

APPETIZERS

From the Soup Pot

Our Soups are Made Fresh Daily with Only the Finest Ingredients Cup \$3.50 Bowl \$4.50

♥ Greek Hummus Platter

Roasted Garlic & Toasted Sesame Hummus, Warm Grilled Pita Bread, Crumbled Feta Cheese, Kalamata Olives \$8.95

Blackened Chicken Quesadilla

Soft Flour Tortilla, Melted Cheddar-Jack Cheese, Guacamole, Salsa & Sour Cream \$7.95

Shrimp Cocktail Martini

Five Jumbo Chilled Shrimp, Bold Spicy Cocktail Sauce, Clubhouse Slaw \$10.95

♥ Chilled Crab Gazpacho

Signature Recipe of Sixteen Ingredients Married with Maryland Jumbo Crab Cup \$7.95 Bowl \$10.95

Baby Back Ribs

Tender Smoked Baby Baked Ribs Glazed with Chef Drew's Signature BBQ Sauce & Clubhouse Cornbread \$8.95

Tasting of Petite Summer Picnic Sandwiches

BBQ Chicken & Salsa-Jack Cheese, Pulled Pork & Roasted Corn Salsa, Shaved Beef Tenderloin & Wasabi Cream \$9.95

STARTER SALADS

Wedge of Iceberg

Shaved Red Onion Rings, Tomato, Cucumber, Crumbled Gorgonzola

♥ Manor Salad

Mixed Garden Greens, Tomato, Cucumber, Red Onion, Shredded Carrot and Shaved Radish Accompanied with Your Choice of Dressing

Caesar Salad

Chopped Romaine Lettuce Tossed with our Caesar Dressing, Aged Parmesan, Grape Tomato & Garlic Croutons

ENTRÉE SALADS

A Study of Three Tomatoes

Local New Jersey Tomatoes Featuring Red, Yellow & Fried Green, Virgin Basil Oil & Balsamic Reduction \$8.95 / \$14.95

♥ Summer Low Fat Broccoli Salad

Fresh Chilled Steamed Broccoli, Low Fat Vanilla Yogurt, Golden Raisins, Toasted Sunflower Seeds, Crisp Turkey Bacon & Fresh Spring Mix \$14.95

Curry Shrimp "Lollipop" Lettuce Wraps

Skewered Grilled Shrimp, Bibb Lettuce Cups, Fresh Jicama Cilantro Slaw & Thai Sweet Chili Sauce \$15.95

♥ These Items are Prepared with Your Heart in Mind

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CLUBHOUSE TRADITIONS

All Clubhouse Traditions are Accompanied with Starter Salad or From the Soup Pot, Vegetables of the Evening & Your Choice of Baked Potato, Brown Rice Pilaf, Asparagus Fries, French Fries, Broccoli Salad or Clubhouse Slaw

"Prime" Filet Mignon

8 Ounce Center Cut USDA Prime Black Angus Beef Tenderloin & Signature Cabernet Sauce \$35.95

♥ Pan Roasted Halibut

Simply Broiled with White Wine, Accompanied with Fresh Lemon & Blood Orange Olive Oil \$21.95

"Prime" New York Strip

10 Ounce or 14 Ounce USDA Prime Black Angus, Signature Cabernet Sauce, Beer Battered Onion Rings
10 Ounce \$34.95 14 Ounce \$39.95

Broiled Maine Lobster Tail

Simply Broiled, 5 Ounce Cold Water Lobster Tail Accompanied with Drawn Butter & Fresh Lemon \$29.95
Two Tails \$39.95

Scallopini of Veal Florentine

Thin Cutlets of Veal, Wilted Baby Spinach, Garlic Lemon Caper Sauce \$24.95

♥ Roast Chicken

Slow Roasted Half Chicken with Fresh Herbs \$17.95

SEASONAL SPECIALTIES

All Seasonal Specialties are Accompanied with Your Choice of Starter Salad or From the Soup Pot

♥ Toasted Wheat-Berry & Quinoa Napoleon

Grilled Zucchini & Red Onion, Basil Oil & Fresh Garden Herbs \$16.95

♥ Shrimp & Summer Tomato Fettucini

Virgin Olive Oil, Fresh Chopped Garlic, Ripe Summer Tomatoes, Snipped Chives \$17.95

♥ BBQ Turkey Tenderloins

Campfire Marinated Turkey Tenderloins, Grilled & Drizzled with Coca-Cola Bourbon BBQ Sauce, Griddled Polenta Cake & Corn Relish \$18.95

Rainbow Trout Almondine

Sautéed Freshwater Trout, Toasted Almonds, Fresh Lemon-Parsley Butter Sauce, German Red Potato Salad \$17.95

♥ Salmon "Fish Tacos"

Grilled Salmon, Warm Corn Tortillas, Tomato Salsa, Shaved Romaine, Avocado Cream, Warm Lentil & Smoked Salmon Salad \$18.95

Mediterranean Lamb Burger

8 Ounce Ground Seasoned Lamb, Pickled Cucumber, Grilled Red Onion, Crumbled Feta, Toasted Roll & Couscous Salad \$15.95

Chilled Seafood Tower

Featuring Steamed 1 Pound Lobster, Snow Crab Claws, Poached Shrimp, Ceviche Marinated Mussels, Cocktail Sauce, Fresh Lemon & All the Fixings \$34.95

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Summer Portions are Available Upon Request