

CROASDAILE COUNTRY CLUB

EXECUTIVE CHEF: Carl Burton

SOUS CHEF: John Horn, Jr.

January 2011

Soups & Salads

Each entrée comes with your choice of either one of our house-made soups or an appetizer salad

Caesar Salad - Crisp romaine lettuce, shredded Parmesan cheese, herb and garlic croutons and our house-made Caesar dressing.

Traditional House Salad - Crisp salad greens with hard boiled eggs, tomatoes, red onions, cheddar cheese and your choice of dressing.

The Croasdaile Salad - Tender spring mix lettuce tossed with red onions, blue cheese, prosciutto, grape tomatoes, candied pecans and sweet Vidalia onion vinaigrette.

Soup du Jour - Our Chefs prepare two soups daily, using fresh local ingredients

Dressing Choices: Ranch, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Sweet Vidalia Onion Vinaigrette and Honey Mustard

Entrée Salads

Cheese Tortellini & Roasted Chicken **\$8.95**
Cheese tortellini and diced grilled breast of chicken, tossed with crisp romaine, walnuts, golden raisins and cherry tomatoes in Chef Carl's house-made mayonnaise and balsamic vinaigrette.

Shrimp Salad Portofino **\$9.95**
Bite-sized pieces of toasted focaccia, grilled jumbo shrimp, cucumbers, tomatoes, capers, kalamato olives, endive and spring mix lettuce tossed with a red wine-sherry vinaigrette.

Casual Offerings

Served with your choice of side: Skin-on French Fries, Onion Rings, Onion Straws, Southern Fried Okra, Pasta Salad, Potato Salad, Fruit, or Cole Slaw

Croasdaile Club Burger **\$7.95**
Half pound of choice Angus ground beef, flame grilled and topped with applewood smoked bacon and your choice of cheese, lettuce, tomato and onion.

Country Style Pork Chop Sandwich **\$7.95**
A 6oz boneless pork chop, marinated in Texas Pete and buttermilk, and then breaded and deep-fried. Presented on a soft Kaiser roll with iceberg lettuce, tomato and roasted tomato mayonnaise. Suggested side: southern fried okra.

Southern Fried Fish Platter **\$9.75**
Deep-fried whiting filets served with house-made cole slaw and hushpuppies.

Turkey Caesar Wrap **\$7.25**
Shaved turkey breast, crisp romaine lettuce, diced tomatoes and Parmesan cheese with creamy Caesar dressing and folded into a sun-dried tomato flour tortilla.

Grilled Chicken Quesadilla **\$7.25**
Marinated and grilled breast of chicken inside a griddled flour tortilla with sautéed peppers, onions, salsa, sour cream, and melted cheddar and pepper jack cheese. Side item not included.

Shrimp Quesadilla **\$10.25**

Junior Member Selections

The following selections are \$5.95. Each is served with a bowl of fruit, skin-on french fries and ice cream

Chicken Fingers

Three fried chicken fingers with honey mustard.

Junior Burger

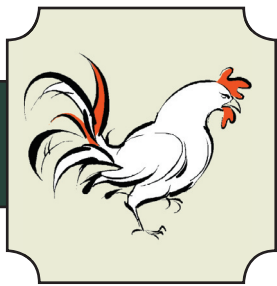
1/4 lb of choice Angus ground beef on a soft bun.

Kids Pasta

With choice of house-made marinara or butter and cheese. Served with garlic bread.

Hot Dog

All-beef Ball Park wiener in a soft bun.



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Chef Carl's Creations

Featuring fresh, local ingredients that change with the season.

SOUP

Manhattan Clam Chowder

APPETIZER

Au Gratin Smoked Seafood Dip

Served with a variety of rustic breads, including focaccia, basil crostini, and garlic toast points.

\$7.95

ENTRÉES

Blackened Breast of Chicken

Topped with hot and sweet shrimp. Served with savory rice pilaf and vegetable du jour.

\$15.95

Smoked Cedar Plank Salmon

With a roasted tomato relish, potatoes gratin, and vegetable du jour.

\$15.95

Medallions of Beef Tenderloin Stroganoff

Served atop a bed of orecchiette and fresh broccoli.

\$15.95

Croasdaile Favorites

Rare: Red cool to warm center, and soft. Medium Rare: Red, warm center.

Medium: Hot pink center. Medium Well: Slight color, cooked throughout. Well Done: No color left, and very firm.

Bacon Wrapped Stuffed Atlantic Salmon \$21.95

Filet of Salmon stuffed with crab and baby shrimp, garlic and thyme, then wrapped with applewood smoked bacon. Oven roasted and served with braised spinach, Parmesan polenta and brown butter vinaigrette.

Filet of Beef Tenderloin \$25.95

8 oz filet of beef, grilled and served with roasted cipollini onions, sweet baby carrots, capellini gratin and surrounded with a marionberry demi sauce.

Chicken Scaloppini Picatta \$14.95

Breast of chicken sautéed with white wine, lemon and caper butter sauce. Served with braised spinach and angel hair pasta.

Seared Colossal Sea Scallops \$19.95

Herb coated sea scallops with a creamy corn, sweet pea and country ham succotash, and spinach mashed potatoes.

Grilled Lamb Chops with Chipotle Adobo Sauce and Spicy Ginger Jelly \$21.95

Hoisin marinated lamb chops grilled to perfection and served with capellini gratin and sweet baby carrots, topped with a hint of our chipotle adobo sauce and spicy ginger jelly.