

Weekly Feature Menu

September 15 - September 20, 2020



Starters

*Sweet Thai Orange
Scallops 18*
white rice & sauteed leeks

*Mini Grilled Cheese
Squares 13*
pulled buffalo chicken, bacon & ranch
served with a cup of tomato soup

Shrimp Scampi Dip 15
served with crostini

Salads

Fall Salad 14
poached apple, cranberry stilton,
candied pecans & red onion
served over spring mix
with an apple cider vinaigrette (v,gf)

*Grilled Green Tomato
Salad 14*
feta cheese, watermelon & avocado
finished with herb vinaigrette (v,gf)

Lighter Fare

Fall Risotto 17
spinach, sausage, wild mushroom &
cannellini beans in a rich sauce

*Smoked Eggplant
Parmesan 19*
served with caprese salad (v)

Entrees

Surf & Turf 58
boursin crusted 7 oz filet & shrimp
with scalloped potatoes & asparagus

Veal Braci le 24
spinach, prosciutto & mozzarella
with broccoli & creamy polenta (gf)

Crab Stuffed Flounder 26
limoncello beurre blanc
herb risotto

Pasta Mezzogiorno 21
andouille sausage, kale, banana
pepper & linguini
finished with oil & garlic

Sicilian Pork Chop 24
12 oz bone-in pork chop
roasted tomato mushroom sauce
broccolini & marble potato medley (gf)

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

Ask your server about our
soups of the day.



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.

