

Plated Luncheons

Beef and Pork

*All plated luncheons are served with your choice of garden greens salad or Caesar salad and hot rolls
Iced Tea, Water and Coffee*

Rosemary-Garlic Roast Pork

Sterling Silver all natural pork loin, sweet potato-praline casserole and steamed Broccolini
\$16

Blackened Pork Tenderloin

Sterling Silver all natural pork tenderloin, light Cajun rub, creamy corn macque choux, steamed asparagus and bourbon-molasses glaze
\$17

Pecan Crusted Pork Chop

Boneless 10 ounce chop, pecan-herb crust, honey-port demi, roasted garlic mashed potatoes and sautéed green beans
\$16

Roast Round of Angus Beef

Sterling Silver inside round, red wine demi, horseradish whipped potatoes and Broccolini
\$16

Grilled N.Y. Strip Medallion

6 ounce Sterling Silver angus beef filet, roast mushroom cap, red wine demi, yellow pepper whipped potatoes and asparagus
\$19

Black and Blue Sirloin

Blackened 5 ounce angus beef sirloin filet, blue cheese-panko crusted with roasted red pepper whipped potatoes and Broccolini
\$17

London Broil

Marinated char-grilled flank steak, Yukon gold smashed potatoes, asparagus and mushroom-sherry demi
\$17

Petite Filet Mignon

Pan seared medallion, caramelized onion mashed potatoes, French green beans
\$24

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Poultry

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Rosemary Chicken Pot Pie

Tender poached chicken breast, rosemary laced supreme sauce, potatoes, sweet peas and carrots served in a flaky puff pastry bowl with steamed asparagus and roasted plum tomato

\$16

Stuffed Chicken Saltimbocca

Boneless chicken breast with Prosciutto, mozzarella and sage filling, herb roasted red bliss potatoes and Broccolini

\$17

Chicken Picatta

Sautéed chicken supremes with lemon caper beurre blanc, creamy polenta Milanese and crisp steamed green beans

\$16

Chicken Marsala

Sautéed chicken supremes, mushroom and sweet Marsala sauce, roasted red pepper whipped potatoes and asparagus

\$16

Herb and Lemon Roast Chicken

Semi-boneless break, house marinade, garlic roast Yukon gold potatoes and Broccolini

\$16

Creamed Chicken and Mushroom Crepes

Poached chicken breast, exotic mushrooms, sauce supreme, asparagus and parmesan stuffed roma tomatoes

\$16

Roast Turkey Breast

Skinless brined turkey breast, cornbread stuffing, sage gravy, buttermilk mashed potatoes, country green beans and house made whole cranberry sauce

\$16

Chicken Cordon Bleu

Breaded chicken cutlet stuffed with ham and swiss, Dijon chicken veloute, house pilaf and honey-glazed vegetables

\$17

Club Signature Fried Chicken

Marinated semi-boneless breast, redskin mashed potatoes, country green beans

\$16

Teriyaki Barbecue Glazed Chicken

Soy ginger marinade, sticky rice, baby bok choy

\$18

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Seafood

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Coconut Crusted Fillet of Tilapia

Jasmine rice, fresh green beans and mango-chipotle relish
\$16

Blackened Catfish Fillet

Cajun seasoned N.C. catfish, stone ground cheddar cheese grits, French beans, green tomato chow-
chow
\$16

Grilled Fillet of Atlantic Salmon

Pilaf timbale, beurre blanc and chef's vegetables
\$16

Potato Crusted Cod

Cheddar, chives, fresh green beans and roasted roma tomato
\$16

Pan Seared Mahi-Mahi

Coconut basmati and granny smith apple chutney
\$19

Shrimp and Crawfish Etouffee

Classic bayou recipe served atop steamed rice with fried okra
\$19

Calabash Flounder Fillets

Lightly breaded with parsley-butter fingerling potatoes, fresh green beans, house tarter sauce
\$19

Stuffed Flounder Paupiettes

Lump crab filling, house pilaf, fresh asparagus, lemon-dill beurre blanc
\$24

Plated Desserts

\$3

Key Lime Meringue
French Silk Pie
Pecan Pie
Strawberry Pound Cake
Triple Chocolate Cake
Raspberry Cheesecake
Carrot Cake
Coconut Meringue Pie
Chocolate Mousse Cocktail
Lattice Apple Pie
Red Velvet Cake
Pumpkin Pie
Chocolate Cream Pie
Lemon Meringue Pie
Black Forest Cake

\$5

Ultimate Chocolate Cake
Reese's Peanut Butter Pie
Bourbon Pecan Pie
Peanut Butter-Chocolate Cake
Hershey's Milk Chocolate Cake
Irish Cream Pie
Flourless Chocolate Torte
Raspberry-Vanilla Bean Mousse Cocktail
Snickers Bar Pie
Turtle Lava Cake
Banana-Caramel Churro
Mini Chocolate Bundt Cake

\$6

Swiss Chalet Cake
Meting Chocolate Bundt Cake
Chocolate Pyramid Anglaise
Rustic Apple Galette
Toffee Crunch Pie
Raspberry-White Chocolate Swirl Cheesecake
Irish Cream Pie
Cookies and Cream Pie
Italian Lemon Crème Cake
Triple Chocolate Mousse Cake
Mango Mousse Cake
Crème Brule Cheesecake