEARED CHICKEN BREAST

Roasted Roma Tomato and Asiago Cream

GREEK SHRIMP SCAMPI & PENNE PASTA

Lemon-Basil Butter and Feta Cheese

FETTUCCINE PRIMAVERA

Olive Oil and Garlic with Seasonal Vegetables

LOBSTER RAVIOLI

with Lobster Dainties and Aged Cognac Sauce



VEGETARIAN & HEART HEALTHY SELECTIONS

ROASTED VEGETABLE NAPOLEON

Basil Oil & Balsamic Reduction

ASIAN VEGETABLE STRUDEL

Ginger-Lime Vinaigrette

**We will accommodate any
Specialty Requests and/or any Dietary Requests**

