

Geneva Golf & Country Club

DINNER

SMALL PLATES

COCONUT SHRIMP

COCONUT BREADING. BLACK TIGER PRAWN. BIBB LEAF LETTUCE. RASPBERRY CHILI SAUCE. 15

PORK TACOS

SWEET BRAISED PORK SHOULDER. WATERMELON RADISH. BRUSSELS SLAW. CILANTRO. FLOUR TORTILLAS. 15

FRICKLES

RANCH SEASONING. PICKLE SPEARS. HOUSE MADE THAI CHILI AIOLI. 12

SOUPS

CUP 4 BOWL 6

ASK YOUR SERVER ABOUT OUR ROTATING SELECTION OF SCRATCH MADE SOUPS

SALADS

HOUSE SALAD

ARCADIAN MIXED GREENS. SEASONAL VEGETABLES. CHEDDAR JACK. CHOICE OF DRESSING. 5

CARVER WEDGE

BABY BIBB. GRAPE TOMATO. SCALLION. APPLE WOOD BACON. CRUMBLLED BLEU CHEESE. 8

PLANTATION SALAD

ICEBERG LETTUCE. CREAMY GARLIC DRESSING. MELBA TOAST. AGED PARMESAN. 5/11

CHICKEN 13 SHRIMP 15

SPINACH CITRUS SALAD

BABY SPINACH. ARCADIAN GREENS. RED ONION. CANDIED WALNUT. MANDARIN ORANGE. CHÈVRE.

WATERMELON RADISH. CITRUS VINAIGRETTE. 5/11

CHICKEN 13 SHRIMP 15

LARGE PLATES

BLACK ANGUS FILET – 7 OR 10 OUNCES 32/45

BLACK ANGUS RIBEYE – 12 OR 16 OUNCES 30/40

SCOTTISH SALMON 22

BABY BACK BARBEQUED RIBS 18/22

BONELESS HALF CHICKEN 19

PORK OSSO BUCCO 25

BREADED CATFISH FILETS 16

PAPPARDELLE BOLOGNESE 28

ALL LARGE PLATES ARE SERVED WITH YOUR CHOICE OF ONE SIDE AND PREPARATION EXCLUDING PASTA DISH

SIDES

MISO BUTTERED SUGAR SNAP PEAS

BUFFALO CHICKEN MAC AND CHEESE

CREAMED CORN

SUNDRIED TOMATO LEMON BASIL RISOTTO

HONEY SRIRACHA GLAZED BRUSSELS

BOURSIN MASHED POTATOES

HASH BROWNS

WILD RICE PILAF

PREPARATIONS

BÉARNAISE SAUCE

CITRUS COMPOUND BUTTER

CHIPOTLE MAPLE GLAZE

JINGLE JAVA GRAVY

GARLIC HONEY MUSTARD RUB

RED CHIMICHURRI

BLUE – COLD CENTER. RARE – RED, COOL CENTER. MEDIUM RARE – RED, WARM CENTER.
MEDIUM – PINK CENTER. MEDIUM WELL – SLIGHTLY PINK CENTER. WELL DONE – NO PINK.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.