

# GENEVA GOLF & COUNTRY CLUB

DINNER

## Small Plates

**HUMMUS** | CHICK PEAS. FRESH ROSEMARY. ROASTED GARLIC. LEMON. TAHINI. GRILLED PITA BREAD. **12**

**CAPRESE SLIDER** | VINE RIPE TOMATO. MOZZARELLA OVALINI. FRESH BASIL. BALSAMIC REDUCTION. MINI BRIOCHE. **12**

**SHORT RIB TACO** | SLOW BRAISED BEEF SHORT RIB. CHIPOTLE PINEAPPLE PICO DE GALLO. FRESH GUACAMOLE. CHOPPED CILANTRO. FLASH FRIED HOUSE MADE CORN TORTILLA. **15**

## 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. CHOICE OF DRESSING.

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

**CITRUS** | MIXED GREENS. BABY SPINACH. FETA. AVOCADO. WATERMELON RADISH. RED ONION. MANDARIN ORANGES. MAPLE ROASTED PECANS. CITRUS VINAIGRETTE.

**SUMMER** | BABY SPINACH. ARCADIAN GREENS. GOAT CHEESE. FRESH STRAWBERRIES. JULIENNE RED ONION. TOASTED ALMONDS. RASPBERRY 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. ANDOUILLE SWEET CORN SUCCOTASH. FRESH BROCCOLINI. GUAJILLO CHILI SAUCE. **23**

**SALMON** | CHARGRILLED FRESH SCOTTISH SALMON. CORIANDER ANATTO BASMATI RICE. SUGAR SNAP PEAS. HOUSE MADE CITRUS VINAIGRETTE. **22**

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

**PORK CHOP** | PAN SEARED FRENCHED BONE IN BERKSHIRE PORK CHOP. THREE CHEESE GRITS. CHIPOTLE PINEAPPLE PICO DE GALLO. APPLE BOURBON BARBEQUE SAUCE. **40**

**RIBS** | APPLEWOOD SMOKED. ROGER'S RUB. GENEVA RED WINE BBQ FINISHED. SWEET POTATO FRENCH FRIES. **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. CHIPOTLE MAPLE GLAZED BRUSSELS SPROUTS. CARAMELIZED ONION. PECANWOOD SMOKED BACON. BOURSIN MASHED POTATOES. **30/40**

**FILET** | CHARGRILLED BLACK ANGUS BEEF TENDERLOIN. GARLIC AND HERB RISOTTO. GRILLED SEASONED ASPARAGUS. BACON BLEU CHEESE COMPOUND BUTTER. BALSAMIC REDUCTION. **31.50/45/50**

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