

GENEVA GOLF & COUNTRY CLUB

DINNER

Small Plates

QUESADILLA | BLACK BEAN TORTILLA. GRAND CRU. THREE CHILE GOUDA. SMOKED FONTINA.
MEXICAN CHILE BRAISED PORK SHOULDER. CHIPOTLE PINEAPPLE PICO DE GALLO. ROASTED POBLANO CREMA. **12**

CHIPOTLE ORANGE WINGS | A DOZEN BREADED CHICKEN WINGS. HOUSE MADE CHIPOTLE ORANGE GLAZE.
FRESH SCALLION. TOASTED SESAME SEEDS. CARROT. CELERY. CHOICE OF DIPPING SAUCE. **12**

PHILLY FRIES | SHAVED PRIME RIB. HOUSE MADE FIVE CHEESE SAUCE. CARAMELIZED ONION.
SEARED MUSHROOMS. ROASTED BELL PEPPERS. CHIPOTLE CRÈME FRAICHE. **12**

Soups & Salads

SOUPS CUP 4 | BOWL 6

ASK YOUR SERVER ABOUT OUR ROTATING SELECTION OF HOUSE MADE SOUPS

SALADS HALF 7 | ENTRÉE 11 | CHICKEN 13 | SHRIMP 15 | SALMON 22

PLANTATION | ICEBERG LETTUCE. GARLIC BAGEL CRISPS. AGED PARMESAN.
GEVENA'S SIGNATURE PLANTATION DRESSING.

HOUSE | ARCADIAN GREENS. SEASONAL VEGETABLES. CHEDDAR JACK. CHOICE OF DRESSING.

CARVER WEDGE | HONEY GEM. GRAPE TOMATO. SCALLION. APPLEWOOD SMOKED BACON.
BLEU CHEESE CRUMBLES. GORGONZOLA DRESSING.

COBB | MIXED GREENS. BABY SPINACH. HARD BOILED EGG. AVOCADO. GRAPE TOMATO.
RED ONION. BACON. BLEU CHEESE CRUMBLES. CHIPOTLE RANCH DRESSING.

ROOTS | BABY SPINACH. ARCADIAN GREENS. PICKLED BEETS. CARROT.
RED ONION. CHEVRE. MAPLE ROASTED PECANS. HOUSE MADE BALSAMIC VINAIGRETTE.

Entrees

ALL ENTREES ARE ASSEMBLED TO CHEF'S PREFERENCES. SERVED WITH WARM ROLLS AND BUTTER.

HALF CHICKEN | PAN ROASTED SKIN ON BONELESS HALF CHICKEN. PESTO RISOTTO.
GARLIC HERB ROASTED TOMATOES. BROCCOLINI. THAI CHILI AIOLI. **23**

SALMON | FRESH CHARGRILLED SCOTTISH SALMON. HONEY SRIRACHA ISRAELI COUS COUS.
UMAMI STIR FRIED SUGAR SNAP PEAS. GRILLED LEMON VINAIGRETTE. **22**

CATFISH FILETS | HAND BREADED CATFISH FILETS. HASHBROWNS. LEMON CHIVE AIOLI. **16**

PORK CHOP | PAN SEARED FRENCHED BONE IN BERKSHIRE PORK CHOP. CANDIED WALNUTS. PECANWOOD BACON.
CARAMELIZED ONION. POMEGRANATE BALSAMIC BRUSSELS. BORDEAUX MARASCHINO ORANGE GLAZE. **40**

RIBS | APPLEWOOD SMOKED. RUBBED AND SLOW BRAISED. GENEVA REDWINE BBQ FINISHED.
SWEET POTATO FRENCH FRIES. STEAMED BROCCOLI FLORETS. **20/24**

SHRIMP SCAMPI | CHARDONNAY POACHED JUMBO TIGER PRAWNS. RED PEPPER FLAKES. FRESH THYME. LINGUINE.
GARLIC HERB ROASTED TOMATOES. FRESH BABY SPINACH. WHITE WINE BUTTER SAUCE. PARMIGIANO REGGIANO. **24**

RIBEYE | CHARGRILLED BLACK ANGUS RIBEYE. LOADED BAKED POTATO. BROCCOLINI. CHIPOTLE MAPLE GLAZE. **30/40**

FILET | CHARGRILLED BLACK ANGUS BEEF TENDERLOIN. PARSNIP CHIVE MASHED POTATOES.
UNAGI GLAZED CARROTS. GOCHUJANG COMPOUND BUTTER. **31.50/45**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness