

# LEHIGH COUNTRY CLUB

Dinner March 23-28

## SMALL PLATES

<b>JUMBO SHRIMP OR LUMP CRAB COCKTAIL</b>	17
<b>CHILLED OYSTER COCKTAIL</b> classic mignonette, cocktail sauce	18
<b>TRADITIONAL BUFFALO WINGS OR CAULIFLOWER</b> hot, sweet & spicy or bourbon buffalo	14/12
<b>BLACK &amp; BLEU BITES</b> creamy gorgonzola fondue	15
<b>FRIED CALAMARI</b> pepper rings, lime-sriracha aioli	15
<b>SPANISH OCTOPUS</b> almond romesco, chorizo, pickled vegetables, EVOO	16
<b>EDAMAME</b> steamed to order, sea salt	7
<b>GENERAL TSO CHICKEN TENDERS</b> toasted sesame, green onion	14
<b>SPICY TUNA NACHOS</b> green onion, sesame, avocado, jalapeno, radish, ginger soy marinade, chile aioli, wonton chips	16
<b>VEGETARIAN EDAMAME DUMPLINGS</b> asian slaw, sweet chili sauce	12
<b><u>SALADS</u></b>	
<b>MAKE IT A MEAL</b> shrimp 13, jumbo lump crabmeat 15, chicken breast 6, mini crab cakes 13, salmon 8, steak tenderloin 11	
<b>ROASTED BEETS &amp; CITRUS</b> whipped ricotta, petite greens, pomegranate vinaigrette	12
<b>THAI CRUNCH SALAD</b> napa cabbage, carrot, scallions, cucumber, edamame, roasted peanuts, avocado, lime ginger vinaigrette	12/7
<b>ROASTED PEAR SALAD</b> gorgonzola cheese, pecans, raisins, mixed greens, white balsamic vinaigrette	12
<b>BOSTON COBB SALAD</b> romaine, maine lobster, shrimp, jumbo lump crabmeat, avocado, bleu cheese, bacon, ripe tomato, chopped egg, creamy dill dressing	27/20
<b>CHOPPED</b> romaine, cucumbers, feta, tomatoes, olives, capers, roasted red peppers, onions, chickpeas, balsamic vinaigrette	12/7
<b>SOUTHWEST CHOPPED</b> romaine, tomatoes, red beans, chickpeas, chives, black olives, monterey jack, cheddar, corn chips, balsamic vinaigrette	11/7
<b>CLASSIC CAESAR</b>	11/6
<b><u>SOUPS</u></b>	
<b>SNAPPER SOUP</b>	10/8
<b>BAKED FRENCH ONION SOUP DU JOUR</b>	10/7 8/5

## WEEKLY FEATURES

<b>SPRING GREENS</b> asparagus, cucumber, radish, avocado, goat cheese, blueberry vinaigrette	12/7
<b>CRISPY REUBEN SPRING ROLLS</b> mustard aioli	12
<b>BAKED BACON &amp; HERB STUFFED CLAMS</b> lemon- oregano butter	13
<b>GRILLED STEAK TIPS</b> honey- bourbon glaze, roasted cremini mushrooms	29
<b>ROASTED BRANZINO</b> heirloom tomato & focaccia panzanella	30

## LEHIGH CLASSICS

<b>PRIME NEW YORK STEAK AU POIVRE</b> brandy, black peppercorn, veal glaze, dijon cream	44
<b>STUFFED BREAST OF CHICKEN</b> prosciutto, fontina cheese, basil pesto, charred red pepper sauce	26
<b>VEGETARIAN BLACK BEAN CAKES</b> ancho sour cream, roasted corn relish, mixed greens	19
<b>MARYLAND STYLE CRAB CAKES</b> seasoned jumbo lump crabmeat, pan fried golden brown	35/27
<b>CHICKEN MILANESE</b> panko parmesan crusted chicken breast, tomato, lemon, olive oil, garlic, arugula	19
<b>KOREAN BULGOGI</b> ribeye, sesame sweet soy marinade, green beans, pickled onions	32
<b>BUCATINI CARBONARA</b> pancetta, sweet peas, tomato, romano cheese, cream	24/19
<b>ESPRESSO GRILLED PORK TENDERLOIN</b> cognac & blackberry gastrique	28
<b>CHILEAN SEA BASS</b> cranberry & butternut squash caponata	36
<b>CEDAR PLANK SALMON</b> maple bourbon glaze	30/23
<b>ALLEN BROTHERS PRIME FILET MIGNON</b> porcini mushroom butter cooked medium rare	47

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Please make sure your server is aware of any food allergies.