

High Meadows Country Club

Appetizers

Crab Tower \$10.95
A stack of jumbo lump crab, diced avocado and tomatoes with louie dressing and spinach leaves.

Buffalo Shrimp \$6.95
Fried shrimp in hot sauce with celery and blue cheese dressing.

Chicken Salad Lettuce Cups..... \$5.95

Prosciutto Wrapped Grilled Asparagus..... \$6.95
With a poached egg and horseradish butter.

Soup du Jour

Onion Soup Gratinée \$5.95

Seafood Bisque..... Cup \$3.95, Bowl \$4.95

Salad

Spinach Salad \$6.95
Fresh spinach garnished with crumbled bacon, blue cheese, mushrooms, onions, tomato and boiled egg.

Caesar Salad \$6.95
Crispy romaine tossed with Caesar dressing, croutons and parmesan, garnished with boiled egg, tomato, olives, onion and anchovies.

Add Shrimp or Chicken \$10.95

Entrees

Filet Mignon \$24.00
Angus filet grilled to perfection served with a baked potato, a side of bearnaise sauce and fresh vegetables.

Veal Piccata..... \$18.95
Classic cuisine: pan seared veal with capers, wine, lemon and mushrooms, served with fettuccine and chef's vegetables.

Grilled Pork Rib Chop \$20.00
Eden Farms Berkshire pork served with sauce Normande with apples, mashed sweet potatoes and braised cabbage.

Coquilles St Jacques \$22.00
Jumbo scallops in wine sauce with mushrooms and scallions, topped with cheese then baked under the broiler, served with mashed potatoes and chef's vegetables.

Pan Seared Colombia River King Salmon..... \$20.00
Fresh wild caught salmon served with fettuccine, fresh vegetables and citrus vinaigrette.

**** Split plate charge \$3.00 extra ****