

Plated Meals

Appetizers

- \$14 **Shrimp Cocktail**, courtbouillon poached. With traditional cocktail sauce.
- \$14 **Roasted Quail** stuffed with crawfish sausage. With a mesclun salad, roasted tomatoes and garlic.
- \$16 **Crispy Crab Cakes**. Gently bound blue crab meat with a tomato and chive salad and remoulade sauce.

Soups

- \$4 **Tomato basil**
- \$4 **Gazpacho**
- \$4 **Carrot and Ginger** with Toasted Pumpkinseeds
- \$6 **She Crab** with warm sherry

Salads

- \$6 **Willow Point House**. Mesclun greens, spiced pecans, strawberries, apples and orange vinaigrette.
- \$6 **Caesar**. Crisp romaine, house Caesar dressing drizzle, feathered parmesan, cornbread croutons, grape tomatoes and a parmesan crisp.
- \$6 **Spinach**. Tender spinach, spiced pecans, mandarin oranges, red onions, crumbled bacon and a mango-poppy seed dressing.
- \$6 **BLT Wedge**. Iceberg lettuce, grape tomatoes, crumbled bacon, bleu cheese crumbles and creamy bleu cheese dressing.

Sandwiches

- \$14 **Croque Monsieur**. Grilled ham and swiss on sourdough bread glazed with mornay sauce. With gaufrette potato crisps.
- \$14 **Chicken Parmesan**. Breaded chicken breast fillet topped with robust marinara, mozzarella and parmesan cheese on a toasted baguette. With bowtie pasta salad.
- \$14 **Crab Cake Club**. Our crispy crab cake on an onion Kaiser roll with bacon and melted cheddar, tartar sauce, lettuce, tomato and red onion. With plantations cole slaw.
- \$16 **Steak**. Grilled New York strip steak, melted Swiss, caramelized onions and rosemary-worcestershire mayonnaise on a toasted baguette. With club made potato chips.

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All prices are subject to tax and gratuity.

Entrée Salads

- \$12 **Traditional Chef.** Crisp Iceberg, Smoked Ham and House Roasted Turkey, Swiss and Cheddar Cheese, Cucumber, Tomato and Boiled Egg. With honey mustard dressing.
- \$12 **Cobb.** Romaine, House Roasted Turkey, Blue Cheese Crumbles, Crisp Celery, Tomatoes, Bacon and avocado ranch.
- \$16 **The Lake Salad.** Grilled shrimp on sugarcane skewers, baby greens, dried apricots and cranberries, spiced pecans, and bleu cheese crumbles with a honey-vanilla vinaigrette.
- \$16 **Steak Salad.** Grilled and chilled flat iron steak, field greens, grape tomatoes, fingerling potatoes, haricot vertes and warm goat cheese croutons with a peppercorn dill ranch dressing.

Entrees

- \$30 lunch **Filet.** Grilled center cut filet mignon with demiglace.
\$38 dinner
- \$30 lunch **NY Strip.** Char-grilled Angus sirloin strip with wild mushroom ragout.
\$38 dinner
- \$34 lunch **Beef Short Rib "Osso Boucco".** Meaty and tender rib, slow braised. With gremolata.
\$34 dinner
- \$22 lunch **Flank Steak.** Marinated flank steak, grilled and thinly sliced.
\$28 dinner With crawfish and roasted corn butter.
- \$26 lunch **Roasted Chicken.** Oven roasted chicken breast supreme stuffed with chicken and sundried tomato sausage. With a natural jus.
\$26 dinner
- \$20 lunch **Chicken Marsala.** Boneless chicken breast with mushroom demiglace.
\$26 dinner
- \$26 lunch **Buttermilk Chicken.** Golden fried chicken breasts supreme with garden vegetable succotash.
\$26 dinner
- \$20 lunch **Roasted Pork Loin.** Sliced center cut pork loin with onion gravy.
\$26 dinner
- \$30 lunch **Scottish Salmon.** Roasted salmon fillet with red onion preserves and beurre blanc.
\$30 dinner
- Market Price **Chef's selected fresh catch.**

Dual Plate Entrees

Pair a grilled filet or New York Strip with:

- \$10 **Lump crab meat** in hollandaise
- \$12 **Crispy crab cake**
- \$12 **Grilled shrimp**
- \$20 **Lobster tail**

All entrees are served with Chef's selected starch and fresh seasonal vegetable accompaniments. All entrees and entrée salads are accompanied by hot yeast rolls and whipped butter.

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Desserts

- \$8 **Key Lime Pie**
- \$8 **Chocolate Mousse Pie**
- \$8 **Lemon Chess Tart**
- \$8 **Chocolate-Pecan Derby Pie**

Chef's Suggested Three Course Meals

\$40 **One**

Salad

Belgian endives, mandarin oranges, cashews and ginger vinaigrette

Entrée

Roasted chicken breast with spinach and apricot stuffing, Madeira jus, roesti potato and glazed baby carrots.

Dessert

Raspberry icebox cheesecake

\$44 lunch/\$52 dinner **Two**

Salad

Tomatoes on the vine, teardrop tomatoes, bacon and green peas with chive dressing.

Entrée

Grilled filet mignon with demiglace, lobster mac and cheese, veggie fries and asparagus.

Dessert

Chocolate Mousse Pie

\$30 lunch/\$38 dinner **Three**

Salad

Greek salad with crisp romaine

Entrée

Scottish Salmon, hot smoked, with apple and dried cranberry relish, multigrain pilaf and sugar snap peas

Dessert

Lemon chess tart with raspberry coulis

Enhancements

Add canapés as your pre-meal fare

Passed Starters (priced each)

- \$4 Roast Beef, Chipotle Goat Cheese Tortilla Rolls
- \$4 Smoked Salmon BLT Bites in a Phyllo Cup
- \$4 Fried Green Mini Tomatoes with Remoulade
- \$6 Lobster Salad Spoons with Shaved Marinate Cucumbers

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