

ELMHURST COUNTRY CLUB

# DINNER MENU

## STARTERS & SMALL PLATES

|  |    |
|--|----|
| <b>Crab Cake</b>   | 14 |
| Pan-seared with Ghee and served with Tartar Sauce or Remoulade   |    |
| <b>Ahi Tuna</b>  | 15 |
| Seared w Sesame Oil Served with Thai Chile or Ginger Sauce   |    |
| <b>Stuffed Mushrooms w/ Crabmeat</b>   | 15 |
| Baked with Ghee & Cream Sherry   |    |
| <b>Clams Casino</b>  | 14 |
| <b>Shrimp Cocktail</b>   | 14 |
| Chilled Jumbo Shrimp with Cocktail Sauce   |    |
| <b>Steamed Clams</b>   | 12 |
| Served with Drawn Butter   |    |
| <b>Calamari</b>  | 14 |
| Served with Godfather Sauce  |    |
| <b>Lollipop Lamb Chops</b>   | 17 |
| Four Grilled Rack Chops w/Apple Mint Jelly   |    |
| <b>Coconut Shrimp</b>  | 13 |
| with Spicy Marmalade   |    |
| <b>Chicken Fingers</b>   | 9  |
| Served with Honey Mustard Sauce  |    |
| <b>House Potato Chips</b>  | 8  |
| Served with French Onion Dip   |    |
| <b>Spinach &amp; Artichoke Dip</b>   | 11 |
| Served with Tortilla Chips   |    |
| <b>Elmhurst Burger</b>   | 13 |
| with Lettuce, Tomato, Onion, American Cheese & Fries   |    |
| <b>Baked Meatballs</b>   | 12 |
| with Godfather Sauce and Fresh Mozzarella  |    |
| <b>Nachos</b>  | 11 |
| Tri-Colored Tortilla Chips, Salsa, Jalapeños, Black Beans, Avocado, Sour Cream and Homemade Cheese Sauce                                       |    |
| <b>Boneless Wings</b>  | 11 |
| House Made Boneless Wings with sauce option of Traditional Buffalo, Mountain Style, Garlic Parmesan, BBQ, Sweet Chile, Honey Garlic or Bangkok |    |
| <b>Bone-In Wings</b>   | 12 |
| 10 Bone-In Wings with sauce option of Traditional Buffalo, Mountain Style, Garlic Parmesan, BBQ, Sweet Chile, Honey Garlic or Bangkok.         |    |

## SOUP & SALAD

|   |     |
|---|-----|
| <b>Soup du Jour</b>   | 5/7 |
| Our Soup of the Day<br>Cup (\$5) or Bowl (\$7)  |     |
| <b>French Onion</b>   | 10  |
| <b>Garden House Salad</b>   | 7   |
| <b>Caesar Salad</b>   | 10  |
| <b>Caprese</b>  | 11  |
| Fresh Mozzarella, Beefsteak Tomato, Fresh Basil Leaves, Balsamic Glaze  |     |
| <b>Cobb Salad</b>   | 11  |
| Fresh Greens, Grilled Chicken, Tomato, Cucumber, Hard-Boiled Egg, Cheddar Cheese, Red Onion, Applewood Smoked Bacon with Choice of Dressing |     |
| <b>The "Wedge"</b>  | 10  |
| Crisp Iceberg Wedge with Bleu Cheese Crumbles & Aioli   |     |

Add Grilled Chicken (\$6), Salmon (\$8) or Shrimp (\$9)

### Dressing Selections

Oil & Vinegar | Balsamic Vinaigrette | Chunky Bleu Cheese | Ranch | Poppyseed | 1000 Island | Orange Cognac | Golden Italian | Whipped Champagne Vinaigrette

## ENTREES

Entrees include choice of two accompaniments

|   |       |
|---|-------|
| <b>New York Strip Steak</b>   | 38    |
| Full 1 lb. cut charbroiled to your liking   |       |
| <b>Filet Mignon</b>   | 48    |
| 10 oz. center cut filet charbroiled to your liking                                |       |
| <b>Pork Chops</b>   | 24    |
| Twin Boneless Chops with Apple Maple Glaze  |       |
| <b>Braised Boneless Short Ribs</b>  | 24    |
| Tender Beef with Rich Brown Sauce   |       |
| <b>Chicken Parmesan</b>   | 22    |
| <b>Chicken Marsala</b>  | 22    |
| <b>Chicken Française</b>  | 22    |
| <b>Veal Marsala</b>   | 26    |
| <b>Veal Française</b>   | 26    |
| <b>Ribs</b>   | 16/26 |
| Incredibly Tender with Homemade BBQ Sauce<br>Half Rack (\$16) or Full Rack (\$26) |       |

Dinner Served Tuesday through Sunday from 4:30PM until 9:00PM.  
Consuming raw or undercooked meat, seafood, eggs, poultry, shellfish may cause food borne illness.  
20% Gratuity Automatically Added to Groups of 6 or More.

ELMHURST COUNTRY CLUB

# DINNER MENU

## SEAFOOD ENTREES

Entrees include choice of two accompaniments.

|  |    |
|--|----|
| <b>Scallops</b><br>Jumbo Sea Scallops Broiled with Lemon Butter                      | 32 |
| <b>Salmon</b><br>Atlantic Salmon Braised with Lemon Butter                           | 26 |
| <b>Stuffed Shrimp</b><br>4 Jumbo Shrimp Filled with Crabmeat                         | 32 |
| <b>Crab Cakes</b><br>Hand Pressed Crab Cakes Seared in Ghee with Tartar or Remoulade | 30 |
| <b>Ahi Tuna</b><br>Sushi Grade Ahi pan-seared with Sesame Oil and Thai Ginger Sauce  | 28 |

Choose your two sides from the list below!

### Accompaniments

Side Garden Salad | Mashed Potatoes | Vegetable du Jour  
| Caribbean Rice | Black Beans | Potato du Jour | French Fries | Pasta with Godfather Sauce

Additional Selections: Grilled Asparagus (\$8) | Baked Potato with Sour Cream & Butter (\$7) | Sautéed Spinach (\$7)

## CHILDREN'S MENU

|  |   |
|--|---|
| <b>Chicken Tenders</b><br>Served with French Fries             | 7 |
| <b>Grilled Cheese</b><br>Served with French Fries              | 7 |
| <b>Penne Pasta</b><br>Served with Godfather Sauce & a Meatball | 7 |
| <b>Hot Dog</b><br>Served with French Fries                     | 7 |

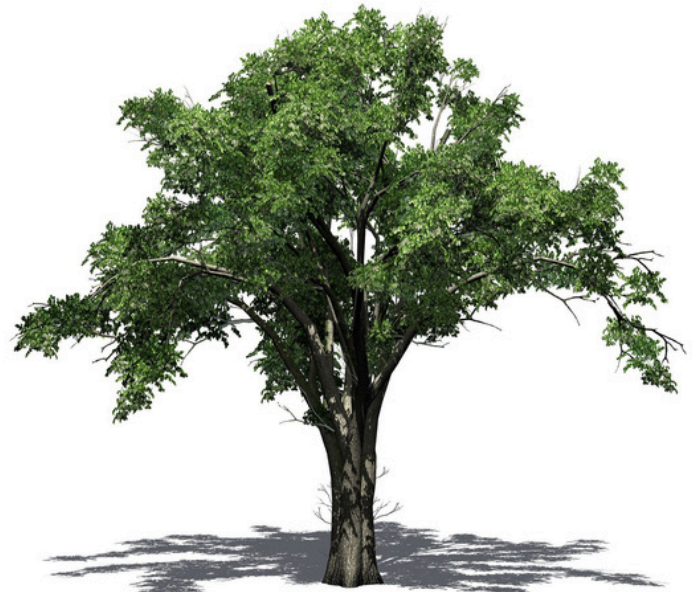
## PASTA

Served with choice of side garden salad or cup of soup du jour.

|  |    |
|--|----|
| <b>Lobster Ravioli</b><br>Garnished with Shrimp and finished with Vodka Sauce                      | 26 |
| <b>Godfather Pasta</b><br>Choice of Angel Hair, Penne or Fettuccine served with Meatball & Sausage | 18 |
| <b>Vodka Sauce Pasta</b><br>Choice of Angel Hair, Penne or Fettuccine                              | 20 |
| <b>Fettuccine Alfredo</b><br>Classic preparation   | 22 |

## DESSERT

Your server will present today's selections.  
Vanilla Ice Cream is ALWAYS available!



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