

# PLANTATION BAY GOLF & COUNTRY CLUB

## Dinner Menu

### Appetizers

#### PRINCE EDWARD ISLAND MUSSELS 12

One Pound of PEI Mussels Steamed in White Wine, Garlic, Diced Tomatoes & Butter Grilled Ciabatta Bread

#### PORTOBELLO & PORCINI MUSHROOM RAVIOLI 12

Prepared with Sautéed Spinach, Grape Tomatoes with Roasted Garlic Alfredo Sauce

#### HOUSE BREADED CHICKEN TENDERS 11

House Breaded Chicken Tenders finished with a House Dipping Sauce

#### BANG BANG SHRIMP 13

Fried Shrimp Tossed in a Sweet & Spicy Sauce

#### CHEF'S WEEKLY APPETIZER SPECIAL



### Entrée Salads

#### WINTER APPLE CHERRY SALAD 11

Fresh Diced Apples, Dried Cherries, Candied Pecans, Apple Smoked Bacon, Tomatoes & Imported Gorgonzola Cheese

*Shrimp 16 - Chicken 15*

#### CAESAR SALAD 10

Fresh Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing Topped with Apple Smoked Bacon & Black Olives

*Shrimp 15 - Chicken 14*

#### WEDGED SALAD 10

Iceberg Wedge Topped with Diced Tomatoes, Apple Smoked Bacon, Imported Gorgonzola Cheese, Pickled Red Onions & Bleu Cheese Dressing

### Side Salads

#### PETITE CAESAR SALAD 4

Chopped Fresh Romaine, Croutons, Parmesan Cheese & Caesar Dressing

#### PETITE HOUSE SALAD 4

Artisan Baby Greens, Diced Cucumbers, Grape Red & Yellow Tomatoes

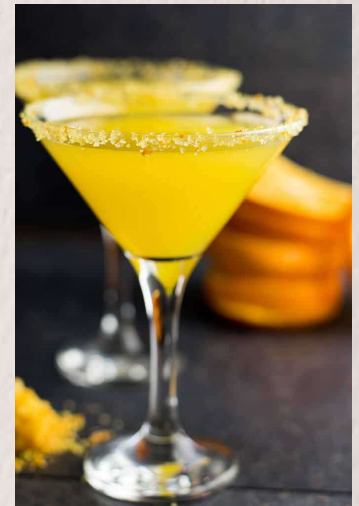
### Burgers

#### VEGAN VEGETABLE BURGER 9

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms, Served on a Toasted Kaiser Roll with Lettuce, Tomato & Onion

#### THE CLUB BURGER 11

Grilled Eight Ounce Angus Burger Grilled to Perfection with Lettuce, Tomato & Onion



### Entrées

#### SPICY TOMATO SHELLFISH STEW 28

Scallops, Shrimp, Lobster & PEI Mussels Sautéed & Finished in a White Wine Spicy Tomato, Olive Oil, Garlic Broth with Grilled Ciabatta Bread

#### ORANGE HONEY GLAZED SCOTTISH SALMON 25

Prepared with an Orange Honey Glaze

#### CHEF'S CATCH OF THE DAY - FRESH MARKET SELECTION

#### CHARBROILED PORK TENDERLOIN 19

Charbroiled Pork Tenderloin on Braised Cabbage with Apple & Bacon with a Dijon Mustard Sauce

#### GUINNESS STOUT MUSHROOM CHICKEN 18

Sautéed Chicken Breast with Cremini & Porcini Mushrooms with a Guinness Stout Boursin Sauce

#### VEAL CUTLETS 24

Sautéed Veal Cutlets Topped with Spinach, Roasted Red Peppers, Cremini Mushrooms & Mozzarella in a Brandy Sauce

#### GARLIC BRAISED BEEF SHORT RIBS 25

Garlic & Red Wine Braised Beef Short Ribs

#### FILET MIGNON - CHEF'S DEMI OR BÉARNAISE SAUCE

Five Ounce 24 - Twin Fives 33

#### CHEF'S BUTCHER BLOCK - A WEEKLY HAND CUT SELECTION

\*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.