

# Dinner Menu

## Appetizers

### **Calamari Fries**

Julienned, buttermilk breaded and flashed fried calamari steak with sauce remoulade

**\$9**

### **Beer Cheese Pretzel Bites**

Hot, salted, beer cheese filled pretzel bites served by ½ dozen

**\$7**

### **Spinach & Artichoke Dip**

Warmed spinach & artichoke dip topped with mozzarella-provolone cheese, and accompanied by rustic flatbread chips.

**\$8**

## Salad

### **Asian Salad**

Fresh cilantro, shredded cabbage & lettuce, cucumbers, green onions, and carrots tossed in house made sesame lime vinaigrette, and then drizzled with Szechwan peanut sauce. Topped with your choice of julienned grilled chicken, or pan seared and sliced Ahi Tuna steak.

**Grilled chicken \$12.50    Ahi Tuna \$15**

## Entrées

*All entrées come with soup or garden salad, and dinner rolls.*

### **Pork Scaloppini \$14**

Pan Sautéed, hand tenderized, lightly dusted pork cutlets and wild mushrooms, tossed in a sherry cream sauce and accompanied by vegetable of the day, and choice of starch.

### **Beer Battered Cod Loin \$15**

Beer battered and flashed fried North Atlantic Cod Loin, with house made coleslaw, tartar sauce and French fries

### **Cornish Game Hen \$14**

Fresh garlic and herb rubbed, grilled and roasted, split semi-boneless Cornish Game Hen, over a wild mushroom Glace' de Volaille, accompanied by vegetable of the day, and choice of starch.

### **Lobster Ravioli \$17**

Hand stuffed lobster ravioli and grilled jumbo shrimp, tossed in a lobster cream sauce with Parmesan-Romano cheeses



**MAPLECREST**  
COUNTRY CLUB

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## From the Grill

*(all "From the Grill" selections are accompanied by Vegetable of the day and choice of starch, as well as a sauce, butter or condiment, to enhance you're "From the Grill" selection)*

**8oz Filet Mignon - \$22**

**12oz New York Strip - \$20**

**House cured 10oz Boneless Pork Chop with molasses-pecan butter - \$17**

**7oz fresh Faroe Island Salmon - \$17**

**8oz fresh fillet of Mahi-Mahi - \$16**

**6 Jumbo Grilled Shrimp - \$15**

*(add 3 grilled jumbo shrimp to any "From the Grill" selection for \$6)*

## Sauces, Butters, Condiments

**Garlic-Herb Compound Butter**

**Smokey Chipotle Chili Compound Butter**

**Red Wine Demi**

**Horseradish Cream**

**Whole Grain Mustard Demi**

**Sauce Remoulade**

**Add sautéed wild mushroom & caramelized onions \$1.50**

*(Alternate Preparations: Blackened, Mixed Peppercorn Crusted, Jerk Rubbed, or Pan Seared)*

## Starches

**Roasted Sweet Potatoes    Parmesan Risotto**

**Baked Potato**

Consuming undercooked meats or eggs may increase your risk of foodborne illness.

