

The Grill Room

APPETIZERS

Coconut Shrimp

Five jumbo Mexican white shrimp, lightly breaded with coconut flakes, deep-fried and served with a sweet and sour sauce. \$12

Or

Have an entrée sized portion with seven shrimp, fried rice, and vegetables. \$20

Grilled Artichoke

One half of a grilled artichoke served with a lemon aioli. \$9

Prosciutto Caprese Plate

Thinly-sliced prosciutto, tomato, Buffalo mozzarella, fresh basil, and olive oil. \$10

SALADS

Clubhouse Café

Mixed field greens with spiced pecans, golden raisins, and Gorgonzola cheese served with champagne vinaigrette. \$6

Traditional Wedge

A wedge of iceberg lettuce topped with fresh Bleu cheese crumbles, Roma tomatoes, red onions, and our house-made Bleu cheese dressing. \$4

Caesar Salad

Romaine lettuce tossed with our Caesar dressing, freshly grated Parmesan cheese, and anchovies. \$5

Goat Cheese Salad

Mixed greens with apples, walnuts, and raspberry vinaigrette, topped with fresh goat cheese. \$6

SOUPS

Soup du Jour Chili of the Day Gazpacho

\$2.95/cup \$4.50/bowl

*Don't see one of your favorites on the menu?
Please ask your server about availability*

ENTREES

All entrees are served with the Chef's daily selection of fresh vegetables.

Pesto Salmon

Wild Atlantic salmon, pan-seared, with pesto and lemon aioli, served with cous-cous. \$22
Suggested Wine: St. Urbans Hof Riesling

Grilled Pork Chop

Grilled, White Marble Farms pork chop served with homemade poached apple sauce and chipotle whipped potatoes. \$21

Suggested Wine: Mirassou Pinot Noir

Calamari Steak

Calamari filet rolled in Japanese panko bread crumbs, seared, topped with a sweet chili aioli and served with rice pilaf. \$18

Suggested Wine: Guenoc Pinot Grigio

Three Cheese Pasta

Penne pasta tossed in Marinara sauce with Parmesan, Fontina, and Ricotta cheeses. \$14

Add grilled chicken. \$4

Add grilled shrimp. \$6

Suggested Wine: Raymond Reserve Chardonnay

Rack of Lamb

A full, grilled, rack of New Zealand lamb, finished with a raspberry glaze, fresh mint, and served with cous-cous. \$24

Suggested Wine: Tolosa Syrah

Jamaican Jerk Chicken

A ten-ounce chicken breast pan-seared with jerk seasoning, finished with pico de gallo, avocado, sprinkled with queso fresco, and served with chipotle whipped potatoes. \$22

Suggested Wine: Renwood Viognier

Orange Roughy

Pan-seared Orange Roughy topped with mango-mint salsa, and served with fried rice. \$20

Suggested Wine: Ferrari Carano Fume Blanc

Beef Tenderloin

A grilled, Creekstone Angus, eight-ounce beef tenderloin with a porcini mushroom sauce, topped with Maytag Bleu cheese, and served with chipotle whipped potatoes. \$27

Suggested Wine: Hess Collection Mountain Cuvee