

Weekly Feature Menu

August 11- August 16, 2020

Starters

Shrimp Cocktail 14
five jumbo shrimp, cocktail sauce,
& lemon wedge (gf)

Short Rib Empanadas 13
Jalapeno cilantro lime crema

Fried Oysters 13
with Cajun remoulade

Salads

*Santa Fe Grilled
Chicken Salad 18*
roasted corn, black beans, diced
tomatoes, shredded cheddar cheese,
jalapeno bacon crumbles, & romaine
chipotle avocado ranch (gf)

Greek Salmon Salad 19
cucumbers, pepperoncini, artichoke
hearts, diced tomatoes, feta cheese,
& mixed greens
lemon basil vinaigrette (gf)

Lighter Fare

*Vegetable Pasta
Primavera 16*
served over angel hair pasta (v)

Mediterranean Shrimp Wrap 17
Grilled vegetables, roasted red pepper
Hummus & tzatziki sauce

Entrees

34 oz Tomahawk 94
baked potato & grilled asparagus
with Merlot demi glace (gf)

Braised Short Ribs 24
Beemster cheddar cheese grits,
smoked pork belly collard greens,
& Jim Beam charred vegetable gravy

*Fried Korean Baby
Back Ribs 26*
teriyaki Asian rice & sweet chili fried
Brussels sprouts

Bayou Jambalaya 25
chicken, mussels, shrimp, clams & hot
sausage served over rice

*Grilled Thai Curry
Mahi Mahi 26*
with roasted Roma tomatoes, toasted
almond orzo & champagne melon
Thai curry sauce

Chicken Marsala 23
with garlic mashed potatoes
& broccoli
sub veal for chicken \$4

Add a house salad or Caesar
salad for an additional \$4.

Ask your server about our
soups of the day.



TREESDALE
Golf & Country Club

GF: Gluten Free V: Vegetarian DF: Dairy Free VG: Vegan S: Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All food and beverage purchases are subject to an automatic Service Charge, a portion of which may be distributed by the
Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.
Please inform your server if you or anyone in your party has food allergies or special dietary requirements.