

**CARRIAGE
GREENS
COUNTRY CLUB**

STARTERS

Jumbo Shrimp Martini	13
<i>Presented atop a lemon cream dressed field green salad and a shot of horseradish cocktail sauce</i>	
Rolled Filet	12
<i>Seasoned with Dijon mustard and filled with green onions with a demiglaze sauce</i>	
Pan Seared Sea Scallops	12
<i>Prepared with grilled bell peppers, scallions, basil and spinach in a fresh herb broth</i>	
The Rock	12
<i>Thinly sliced marinated tenderloin that you cook yourself on a heated rock</i>	
Shrimp Tycoon	12
<i>Gulf shrimp sautéed with peppers and onions then flamed in tequila served with garlic toast</i>	
Crab Cake	10
<i>Two sizzling lump crab cakes on a bed of baby shrimp in a lobster sauce and julienne vegetables</i>	
Fried Calamari	10
<i>Resting on a bed of mixed greens with a warm basil marinara</i>	
Stuffed Gnocchi	8
<i>Portabella mushroom stuffed gnocchi and sautéed spinach in a light basil marinara</i>	
Bruschetta	8
<i>Warm crusty bread drizzled with extra virgin olive oil, sprinkled with herbs and covered in finely chopped tomatoes and fresh mozzarella</i>	

SOUPS & SALADS

Baked French Onion	cup 3	bowl 4
Soup de Jour	cup 3	bowl 4
House Salad		5
<i>House salad served with your choice of dressing</i>		
BBQ Chicken Chopped Salad		12
<i>Bed of mixed greens, BBQ chicken, avocado, bacon, tomato and roasted corn</i>		
Chicken or Salmon Caesar Salad		12
<i>Grilled chicken breast or salmon on a bed of crisp romaine lettuce tossed with shaved parmesan, homemade croutons and special recipe Caesar dressing</i>		
Club Salad		10
<i>Crisp greens topped with strips of ham, turkey, variety of cheeses, chopped egg, tomato and bacon</i>		
LA Chicken Salad		12
<i>Chicken breast marinated in chipotle adobo sauce and garnished with roasted corn, avocado, tortilla strips and chipotle ranch dressing</i>		
Caprice Salad		8
<i>Fresh mozzarella layered with roma tomatoes and red onions over field greens tossed in a basil herb vinaigrette</i>		
Chipotle Buffalo Chicken		12
<i>Lettuce tossed with chipotle ranch dressing, Wisconsin cheddar, tortilla strips, roasted corn and tomatoes topped with chicken tenders and pico de gallo</i>		

18% gratuity will be added to parties of 6 or more.

STEAK LOVERS

All served with Chef's selection of seasonal vegetable and your choice of potato or rice.

Filet Mignon (10 oz)	22
<i>Our most tender cut of beef served with au jus and fresh herb butter</i>	
New York Strip (16 oz)	22
<i>The king of steaks! Full of flavor and topped with fresh herb butter</i>	
Dry Aged T-Bone (20 oz)	20
<i>Char grilled for a great taste topped with fresh herb butter</i>	
Dry Aged Cowboy Bone-In Rib Eye (24 oz)	26
<i>Huge rib eye cut served with au jus</i>	

ENCRUSTED OPTIONS

*Parmesan
Blue Cheese
Hollandaise
Au Poivre (fresh Black Pepper)
Horseradish*
\$2 EACH

PREPARATION DEGREE

*Rare – outside seared, middle red and slightly warm
Medium Rare – outside seared, fully red, warm center
Medium – middle hot and red with pink around
Medium Well – middle light pink, gray-brown around
Well – meat gray-brown throughout*

OTHER TURF

All served with Chef's selection of seasonal vegetable and your choice of potato or rice.

Baked BBQ Ribs	full slab 18	half slab 12
<i>Full slab of pork ribs slow cooked until tender covered with our rich BBQ sauce and finished in the broiler</i>		
Italian Pork Chops	18	
<i>Two center cut chops broiled and topped with sautéed julienne carrots, zucchini, yellow squash, onions and fresh herbs</i>		
Parma Pork Chops	18	
<i>Two center cut pork loins crusted with parmesan cheese and finished with lemon butter sauce</i>		
Chicken Vesuvio	16	
<i>Roasted in olive oil, garlic white wine and herbs served with roasted potatoes and peas</i>		
Chicken Portobello	16	
<i>A breast of chicken sautéed with white wine and finished with a demiglaze sauce</i>		

SIDES

<i>Sautéed Mushrooms</i>	<i>Steak Fries</i>
<i>Grilled Asparagus</i>	<i>Macaroni and Cheese</i>
<i>Sea Salt Baked Potato</i>	<i>Yukon Gold Mashed Potatoes</i>
<i>Twice Baked Potato</i>	<i>Creamed Spinach</i>
<i>Dirty Rice</i>	<i>Broccoli with Lemon and Olive Oil</i>

\$4 EACH

SURF

All served with Chef's selection of seasonal vegetable and your choice of potato or rice.

Alaskan Halibut	22
<i>Oven roasted with extra virgin olive oil, lemon, sea salt and baby green beans</i>	
Broiled Orange Roughy	20
<i>Seasoned with our secret herbs and broiled to perfection</i>	
Tilapia Florentine	16
<i>Broiled and topped with sautéed spinach and a cream lemon sauce</i>	
Atlantic Salmon	18
<i>Grilled filet glazed with garlic and chopped dill served with a cool cucumber sauce. A house favorite!</i>	
Potato Crusted Cod Filet	16
<i>Coated with a perfect balance of potato and garlic then baked until golden brown</i>	
Seafood Casserole	20
<i>Delicious dish of grilled scallops, crab and whitefish</i>	

PASTA

Lobster and Mushrooms	18
<i>Strips of lobster roasted with mushrooms and tossed with linguini and natural sauce and butter</i>	
Pasta Primavera	12
<i>Fresh vegetables tossed with linguine and extra virgin olive oil in a sun dried tomato broth</i>	
Seafood Linguini	16
<i>Shrimp and scallops sautéed with white wine butter and mixed with linguini</i>	
Spaghetti Bolognese	12
<i>Baked spaghetti in old fashioned meat sauce topped with three cheeses</i>	
Chicken Marsala	16
<i>Chicken breast sautéed in a light marsala wine sauce with mushrooms served over pasta</i>	
Chicken Diablo	16
<i>Double chicken breast with Dijon mustard, breaded and served over a bed of fettuccini alfredo</i>	

DESSERTS

- 3 Layer Carrot Cake** 5
Moist carrot cake with raisins and a creamy smooth cream cheese frosting covered in roasted walnuts.
- Chocolate Lava Cake** 4
A rich chocolate cake warmed to perfection with an irresistible creamy dark chocolate center topped with ice cream.
- Raspberry Pecan Cheesecake** 5
Creamy cheesecake topped with European raspberry and toasted pecans on a graham cracker crust.
- Turtle Cookie Dough Ice Cream Pie** 6
Chocolate chip cookie dough, caramel, pecans and vanilla ice cream on an Oreo crust.
- Banana Tapas** 4
Roasted bananas topped with a warm caramel sauce, vanilla ice cream and whipped cream.
- 4 Layer Chocolate Fudge Cake** 6
A generous slice of the most decadent chocolate cake you've ever experienced! Rich & moist with a velvety smooth fudge frosting smothered in chocolate chips.
- Key Lime Pie** 5
This is the real thing! Made with Key West Florida key limes on a graham cracker crust.
- Homemade Cobbler** 4
A house favorite! Seasonal fresh fruit cobbler served warm and topped with vanilla ice cream.

DAILY EXCLUSIVES

*Served Sunday beginning at 11 AM and Monday through Saturday beginning at 4 PM.
All include choice of soup or salad.*

SUNDAY

Broasted Chicken	14
<i>½ broasted chicken with a special blend of herbs and spices in a light breading</i>	
Fresh Catch of the Day	MKT

MONDAY

Pork Dumpling and Sauerkraut	16
<i>Made fresh and served with brown gravy</i>	
Fresh Catch of the Day	MKT

TUESDAY

Lamb Chops	16
<i>Three chops cut extra thick served with fresh mint</i>	
Fresh Catch of the Day	MKT

WEDNESDAY

Seafood Medley – shrimp, scallops, mussels, whitefish	16
<i>Angel hair pasta with shrimp, scallops, mussels and whitefish in a light chardonnay cream</i>	
Fresh Catch of the Day	MKT

THURSDAY

Prime Rib (16 oz)	20
<i>Carriage Greens example of USDA prime at it's best. Tender, juicy and flavorful served with our specially prepared horseradish sauce</i>	
Fresh Catch of the Day	MKT

FRIDAY

Fish Fry	14
<i>All you can eat fresh Atlantic perch</i>	

SATURDAY

Butt Steak with 3 Jumbo Shrimp	22
<i>Tender and juicy butt steak accompanied by jumbo gulf shrimp grilled or fried</i>	
Fresh Catch of the Day	MKT