Golf Clubhouse
CLUBHOUSE DINNER

STARTERS

Jumbo Shrimp Cocktail
Key Lime Cocktail Sauce
$9.95

Escargot in Cassolette
Escargot in Garlic Butter Topped with Puff Pastries
$7.50

Baked Portobello
Maine Lobster Hollandaise Sauce
$14.95

Tempura Brie
Served with Mango Chutney Dipping Sauce
$6.25

Grilled Vegetable Strudel
Roasted Tomato Coulis
$6.50

Sweet Potato and Crab
Jumbo Lump Crab meat in a Smooth Blend of Sweet Potatoes
$15.95

Onion Barley
Swiss Cheese Flan
$5.00

Soup Du Jour
Ask Your Server for the Chef's Daily Selection
$4.50

SOUPS

Spinach Salad
Pear Tomatoes, Red Onion, Mushrooms, Bacon and Eggs Red Onion Dressing
$6.50

Caesar Salad
Hearts of Romaine Aged American Parmesan Focaccia Croutons
$6.50

Smoked Duck Salad
Over Bib Lettuce with Sun-dried Cranberries, Orange Segments and Glazed Pecans and a Port Wine Vinaigrette
$7.75

Salads

ENTREES

Classic ORC Yellowtail
Sherry, Capers and Butter
$22.75

Chicken Picatta
Sautéed with a Garlic, White Wine and Herb Sauce
$18.00

Drunken Grouper
Grilled Star Fruit, Pineapple and Fresh Coconut
$21.50

New York Strip Au Poivre
Flambé with Cognac Finished with a Black Peppercorn Sauce
$26.00

Pan-Seared Seabass
Fresh Spinach, Three Tomato Capers, Relish, Lemon Pepper White Wine Sauce
$24.75

Vegetable Tower
Grilled Seasonal Fresh Vegetables Finished with a Light Tomato Sauce
$16.50

Angus Filet Mignon
Roasted Shallot and Garlic Maitre D' Butter
$28.00

Grilled Double Lamb Chops
Garlic Merlot Sauce
$13.50

Lobster and Fettuccine Alfredo
Maine Lobster tossed with Creamy Alfredo Sauce over Fettuccine
$29.95

CLUBHOUSE TRADITIONS

Tuesday
Roast Pork Loin and Cornbread Stuffing with an Apple Demi-Glace
$18.95

Wednesday
Slow-Cooked Pot Roast with Vegetable Bouquetier
$18.95

Thursday
Roast Turkey and Gravy, Mashed Potatoes and Stuffing
$18.95

Friday
Roast Prime Rib Au Jus & Yorkshire Pudding
$20.00

Saturday
Lobster Thermidor
$29.95

For your convenience, the standard Club gratuity will be added to your check unless specified otherwise.