





## Good Evening

The Officers' Club welcomes you to a pleasurable dining experience.  
So settle back, relax and enjoy.

### Appetizers

#### **Shrimp from the Sea 7.50**

Six large, plump, fresh saltwater delicacies served on a bed of crushed ice with our special snappy cocktail sauce.

#### **Dungeness Crab Cocktail 4.95**

Served on a bed of lettuce with our special snappy cocktail sauce.

#### **Escargots À la Maxim 3.95**

Wineberg snails prepared as in France with a special herbed garlic butter.

### Our Soups

#### **Soup du Jour Bowl 1.50 Cup .75**

Prepared by our chef, homemade style.

#### **Our Famous Baked French Onion Soup 2.50**

A crock of very special soup topped with a toasted crouton and two different cheeses, baked until bubbling.

### Salads

#### **Crab, Shrimp or Combination Louie**

Served on a platter of lettuce covered with white asparagus, tomatoes, sliced egg, pickles, olives and your choice of dressing.

Shrimp 7.50 Crab 8.00 Combination 8.50

#### **Salad Bar À la Carte 4.50 With Dinner Entrée 2.50**

A wide offering of various fresh and cooked salads with an excellent selection of garden vegetables and popular toppings. Cut yourself a slice of either our Russian rye or sourdough bread to complement the salad.

### À la Carte

**Vegetable du Jour**  
.65

**Steamed Broccoli**  
1.00

**Potato du Jour**  
.85

### Beverages

**Freshly Brewed Coffee or Decaffeinated Coffee .40**

**Hot Tea .40**

**Iced Tea .40**

**Milk .60**

**Sodas .75**

### Wine

#### **House Wine**

Full Carafe 4.50 Half Carafe 2.50 Glass 1.50

Please ask for our wine menu for imported and domestic bottled wines.



## *From the Seas*

We suggest white wine.

### **Fillet of Puget Sound Salmon 9.50**

Fresh from Northwest waters, basted with butter and baked. Served with or without Hollandaise sauce and a lemon wedge.

### **Coquille Saint Jacques 9.95**

Tender scallops poached and blended with mushrooms in a white wine sauce, topped with Parmesan cheese and surrounded with Pommes Duchesse, baked until golden brown.

### **Fisherman's Dinner 10.95**

Scallops, prawns, oysters and salmon combined to please the seafood lover. Served with cocktail and tartar sauce and a lemon wedge.

### **Lobster Tail Daily Quote**

A nine-ounce portion of lobster meat broiled and served with drawn butter.

### **Beer-Batter Prawns 9.95**

Large prawns dipped in the chef's special beer batter and deep-fried.

### **Shrimp and Pasta 8.50**

Large shrimp sautéed in olive oil and garlic, then tossed with fettuccine noodles, parsley and Parmesan.

### **Halibut Fillet 9.95**

The cold North Pacific waters yield this firm fish, poached or grilled as you desire, with lemon-pepper seasoning.

## *Poultry Perfections*

We suggest rosé or blush wine.

### **Cashew Chicken 6.95**

This mixture of chicken meat, vegetables and cashews prepared Chinese-style is the Club's second most popular entrée.

### **Southern Fried Chicken 6.25**

Three pieces of chicken coated in a special breading and deep-fried.

### **Breast of Chicken À la Naturale 7.95**

A healthy, hearty light meal prepared the natural way and served with white asparagus and accompanied with cottage cheese.

All entrées are served with the House garden green tossed salad with dressing, fresh bread and butter, and your choice of the following: baked potato, steak fries, rice pilaf or egg noodles with sour cream and poppy seed.

Substitutions are extra.

♥ This symbol indicates we have dinners on this menu lower in saturated fat and cholesterol. Ask your server for our Healthy Heart Selections and your selection will be served with cottage cheese, lettuce and tomato wedge.



## Beef from the Broiler

We suggest red wine.

### **New York Cut 10.95**

A ten-ounce portion of the finest strip loin beef available in the area.

### **Rib Eye 9.50**

The perfect choice for the steak lover—a ten-ounce cut of prime rib to satisfy the hearty appetite.

### **Top Sirloin His 9.95 Hers 8.45**

America's most popular steak.

### **Filet Mignon**

Petite 6 oz. **9.50** 8 oz. **11.50**  
The tenderest cut of all offerings. The aristocrat among fine steaks.

### **Steak Oscar 13.75**

US Choice filet mignon topped with Alaskan king crab leg meat and crowned with delicate Béarnaise sauce.

### **How Do You Like Your Steak?**

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL DONE</b>
Red cool center.	Red warm center.	Pink hot center.	Broiled throughout.	No juice left.

### *Beefeaters' Delight*

Prime rib of beef royal in every respect. Roasted at low temperatures to retain the juices.

Full Pound Cut **13.95** Mt. Rainier Cut **11.50** Modest Portion Cut **9.50**

## Beef and Seafood Combinations

We suggest red or white wine.

### **Steak and Lobster Tail Daily Quote**

Six ounces of top sirloin steak served with a 5 oz. lobster tail and drawn butter.

### **Beef and Prawns 13.50**

Your choice of either prime rib or top sirloin steak served with three beer-batter deep-fried prawns. Served with cocktail or tartar sauce.

## Club Specialties

We suggest white wine.

### **Grilled Center-Cut Pork Chops 6.50**

8 oz. of the juiciest cut of pork grilled to perfection and served with applesauce.

### **Baby Beef Liver 6.45**

The tenderest of liver, grilled with onions and served with a rasher of bacon.

### **Chopped Sirloin Steak 6.95**

Choice chopped sirloin broiled to order and served with onion rings and Bordelaise sauce.

### **London Broil 8.50**

Flank steak marinated in the Club's own spicy dressing provides a unique and excellent taste in a serving of beef. Served with horseradish sauce.



## *House Specialties*

### **"Dinner for Two"**

May we suggest either of our five-course dinners for that special birthday, anniversary, promotion or other occasion that you would like to celebrate.

#### **Châteaubriand**

Dinner begins with a piping hot cup of French onion soup and a fresh baked cheese crouton, followed with our fresh garden seafood salad, then our secret recipe orange sorbet to clean the palate for the main course—the heart of the filet cooked to your liking and served with a bouquetière of vegetables, Duchess potatoes, baked tomato crowns, button mushrooms and our Château sauce. Served with wine and coffee or tea. To complete your dining experience, your choice of dessert.

**32.50**

#### **Pepper Steak**

Dinner begins with a piping hot cup of French onion soup and a fresh baked cheese crouton, followed with our fresh garden seafood salad, then our secret recipe orange sorbet to cleanse the palate for the main course—a New York steak cooked to your liking with cracked pepper, Cognac, then topped with a sauce made with rich cream. Dinner includes a bouquetière of vegetables, Duchess potatoes, baked tomato crowns and button mushrooms. Served with wine and coffee or tea. To complete your dining experience, your choice of dessert.

**31.50**

The main course will be served tableside for a special treat in dining, by our professionally-trained staff.

To assure the utmost in service, a 24-hour advance reservation is required.

## *And For Dessert*

Our dessert cart is available and offers a large variety of luscious desserts.  
Ask your server for our selection.

## *Thank You*

... For choosing the McChord Officers' Club.  
It was our pleasure to serve only the best to the best.

