EVENT MENUS

GRANDPARENT'S DAY SUNDAY BRUNCH

Sunday September 8th, 2019 10:30 -1:30 PM

Chef Carved Prime Rib of Beef
Chicken Breast with Sweet Marsala Sauce
Salmon with Dill Sauce, Eggs Benedict
Seasonal Vegetable Medley
Cheesy Hashbrown Potato Bake
Belgium Style Waffles

Scrambled Eggs, Sausage Links
Apple Wood Smoked Bacon
Fresh Fruit Platter, Mixed Greens Salad
Outing Club Salad, Assorte Danish & Pastries
Chilled King Crab Legs, Shrimp Cocktail
OC Dessert Table

\$22 PER PERSON, \$6 AGES 6 - 11, AGES 5 & UNDER COMPLIMENTARY

SEASON FINALE OF STEAK BY THE OUNCE

& FALL BEER TASTING

Friday September 27th 5:30 PM

Choose your steak, choose your size, choose your seasoning and let Chef Jason and his team grill your steak to order Ribeye \$3.50/oz Filet Mignon \$5.75/oz Strip Steak \$3.95/oz

Side Dish Buffet for only \$6

Outing Club Salad, Mixed Greens Salad, Baked Potato, Seasonal Vegetable Medley, Garlic Butter Mushroom Saute, Crispy Potato Wedges, Parmesan Creamed Spinach

Enhance your steak with Garlic Buttered Shrimp - \$3.75 per jumbo shrimp

DRINKS OF THE MONTH



SEPTEMBER

The Great Grapefruit Wake Up

Pink Grapefruit Juice, Vodka, St. Germain served over rocks with grapefruit garnish



OCTOBER

Blood and Sand

Scotch, Luxardo Cherry Liqueur, Sweet Vermouth, Orange Juice served up with an Orange Twist

\$7

ITALIAN SUNDAY BRUNCH

Sunday October 13th, 2019 10:30 AM - 1:30 PM

Chef Carved Prime Rib of Beef
Chicken Carbonara, Seafood Lasagna
Spicy Italian Sausage & Peppers
Green Beans & Bacon
Fried Potatoes & Onions
Made to Order Omeletes

Mixed Greens Salad, Caesar Salad
Chilled King Crab Legs, Shrimp Cocktail
Assorted Danish & Rolls, Fresh Fruit Platter
Scrambled Eggs, Waffle Bar
Apple Wood Smoked Bacon
OC Dessert Table to include Italian Tiramisu

\$22 ADULTS, \$6 AGES 6 - 11, AGES 5 & UNDER COMPLIMENTARY





CIGAR, SCOTCH &WILD GAME TASTING

Thursday October 3rd, 2019 6:00 PM

Charcuterie Station

Cured meats, salami & sausages, assorted cheeses ranging in texture & age, accouterments of breads, crackers, pickles, relish, mustard

Pheasant Sausage

Pumpkin Risotto, Sage Pepitas

Smoked Duck Salad

Goat Cheese, Roasted Red & Golden Beets, Honey-Orange Vinaigrette

Ground Bison Sliders

Horseradish Cheddar, Smokey Tomato Jam

Crabby Chips

Season Potato Chips, Crab Dip

Mini Dessert Sation

\$59.00 per person - Call the Clubhouse for Reservations