

Dinner at Houndslake Country Club

~Soup and Salad~

Winter Colony White Bean and Ham Soup
Slow simmered white beans and smoky ham

4

Soup of the Day
The Chef's daily creation

5

Clubhouse Wedge Salad
*Crisp Iceberg Lettuce with smoked bacon, chopped red onion, tomato,
and Basil Green Goddess dressing*

6

Classic Caesar Salad
*Crisp Romaine lettuce tossed with garlicky black pepper and Parmesan
dressing, and buttered croutons*

6

Mixed Greens Salad
*Mixed green lettuces with shaved cucumbers, grape tomatoes, and red
onion, with a selection of Club made dressings*

4.50

~Appetizers~

Oysters Rockefeller
*A New Orleans Classic with gulf oysters, with creamy Pernod laced
spinach, and a Parmesan, and crumb topping*

10

Hand Breaded and Fried Green Tomato
Fried hand cut and breaded green tomatoes with she crab fondue

8

Sweet Corn Fritters
*Creamed corn and cornmeal fritters with green apple slaw,
and Red Rooster hot sauce*

6

~Entrée Selections~

~All entrées are served with a Simple House Salad~

Buttermilk Skillet Chicken

Crisp fried buttermilk chicken medallions with cream gravy and local honey drizzle with whipped potatoes, and Chef's vegetables

17

Grilled NY Strip Steak

Grilled to your liking with black pepper- parsley butter, steak house fries, and Chef's vegetables

6oz. 15 12oz. 22

Grilled Tenderloin of Beef

Tender filet of beef with roasted mushroom and Marsala demi-glace, whipped potatoes, and Chef's vegetables

4oz. 17 8oz. 26

Grilled Delmonico Steak

Grilled 12oz. cut of Midwestern rib eye steak with club made steak sauce, beer battered onion rings, and whipped potatoes

22

Pan Seared Atlantic Salmon

With a healthy green bean salad, and steamed red potatoes

19

Slow Cooked Bourbon and Molasses Pork

Tender, Bourbon and molasses roasted pork sirloin with whipped sweet potatoes, and Chef's vegetables

17

Spicy Shrimp and Grits

1 Dozen Gulf Shrimp with Andouille sausage, fresh tomatoes and onions over slow cooked Adluh hominy grits

18

Chef's Select Fish of the Day

A selection of fish prepared according to the Chef's whim. Mkt. Price

Certified Angus Beef

Only the best used at Houndslake Country Club