

DINNER MENU

APPETIZERS

JALAPENO POPPERS | 16

Short rib, boursin, bacon, pomegranate balsamic glaze

CRAB CLAWS | 40

Half pound fried or sautéed, preserved lemon aioli

BLACKENED CHICKEN EGG ROLLS | 14

Blacken chicken, green cabbage, carrots, jazz sauce

RATATOUILLE | 14

Tomato, acorn squash, zucchini, yellow squash, carrot, tomato sauce, baguette

SALMON RILLETTES | 15

Poached salmon, crème fraiche, chive, lemon, dill, capers, baguette

FRIED MUSHROOMS | 16

Saltine crackers crust, mushrooms, roasted garlic aioli

LOADED CORNBREAD SKILLET | 12

Smoked bacon, maple butter, scallions, sage

SOUPS

CREAMY CHICKEN NOODLE | 6 CUP | 10 BOWL

Carrot, celery, cream, farfalle, onion, chicken, scallions

SOUP OF THE WEEK | 6 CUP | 10 BOWL

ENTREE SALADS

BLACKENED SALMON SALAD | 20

Blackened salmon, mixed greens, tomato, red onion, boiled egg, capers, cajun dill

BRUSSELS CAESAR | 14

Brussels sprouts, romaine, shaved parmesan, croutons, chopped bacon, house Caesar

APPLE CRISP | 15

Mixed greens, compressed apples, blood orange, pomegranate, feta, ginger cashews, honey vinaigrette

CARAMELIZED ACORN SQUASH | 12

Pomegranate, sage, maple whipped goat cheese, spiced pepitas, pomegranate balsamic glaze

ADD A PROTEIN TO ANY SALAD

Grilled or Fried Chicken | 6 Salmon - Chilean | 9 Shrimp - Gulf | 9

DINNER MENU

ENTREES

BLACK ANGUS FILET | 55

8oz Filet - Cafe de Paris butter

BRAISED SHORT RIB | 38

Red wine, natural jus

STEAK DIANE | 33

Bistro filet, brandy peppercorn cream sauce, roasted mushrooms

MEDITERRANEAN MEATBALLS | 28

House ground beef, tomato sauce, crème fraiche, mint, dill, baguette

MONTE CARLO REDFISH - GULF | 39

Sauteed Gulf redfish, Meuniere sauce, mushrooms, green onions and blackened shrimp

REDFISH PLAIN JANE STYLE - GULF | 33

PECAN CRUSTED SALMON - CHILEAN | 31

Parmesan, parsley, dijon, pecans

SALMON PLAIN JANE STYLE - CHILEAN | 27

SHRIMP ALFREDO | 25

Rich Alfredo sauce, mushrooms and shrimp

CHICKEN PLAIN JANE STYLE | 23

HERB CRUSTED CHICKEN | 25

Roasted garlic, parsley, thyme, rosemary

A LA CARTE SIDES | 7

BOURSIN TWICE BAKED POTATO | GARLIC MASHED POTATOES | BAKED SWEET POTATO
CRISPY BRUSSELS SPROUTS | ROASTED CARROTS | GRILLED ZUCCHINI

DESSERTS

CHAI CREME BRULE | 10

Chai tea, vanilla bean sugar

FLOURLESS CHOCOLATE CAKE | 10

Blood orange meringue, whipped cream

PUMPKIN POUND CAKE | 10

Creme cheese icing, ginger cashews

**Please alert your server should you have any special request or food allergies*

**Consumption of raw or undercooked meats, eggs or seafood can be hazardous to your health*

NORTHWOOD COUNTRY CLUB