

# FLAVOURS

## Steakhouse Menu

Wednesday, March 3, 2021

Seatings available at 6, 6:45, & 7:30 pm

### STARTERS

escargot 11  
garlic parsley butter, crispy baguette

wedge salad 7  
iceberg lettuce, candied bacon,  
heirloom tomatoes, gorgonzola cheese,  
shaved red onions, balsamic dressing

caesar salad 8  
romaine, parmesan, croutons,  
crispy parmesan cracker, caesar dressing

french onion soup 10  
melted gruyere cheese

### FLAVOURS OF THE SEA

served with your choice of two side dishes

seared local golden tile fish 38  
herb butter crust

broiled twin maine lobster tails 40  
clarified butter

baked crab cakes 36  
mustard sauce

### FLAVOURS ON LAND

served with your choice of:  
two side dishes & one sauce

14 oz. prime cut dry age ny strip 45  
certified black angus creekstone farms

8 oz. filet mignon 38  
certified black angus creekstone farms

22 oz. prime cut porterhouse 52  
certified black angus creekstone farms

14 oz. kurobata pork rib chop 38

16 oz. prime bone-in ribeye 47  
certified black angus creekstone farms

12 oz. veal chop 49  
all natural, milk fed catelli farm

roasted organic half chicken 32  
natural jus, bell & evans farm

### SIDE DISHES

entrees served with your choice of two side dishes

baked potato | sweet potato  
garlic mashed potatoes  
creamed spinach | steamed asparagus  
roasted carrots | crispy onion rings  
roasted brussel sprouts & bacon

### SAUCES

red wine bordelaise | au poivre  
homemade steak sauce | bearnaise

Dress Code - Country Club:

Attire for Gentlemen: Slacks, full front button down,  
collared shirts, sweaters, turtlenecks, closed toe shoes.

Attire for Ladies: Leggings with appropriate, length top,  
slacks, skirts, blouses, dresses.

Reservations available on the website or by calling 472.6522.