

**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>	
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	3
Soup de Jour	3
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>	

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 Cowboy Bone-In Rib Eye (24 oz)	30
<i>Huge rib eye cut served with au jus</i>	
Butt Steak (8 oz)	18
<i>Tender and juicy butt steak</i>	

ENCRUSTED OPTIONS

*Parmesan
Blue Cheese
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>		
Pork Dumpling and Sauerkraut		16
<i>Made fresh and served with brown gravy</i>		
Parma Pork Chops		18
<i>Two center cut pork loins crusted with parmesan cheese and finished with lemon butter sauce</i>		
Broasted Chicken		14
<i>½ broasted chicken with a special blend of herbs and spices in a light breading</i>		
Chicken Vesuvio		16
<i>Roasted in olive oil, garlic white wine and herbs served with roasted potatoes and peas</i>		
Cajun Grilled Chicken		12
<i>A cajun spice rubbed chicken breast with rice and seasonal vegetables</i>		

SIDES

*Sautéed Mushrooms
Sea Salt Baked Potato
Twice Baked Potato*

*Steak Fries
Macaroni and Cheese*

*Grilled Asparagus
Dirty Rice
Creamed Spinach*

\$2 EACH

SURF

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

Broiled Orange Roughy	16
<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>	
Organic 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>	
Blackened Mahi Mahi	20
<i>Fresh organic Mahi Mahi seared in a special blackening spice and topped with southwest relish served over rice</i>	
Broiled Fresh Sea Bass	20
<i>Boneless, skinless fully trimmed sea bass served with fresh steamed spinach and mushrooms in a light broth</i>	

PASTA

Pasta Primavera	10
<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	10
<i>Baked spaghetti in old fashioned meat sauce topped with three cheeses</i>	
Chicken Marsala	14
<i>Chicken breast sautéed in a light marsala wine sauce with mushrooms served over pasta</i>	
Chicken Diablo	14
<i>Double chicken breast with Dijon mustard, breaded and served over a bed of fettuccini alfredo</i>	

DESSERTS

Death by Chocolate	5
<i>Chocolate flourless cake topped with a thick layer of chocolate mousse and a thin layer of ganache on top.</i>	
Margarita Mousse Cake	5
<i>Vanilla chiffon cake drizzled with tequila, filled with a tart lime mousse and frosted in whip cream.</i>	
Carrot Cake	5
<i>Rich, moist carrot cake layered and frosted with sweetened cream cheese and walnuts surrounding the sides.</i>	
Lemon Cake	5
<i>Chiffon cake filled with a light lemon mousse and marbled lemon curd glaze on top.</i>	
Banana Tapas	4
<i>Roasted bananas topped with a warm caramel sauce, vanilla ice cream and whipped cream.</i>	
Homemade Cobbler	4
<i>A house favorite! Seasonal fresh fruit cobbler served warm and topped with vanilla ice cream.</i>	
Turtle Cheesecake	5
<i>Creamy caramel cheesecake iced in chocolate ganache with a chocolate shortbread crust, topped with chunks of pecans and drizzled with caramel.</i>	

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 – All You Can Eat	12
<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	14
<i>Made fresh and served with brown gravy</i>	
Fresh Catch of the Day	MKT

TUESDAY

Lamb Chops	18
<i>Three chops cut extra thick served with fresh mint</i>	
Fresh Catch of the Day	MKT

WEDNESDAY

Meatloaf	12
<i>Traditional home style meatloaf and mashed potatoes with gravy and seasonal vegetables</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	12
<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