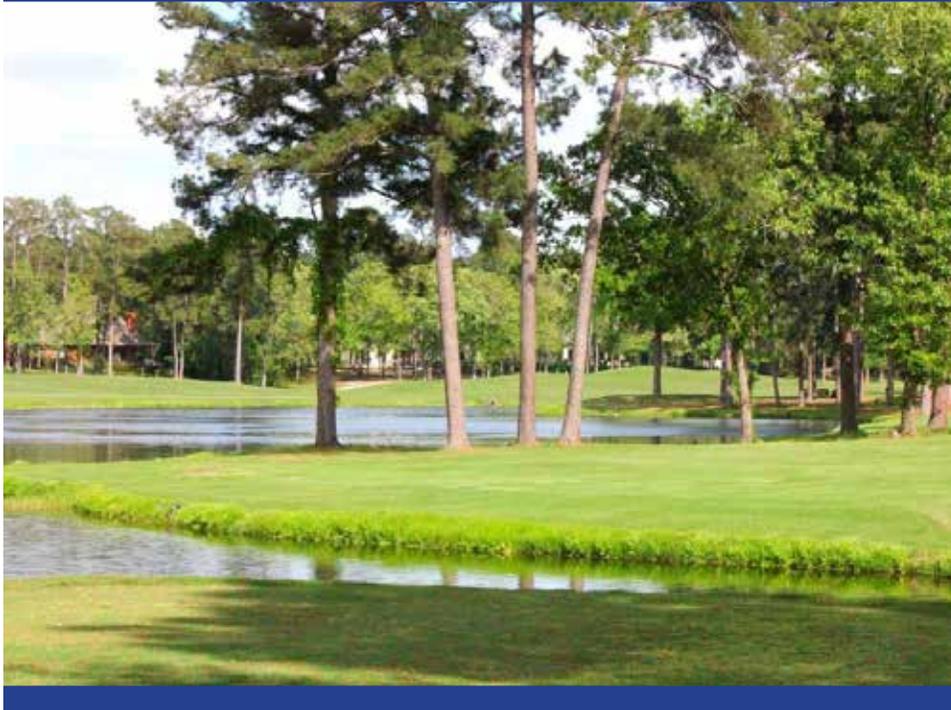




# Crown Colony

COUNTRY CLUB



## Grill Dinner Menu



# Appetizers

Cheese Sticks \$6.95  
Served with ranch or marinara sauce

Fried Pickle Spears \$6.95  
Tangy dill pickle spears breaded and fried golden brown, served with ranch dressing

Flatbread w/Beef Tenderloin \$11.95  
Grilled flatbread covered with warm black bean corn salsa and beef tenderloin drizzled with smoked chipotle cream sauce, garnished with manchego cheese and fresh avocado

Chicken Pesto Margherita Grilled Flatbread \$10.95  
Grilled chicken, pesto, fresh mozzarella and fire roasted cherry tomatoes, fresh mozzarella and cherry tomatoes

**NEW** Shrimp Cocktail \$9.95  
Shrimp served with cocktail sauce

Shrimp Lajitas Ceviche \$9.95  
Shrimp tossed with lemon lime honey dressing with fresh tomatoes, jalapeños, green onions & cilantro

## Reminder:

**TO-GO FOOD ORDERED**  
the 25th through  
the end of the month  
does not count toward  
your food and beverage minimum



# Tex-Mex

Quesadillas \$9.95  
Choice of beef or chicken sautéed with fresh onions, mushrooms, and cilantro, served with our own cheese blend, homemade pico de gallo, picante sauce, homemade guacamole, jalapeños and sour cream

Chips & Queso \$6.95  
Our own blend of cheese, green chilies and spices, served with tortilla chips

Nacho Mountain \$10.95  
Choice of beef or chicken with refried pinto beans, queso, shredded lettuce, pico de gallo and jalapeños. Served with homemade guacamole and sour cream

# Favorites

Chicken Fingers \$8.95  
Chicken tenders lightly breaded and fried golden brown, served with honey mustard and your choice of chips, fries or a fruit cup

Chicken Fried Steak \$12.95  
Hand breaded sirloin of beef, served with mashed potatoes and homemade country gravy and fresh vegetable of the day

Dieters Delight  \$12.95  
Your choice of grilled chicken breast served with a generous portion of fresh vegetable of the day and baked potato

Salmon \$14.95

There will be a \$1.50 plate charge for all split menu items.

## RED CARPET CARRY-OUT SERVICE



*We are always looking for ways to make dining at the Club more convenient for our members. With that goal in mind, we have introduced "Red Carpet Carry-Out Service"!*

### How to Request Red Carpet Carry-Out Service

#### Follow These Easy Steps:

1. Place your order with the Grill (637-8825).
2. Park in the designated parking space at the front entrance of the Club.
3. Call the Grill to let us know you have arrived.
4. We will deliver your order to you in the car.

Remember that carry out orders placed from the first through the twenty-fifth of each month count toward minimum spending.

# Salads

**NEW** Beef Tenderloin Avocado Caprese Salad \$12.95

Grilled Beef Tenderloin served on a bed of Romaine lettuce with grape tomatoes, fresh mozzarella, avocado slices & fresh basil with balsamic vinaigrette

**NEW** Grilled Chimichurri Chicken Avocado Salad \$12.95

Grilled Chicken Breast served on top of fresh Romaine lettuce with Roma tomatoes, sliced avocados and sliced red onions drizzled with chimichurri sauce

**NEW** BBQ Chicken Cobb Salad \$12.95

Diced Grilled BBQ Chicken on a bed of greens with bacon, mixed cheeses, avocado, tomato, eggs, corn and black bean relish, served with a side of ranch or honey mustard and barbecue sauce

Southwestern Chicken Salad \$11.95

Fried or grilled chicken on a bed of romaine lettuce, served with diced tomatoes, avocado, black bean & corn relish and shredded cheddar cheese. Topped with fried tortilla strips, served with southwest dressing

Jack Gorden Salad  \$11.95

Fresh baby spinach topped with grilled chicken, avocado, mandarin oranges, Granny Smith apple slices, bleu cheese crumbles and toasted pecans, served with oriental dressing

Dos Amigos \$10.95

A combination of a petite quesadilla (your choice of beef or chicken) and a smaller portion of the Southwestern Salad, served with sour cream, picante sauce and Southwest dressing

# Burgers

“Old Fashioned” Build Your Own Burger \$10.95

1/2 Lb. Angus ground chuck or 6 oz. grilled chicken breast, lettuce, tomato, onion & pickles on a brioche bun

All Sandwiches & Burgers Served With Your Choice of Fries, - Chips, Fresh Fruit Cup, Cottage Cheese or Sweet Potato Fries

Additional Toppings: Grilled Mushrooms, Grilled Onions, or Jalapeños \$1.00 Each

Add Bacon, or Cheese: American, Swiss, Blue, Pepper Jack, Provolone or Cheddar \$1.50 Each, Avocado \$2.00

# Sandwiches

**NEW** Peppered Turkey Pastrami \$10.95  
Sliced turkey pastrami with tomato horseradish dressing and cole slaw on rye bread

**NEW** Chimichurri Steak Sandwich \$10.95  
Grilled skirt steak with sautéed peppers. Served on a hoagie bun with provolone cheese and chimichurri sauce

Homemade Reuben \$10.95

Home cooked corned beef, 1000 Island dressing, sauerkraut, and swiss cheese on grilled marble rye bread

Crown Colony Club \$9.95

Turkey, ham, bacon, lettuce, tomato, American and swiss cheese on your choice of white or wheat bread

California style with avocado + \$2.00

Smoked Turkey Avocado \$10.95

Thin slices of smoked turkey breast with avocado, baby swiss cheese and tomato slices, on grilled marble rye bread spread with dijon-cilantro mayonnaise

Bacon Avocado Chicken Sandwich \$10.95

Grilled chicken breast topped with bacon & avocado, lettuce & tomato served on a ciabatta roll with pesto mayo

French Dip \$10.95

Sliced roast beef, with provolone cheese on a hoagie roll. Served with au jus for dipping



# Dinner Entrées

**NEW** Grilled Stuffed Skirt Steak  
Saltimbocca **\$18.95**  
Stuffed with prosciutto, fresh sage and provolone cheese, drizzled with sriracha sauce. Served with fresh vegetables and parmesan grits

**NEW** Herb Grilled Pork Tenderloin **\$18.95**  
With Cranberry Chutney  
Served with fresh vegetables and parmesan grits

**NEW** Black Angus Beef  
Tenderloin Medallions **\$27.95**  
With Red Wine Butter Sauce. Served with your choice of starch and fresh vegetable of the day

Black Angus Filet Mignon **\$27.95**  
With Garlic Herb Butter. Center cut tenderloin of beef grilled to order. Served with your choice of starch and fresh vegetable of the day  
8 oz. **\$27.95** 6 oz. **\$24.95**

Black Angus Ribeye Steak 16 oz. **\$26.95**  
With Garlic Herb Butter. Grilled to order. Served with your choice of starch and fresh vegetable of the day

Chopped Steak **\$12.95**  
10 oz. chopped steak grilled to order, topped with brown gravy and sautéed onions & mushrooms. Your choice of starch and fresh vegetable of the day or

**"President's Choice"** **\$13.95**  
Topped with grilled onions & bell peppers and smothered in homemade chili con queso

Fried Shrimp Platter **\$15.95**  
Large hand breaded shrimp, fried to a delicious golden brown, served with choice of fries or baked potato, coleslaw and hush puppies

Catfish Platter **\$15.95**  
Farm raised catfish filets hand breaded and fried to a delicious golden brown, served with choice of fries or baked potato, coleslaw and hush puppies

**NEW** Bacon Wrapped Shrimp (4)  
& Parmesan Grits **\$19.95**  
with peppers, onions and jalapeño cream sauce.  
Served with vegetable of the day

**NEW** Honey Sriracha Lime Salmon **\$18.95**  
Served with your choice of parmesan grits or creamy risotto and fresh vegetable of the day

Chicken Marsala **\$15.95**  
Sautéed chicken breast with mushrooms in a marsala wine sauce. Served with creamy parmesan risotto and fresh vegetable of the day

**NEW** Chicken Picatta **\$15.95**  
Parmesan crusted chicken breast with lemon caper sauce. Served with creamy parmesan risotto and fresh vegetable of the day

## Pasta

**NEW** Garlic Shrimp Scampi  
Cheese Tortellini Pasta **\$15.95**  
Served with Garlic Bread

Angel Hair Pasta  
With Marinara Sauce **\$8.95**  
Served With Garlic Bread  
Add Meat Sauce **\$9.95**

Fettuccini Alfredo **\$8.95**  
Served With Garlic Bread  
Add Chicken **\$13.95** Add Shrimp **\$15.95**

## Desserts

Vanilla Frozen Yogurt **\$3.95**  
Choice of syrup and nuts

The Himalaya **\$5.50**  
Hot fudge nut brownie topped with Blue Bell vanilla ice cream, chocolate syrup, whipped cream and a cherry

Ask about today's special dessert!



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There will be a \$1.50 plate charge  
for all split menu items.