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# GENEVA GOLF & COUNTRY CLUB

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DINNER

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## *Small Plates*

**DATES** | PITTED MEDJOOOL DATES. GOAT CHEESE. PECANWOOD SMOKED BACON. BALSAMIC REDUCTION. **12**

**CROQUETTES** | THREE CHEESE GRITS. WHITE TIGER PRAWNS. ANDOUILLE SAUSAGE. CALIBRIAN OIL. **12**

**EGGROLLS** | SLOW BRAISED PULLED CHICKEN. THAI SEASONED VEGETABLES. CRISPY EGGROLL SKIN. SWEET CHILI. **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

**PLANTATION** | ICEBERG LETTUCE. GARLIC BAGEL CRISPS. AGED PARMESAN. GENEVA'S PLANTATION DRESSING.

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

**CARVER WEDGE** | ICEBERG WEDGE. GRAPE TOMATO. SCALLION. PECANWOOD SMOKED BACON.  
BLEU CHEESE CRUMBLES. GORGONZOLA DRESSING.

**HARVEST** | MIXED GREENS. GOAT CHEESE. GALA APPLE. CANDIED PUMPKIN SEEDS. SHAVED BRUSSELS.  
DRIED CRANBERRY. HOUSE MADE APPLE CIDER 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. CREAMED PEPPERJACK SPINACH.  
MASHED PARSNIP AND POTATOES. MICROGREEN SALAD. **23**

**SALMON** | CHARGRILLED FRESH SCOTTISH SALMON. ROASTED CURRIED SWEET POTATO HASH.  
SAUTÉED GARLIC GREEN BEANS. LEMON TARRAGON CREAM. **22**

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

**PORK TENDERLOIN** | ANCHO RUBBED BERKSHIRE PORK TENDERLOIN. GALA APPLE RISOTTO.  
FRESH STEAMED BROCCOLINI. CARAMELIZED APPLE CHUTNEY. **32**

**RIBS** | APPLEWOOD SMOKED. ROGER'S RUB. GENEVA REDWINE BBQ FINISHED. SWEET POTATO FRENCH FRIES. **20/24**

**CARBONARA** | PECANWOOD SMOKED BACON. ROASTED BRUSSELS. BABY SPINACH. ORECCHIETTE.  
CHARGRILLED CHICKEN BREAST. BUTTERMILK FRIED ONION. PARMIGIANO REGGIANO. **24**

**RIBEYE** | CHARGRILLED BLACK ANGUS RIBEYE. CANDIED BUTTERNUT SQUASH RISOTTO.  
GENEVA ROASTED BRUSSELS. BOURBON MAPLE GLAZE. **30/40**

**FILET** | CHARGRILLED BLACK ANGUS BEEF TENDERLOIN. CHIPOTLE SWEET POTATO MASH.  
FRESH STEAMED ROMANESCO. RED WINE MUSHROOM DEMI GLACE. **31.50/45**

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