

Club View Dining Menu

Week of February 2nd . 2009

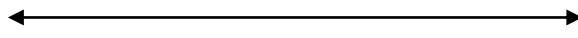
APPETIZERS

Escargots

Baked in garlic butter and fresh herbs served with toast points 8.75

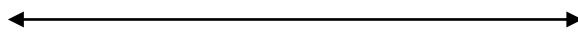
Fried Green Tomatoes

Layers of fried green tomatoes and Spring salad mix, topped with feta cheese and red peppers, laced with a light red pepper vinaigrette 6.75



SALAD

Iceberg lettuce wedge, house salad or Caesar salad, included with your entrée



ENTREES

includes your choice of one side: wild rice blend, baked potato, mashed potatoes, French fries or sweet potato fries or the vegetable of the day.
The bread is made from scratch and baked in our pastry shop. It is served with an herb infused olive oil for dipping.

Broiled Bistro Steak

Hand cut U.S.D.A. Choice bistro steak, a hefty portion, seasoned and seared just the way you like, topped with a Bleu cheese cream sauce and sautéed wild mushrooms 16.95

Pan Seared Grouper Greek Style

Fresh grouper filet pan seared, topped with a blend of sautéed vegetables: green peppers, celery, onions, Kalamata olives and green olives, served with a tasty tomato sauce Greek style over rice pilaf 15.45

Whole Rack of Lamb

A whole rack of lamb, Frenched, marinated in garlic and fresh herbs pan seared to your liking, served with a fresh mint sauce 18.25

Seafood Diane

Large shrimp, bay scallops lightly sautéed served in a creamy rich brandy sauce with scallions and wild mushrooms over cheese tortellini 18.00

Seared Magret Duck Breast

The best of the duck, a boneless duck breast seared, cooked to your liking, with a honey Cointreau glaze served over a wild rice blend 18.25

Veal Madeira

Milk fed tender veal sautéed, finished in a Madeira cream sauce with wild mushrooms and shallots 19.00



Sunset Hills Country Club Culinary Team: