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

Tempura Brie
Served with Mango Chutney Dipping Sauce $6.25

Baked Portobello
Maine Lobster Hollandaise Sauce $14.95

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 Caper 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 Mirepoix D’Butter $30.00

Grilled Double Lamb Chops
Garlic Merlot Sauce $32.50

Lobster and Fettuccine Alfredo
Maine Lobster tossed with Creamy Alfredo Sauce over Fettuccine $28.95

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 $9.95

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.

SOUPS

Sweet Potato and Crab
Jumbo Lump Crab meat in a Smooth Blend of Sweet Potatoes $15.00

Onion Barley
Swiss Cheese Flan $5.00

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

SALADS

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 $7.25