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ENTREES



PLANTATION BAY GOLF & COUNTRY CLUB

<u>Filet Mignon</u> Five Ounce 21 | Chef's Demi or Bernaise Sauce (GF)
<u>Filet Mignon</u> Twin Five Ounce 31 | Chef's Demi or Bearnaise Sauce (GF)
<u>Veal Cutlets</u> 24 | Sauteed Veal Cutlets Finished with A Sherry Mushroom
Cream Sauce

Beer Braised Pork Shank 19 | Finished with A Coffee Porter Demi-Glace

<u>Mediterranean Stuffed Chicken Breast</u> 18 | Pampered Chicken Breast Stuffed With Spinach, Goat Cheese, Onions, Garlic and Artichokes Topped with a Roasted Red Pepper Cream Sauce

Porterhouse Pork Chop 19 | Grilled Porterhouse Chop with Apple Dried Cranberry Chutney (GF)

<u>Spinach and Crab Encrusted Salmon</u> 23 | Finished with a Lemon Buerre Blanc Sauce

<u>Seared Sea Scallops</u> **30** | Seared Scallops Finished with a Tomato Caper Provencal Sauce (GF)

<u>Pan Seared Duck Breast</u> 20 | Pan Seared Duck Breast Finished with a Port Wine Blackberry Glaze (GF)

<u>Weekly Features</u>

Chef's Butcher Block| A Weekly Hand Cut Selection (GF)Chef's Fresh Catch of The Day| A Weekly Fresh CatchVegetable | Chef's Seasonal SelectionStarch | Chef's Weekly SelectionGluten Free (GF) - Vegan / Vegetarian (V)

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S T A R T E R S



SIDE

S A L A D S

ENTREE

S A L A D S

<u>Chicken Tenders</u> 10 | House Breaded Chicken Tenderloin & Dipping Sauce
 <u>Bang Bang Shrimp</u> 11 | Fried Shrimp in a Sweet & Spicy Sauce
 <u>Applewood Smoked Bacon Wrapped Scallops</u> 14 | Served with a Blackberry
 Balsamic Glaze (GF)

PLANTATION BAY GOLF&COUNTRY CLUB

Frutti Di Mare Seafood Ravioli 13 | Tossed in a Sherry Tomato Tarragon Cream Sauce

<u>Chef's Starter Special</u> | A Weekly Homemade Special

<u>Caesar Salad</u> 4 | Crisp Romaine, Croutons & Parmesan Cheese <u>House Salad</u> 4 | Whole Artisan Baby Greens, Cucumbers, Red & Yellow Grape Tomatoes (V)

Waldorf Salad 12 | Mixed Greens with Apples, Smoked Apple Bacon,
Gorgonzola, Grapes, Candied Pecans & Apple Cinnamon Vinaigrette (GF)
Chicken 15 / Shrimp 17
Spinach Salad 12 | Topped with Crumbled Applewood Bacon, Hardboiled
Eggs, Toasted Almonds, Feta Cheese, Shaved Red Onion, Red & Yellow Grape
Tomatoes (GF) Chicken 15 / Shrimp 17
Caesar Salad 9 | Crisp Romaine, Shredded Parmesan Cheese,
Bacon & Black Olives - Chicken 13 / Shrimp 15

 OFFTHE
 Vegan Vegetable Burger
 9 | Quinoa, Bulgar Wheat & Brown Rice Blended

 GRILL
 with Corn, Black Beans, Roasted Red Peppers & Mushrooms (V) (GF)

 Club Burger
 10 | Flame Grilled Eight Ounce Angus Burger