

All Entrees Served with Choice of Petite Caesar, House Salad or Soup du Jour and Dessert

"On The Fairway"

Tenderloin Choron

Herb Grilled Half Pound Tenderloin on a Bed of Demi Glace with a Tomato Béarnaise Sauce, Baked Potato and Vegetable du jour

28

Peppered Veal Liver

Tender Peppered Veal Liver with Caramelized Onions, Crispy Applewood Smoked Bacon, Mashed Potatoes and Gravy

21

Roast Rack of Lamb

Mint Pesto Encrusted Rack of Lamb with a Roast Shallot Demi Glace, Mashed Potato and Vegetable du jour

24

Mustard Grilled Pork Tenderloin

Tenderloin of Pork, Grilled with a Honey Mustard Glaze, Served With Mashed Potatoes and Vegetable du Jour

23

"In the Water"

Grilled North Atlantic Salmon

Cilantro Grilled Salmon with Tropical Fruit Salsa, Rice Pilaf and Vegetable du jour

23

Coconut Shrimp

Tender Coconut Fried Shrimp with an Orange Marmalade Dipping Sauce And House Rice Pilaf

23

Asian Ahi Tuna

Wasabi Pea Encrusted Ahi Tuna on a Bed of Rice Pilaf with Pickled Ginger, Nori Salad and Hoisin

25

"Birdies & Eagles"

Roast Duck a l'Orange

*Rosemary, Pepper Roast Duck Breast Finished with Grand Marnier Sauce,
Vegetable du jour and Herb Rice Pilaf*

24

Chicken Picatta

*Sautéed Chicken Breast in White Wine Lemon Butter Sauce
With Toasted Pine Nuts and Fried Capers, Served with Vegetable du jour and Rice Pilaf*

23

"Featured Specials"

Herb Roasted Prime Rib

*Very Slow Roasted Prime Rib with Fresh Herbs au jus, Horseradish
Cream Sauce accompanied with Baked Potato and Vegetable du Jour*

Putter Cut 23

Driver Cut 27

Chilean Sea Bass Imperial

*Poached Sea Bass in Champagne Finished with a Crabmeat Lemon Hollandaise,
Served with Rice Pilaf and Vegetable du Jour*

29

Vegetable du Jour

Chef's Dessert

*Taxes and Gratuity not included
18% Gratuity will be added to your final check*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Food Prepared by Chef David of Culinary Catering Concepts