

## Appetizers

*Onion-Garlic Cheesy Bread, served with marinara*

*Four Ahi Tuna Lettuce Wraps, served with peanut sauce*

*Buffalo Chicken Dip, served with fried tortilla chips, celery and bleu cheese*

*Roasted Poblano Hummus, topped with feta crumbles and broiled, served with fresh fried pita bread*

*Lobster, Artichoke and Spinach Dip Martini, served in martini glass with parmesan crisp and grilled flat bread*

*Jumbo Shrimp Cocktail ordered by the shrimp, served with cocktail sauce, fresh wedges of lemons, green and black olives*

*Crispy Calamari, served with curry-slaw*

*Broiled Goat Cheese Mission Figs, served with honey-balsamic reduction, walnuts and toasted French bread, garnished with candied bacon*

*Seared Jumbo Lump Crab Cakes, served with tomato-basil relish and red pepper coulis*

*Four Lake Erie Perch Sliders, served with tartar sauce*

## Soup

*Soup of the Day.....Cup or Bowl*  
*She-Crab Bisque.....Cup or Bowl*  
*Grilled Vegetable Gazpacho.....Cup or Bowl*

## Side Salads

Betty's      Raspberry      TCC Tossed  
Floreal      Apricot      Classic Caesar

## Entrées

### **Filet of Mignon**

*Prime center cut tenderloin, cut in-house, grilled to your taste, accented by a classic béarnaise sauce, peppered demi-glace or a strawberry-balsamic reduction, accompanied by garlic infused Yukon golden mashed potatoes and sautéed asparagus*

6 ounce                      8 ounce                      10 ounce

### **Mahi Mahi Tacos**

*Cajun seared mahi mahi filled tortilla shells, accented by a strawberry-mango salsa, served with grilled corn medallions, black bean-tomato rice, shredded lettuce, sour cream and guacamole*

### **Blackened Sea Scallops**

*Six jumbo scallops lightly blackened, served with avocado-corn relish, Sriracha sauce, saffron angel hair pasta and sugar snap peas with carrot gaufrettes*

### **BBQ Quail**

*Pair of grilled quail brushed with bbq-bacon glaze, served with sweet potato fries and grilled corn medallions*

### **Tortilla Crusted Halibut**

*Seasoned tortilla encrusted halibut, served on fried polenta with a southwestern slaw, accented with a chili-lime glaze and refreshing avocado cream*

### **18 Ounce Bone-In Ribeye Steak**

*Grilled to your taste, accented by a sweet pepper-onion relish, served with au gratin potatoes and grilled asparagus*

### **Braised Lamb Shanks**

*Domestic lamb shanks slow roasted in tomatoes until it falls off the bone, served with au gratin potatoes, sugar snap peas and carrots*

### **Sesame Tuna**

*Sesame seed and ginger crusted ahi-tuna, pan seared, served with wasabi risotto cakes, Asian slaw, accented by orange-teriyaki infusion*

## *Chef's Selections*

### ***Banana Leaf Poached Sea Bass***

*Chilean sea bass wrapped in banana leaves seasoned with curry, poached in orange scented tea, served on wasabi risotto cakes, topped with Asian slaw, sauced with lime infused chili glaze*

### ***Char-Grilled Strip Steak***

*Classic 14 ounce prime strip steak, stuffed with bleu cheese, grilled to your taste, accented with a coffee-balsamic reduction, served with sun-dried tomato mashed potatoes and grilled vegetable planks*

### ***Jerk Pork Tenderloin***

*Medallions of pork, sautéed in jerk seasoning, served with a peach-mango relish, pecan wild rice pilaf and grilled vegetable planks*

### ***Crab Cakes***

*Three seared jumbo lump crab cakes topped with tomato-basil relish, served with saffron angel hair pasta, sugar snap peas and carrot gaufrettes*

### ***Veal and Lobster Diane***

*Veal medallions sautéed in shallots, lobster meat and deglazed with brandy, accompanied by au gratin potatoes, broccolini and carrot flowers*

### ***Cedar Plank Salmon***

*Salmon fillet topped with hash browns, roasted on a cedar plank, served with béarnaise sauce and grilled vegetable planks*

### ***Grilled Vegetable Ravioli***

*Cheese stuffed raviolis, laced with grilled vegetables, tossed in a roasted garlic cream sauce, topped with green onions, diced tomatoes, parmesan cheese and fresh chiffonade of basil*

*Add grilled chicken breast or sautéed shrimp and scallops*

### ***Salmon Provencal***

*Mushrooms, black olives, tomatoes, green onions, asparagus tips, roasted peppers and garlic, black pepper fettuccini tossed in a butter-wine sauce, topped with grilled salmon fillet*

### ***Home Style Features***

*(All home style features served with your choice of salad and dinner rolls)  
Substitute soup of the day or Substitute she-crab bisque*

### ***Chicken Marsala or Piccata***

*Sautéed chicken breast with choice of sauce, served with whipped potatoes  
and vegetable of the day*

### ***Shepherd's Pie***

*Ground tenderloin mixed with gravy and vegetables, topped with mashed  
potatoes, baked golden brown and side of vegetable of the day*

### ***Prime Top Sirloin and Fried Shrimp***

*Prime 8 ounce sirloin grilled to your taste paired with six fried shrimp,  
served with cocktail sauce, baked potato and vegetable of the day*

### ***Beef Tips***

*Tenderloin beef tips, grilled and tossed in mushrooms and onions,  
served over a bed of egg noodles*

### ***BBQ Ribs***

*Each slab of ribs is seasoned with a dry rub, left to marinate for 18 hours,  
braised until the meat falls off the bones, dipped in club-made BBQ  
sauce and grilled, served with sweet and sour coleslaw plus  
four cheese macaroni and cheese  
half or full*

### ***Lake Erie Walleye***

*Your choice fried or broiled fillet of fresh Lake Erie walleye,  
accompanied by club-made sweet and sour coleslaw, lemon,  
tartar sauce plus four cheese macaroni and cheese*

### ***Cajun Chicken Fettuccini***

*Strips of chicken breast, tossed in tomato-Cajun cream, served over  
black pepper fettuccini and side of garlic toast*

### ***Open Faced Roasted Beef Sandwich***

*Slice of tender roast beef on top of white bread, side of horseradish cream, served  
with vegetable of the day, whipped potatoes and gravy*