

Welcome to Greensburg Country Club

Dinner Menu—May 2011

Appetizers

- Caprese Salad* Tomato, Mozzarella and Basil with a Balsamic Glaze 8
- Seared Tuna Bites* In Radicchio Leaf with a Soy, Ginger and Wasabi Sauce 9
- Grilled Tomato Bruschetta* With Roasted Yellow Peppers, Scallions and Asiago Cheese on Toasted Baguette 7
- Peel 'N Eat Shrimp* Half Pound 6 Pound 10
- Jumbo Lump Crab* With a Lemon Tarragon Vinaigrette 10
- Artichoke and Crab Dip* with Baguette Slices 9
- Chicken Wings* 9
- Soup* Chef's Daily Creation - Cup 2.50 Bowl 4 Crock 4.95

Entrees

- Seared Prime Filet* 8 Oz. Prime Filet with Blue Cheese Butter and Burgundy Demi, Served with Starch and Vegetable Du Jour 35
- New York Strip* 12 Oz. Prime New York Strip Steak with Porcini Mushrooms and Green Peppercorn Brandy Ragout, Served with Starch and Vegetable Du Jour 32
- Chicken and Shrimp Piccata* Sautéed with mushrooms, garlic, and capers in a lemon and white wine sauce, Served with Starch and Vegetable Du Jour 21
- Grilled Pork Chops* Two 8 oz. Grilled Pork Rib Chops with an Orange Chipotle Glaze, Served with Starch and Vegetable Du Jour 21
- Veal and Eggplant Parmesan* Layered with Herb Cheese over Fettucine 21
- Mushroom Ravioli* With Grilled Chicken, Sun Dried Tomato and Scallions in a Smoked Mozzarella Cream Sauce 18
- Seared Sea Scallops* With an Olive Tapenade, Served with a Lemon and Herb Risotto 24
- Carolina Crab Cakes* With Remoulade Sauce, Served with a Lemon and Herb Risotto 23
- Broiled Grouper* With Avocado Salsa, Served with a Lemon and Herb Risotto 21
- BBQ Crusted Salmon* With a Spicy Barbeque Sauce and Cajun Slaw, Served with a Lemon and Herb Risotto 22
- Grilled Tuna with Seaweed Salad* Served Medium Rare to Medium, Served with a Lemon and Herb Risotto 21