



Club Bistro *Thursday, March 2-Saturday, March 4, 2017*

Starters

Arancini 4.

panko crusted risotto balls; marinara dipping sauce

Roast Dates 7.

cashews, bacon, scallions, bleu cheese; apple cider vinaigrette

Salads

Chicken Caprese Greens 12.5

mixed greens tossed in white balsamic honey vinaigrette, cherry tomato, fresh mozzarella; grilled chicken breast

Shrimp Caesar 13.

romaine tossed in classic Caesar dressing, parmesan, rye croutons, kalamata olives; grilled shrimp

Chicken Pear & Apple 12.

mixed greens tossed in pear vinaigrette, Granny Smith apple, diced pears, toasted pecans, feta; grilled chicken breast

Fried Mushrooms 6.5

beer battered mushrooms; ranch dipping sauce

Peel & Eat Shrimp 8.5

garlic butter sautéed; remoulade, spicy cocktail

Sandwiches

Tuna Melt 11.5

chunk tuna, celery, onion, mayonnaise, American, grilled wheat bread; French fries or curly fries

Corned Beef Reuben 11.5

grilled shaved corned beef, Swiss, Thousand Island, sauerkraut, grilled marble rye; French fries or curly fries

Bacon Swiss Burger 11.5

grilled 8 oz. patty, bacon, Swiss, mayonnaise, lettuce, red onion, tomato, grilled Kaiser roll; French fries or curly fries

3 Course Dinners---Choice of Soup of the Day or Salad, an Entrée, and Dessert

Salad Selections

Warm Brussels Sprouts Salad

fried Brussels sprouts tossed in red wine vinaigrette, candied walnuts, dried cherries, bleu cheese

Pear & Apple Salad

mixed greens tossed in pear vinaigrette, Granny Smith apple, diced pears, toasted pecans, feta

Entrée Selections

Yellowfin Tuna 20.5

char grilled, creamy risotto, roasted asparagus, sweet soy glaze

Salmon 19.5

pan roasted, white & wild rice pilaf, roasted asparagus; whole grain mustard cream sauce

Scallops 21.5

pan seared, creamy risotto, roasted asparagus; caper berry beurre blanc

Crab Mac & Cheese 20.

crabmeat, 3-cheese ale béchamel, cavatappi; toasted bread crumbs

Veal Piccata 20.5

pan fried veal cutlet, creamy risotto, roasted asparagus; lemon caper butter pan sauce

Ribeye 23.5

char grilled 12 oz. cut, redskin mashed potatoes, roasted asparagus; bourbon peppercorn cream sauce

Stuffed Chicken Breast 19.5

broccoli stuffing, white & wild rice pilaf, roasted asparagus; smoked gouda cream sauce

Shrimp Alfredo 20.5

sautéed jumbo shrimp, portobello mushroom, pearl onion, spinach, cherry tomato, fettuccini; alfredo, grilled garlic bread