

A LA CARTE DINNER

Every Friday * Old Course
Seatings Begin at 5:00pm
Classic Dinner Dress

Menu Crafted
01/28/2022

Reservations Required * To Make a Reservation, Please Call (561)241-6800
To Go Orders Available * To Place a To Go Order, Please Call (561)241-6854

Starters

Prince Edward Island Mussels GF	\$14.95
Garlic - Lemon Butter, Truffle Fries	
Baked Brie	\$12.95
Puff Pastry Stuffed with Brie Cheese, Warm Raspberry and Orange Compote, Crostini	
House Salad GF V	
Wild Mixed Greens, Roasted Butternut Squash, Candied Pumpkin Seeds, Shaved Heirloom Carrots, Baby Radishes Lemon - Herb Vinaigrette Included with Signature Selections and Classics	

Signature Selections

Signature Selections Include Choice of Soup, House Salad or Caesar Salad, Freshly Brewed Coffee or Herbal Tea, and One Side

Island Spice Skin-On Salmon	\$29.95
Sautéed Couscous, Golden Raisins, Pistachios, Dill - Butter Sauce	
Fourteen Ounce Prime Grilled Pork Chop GF	\$32.95
Wild Mushroom Risotto, Peppercorn Sauce	
Sautéed Shrimp Scampi	\$34.95
Blistered Cherry Tomatoes, Garlic Toast, Fresh Herbs	
Seafood Paella GF	\$35.95
Six Mussels, Two Scallops, Four Shrimp, Saffron Rice, Fennel Salad	
Pan Seared Swordfish GF	\$32.95
Cauliflower Puree, Black Garlic Sauce	
Garlic - Herb Roasted Half Chicken GF	\$27.95
Sautéed Baby Carrots, Chicken Jus	
Classic Chicken Piccata	\$27.95
Olive Oil and Garlic Angel Hair, Lemon - Capers Sauce	
Vegetable Cacciatore VG GF	\$26.95
Roasted Cauliflower, Cherry Tomatoes, Wild Mushrooms, Tiny Potatoes	

Classics

Classics Include Choice of Soup, House Salad or Caesar Salad, Freshly Brewed Coffee or Herbal Tea, and Two Sides

Oven Roasted Prime Rib GF	\$39.95
Horseradish Crème, Au Jus	
Sixteen Ounce Hand - Cut Prime New York Strip Steak GF	\$59.95
Vine Ripened Tomatoes, Grilled Tomatoes, Whole Roasted Garlic	
Nine Ounce Grilled Filet Mignon GF	\$35.95
Vine Ripened Tomatoes, Grilled Tomatoes, Whole Roasted Garlic	
Grilled Lamb Chops GF	\$53.95
Vine Ripened Tomatoes, Grilled Tomatoes, Whole Roasted Garlic	

Sides

Roasted Cauliflower GF	Baked Potato GF
Sautéed Spinach GF	Baked Sweet Potato GF
Sautéed Baby Carrots GF	

Sweet Endings

Chocolate Mocha Bomb GF	\$6.95
Milk Chocolate Mousse, White Chocolate Café Latte Mousse, Flourless Chocolate Cake Dark Chocolate Ganache Glaze Available as a Shooter \$3.00	
Fresh Fruit Tart GF	\$6.95
Vanilla Pastry Shell, Almond Frangipane, Vanilla Pastry Cream, Fresh Fruit, Apricot Glaze	
Old Course Sundae GF	\$8.95
Vanilla Ice Cream, Hard Chocolate Shell, M&Ms, Crushed Oreos, Wet Nuts, Macerated Strawberries Whipped Cream	
Dairy Free Dark Chocolate Cake GF	\$6.95
Old Fashioned Chocolate Cake, Non - Dairy Whipped Topping, Chocolate Sauce, Crushed Oreos	
No Sugar Added Vanilla Cheesecake GF	\$6.95
Almond Cookie Crust, Vanilla Cheesecake, Whipped Cream, Fresh Berries	

SHARING CHARGE - \$15.00
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. CONSUMPTION OF RAW OR UNDERCOOKED BEEF, EGGS, SEAFOOD,
PORK OR POULTRY MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE DECREASED IMMUNITIES
AND/OR CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS! IF YOU
HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS
ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN!

White Wines

	Glass	Bottle
Sauvignon Blanc, Oyster Bay	\$7.95	\$32.00
Sauvignon Blanc, Kim Crawford, New Zealand	\$8.95	\$36.00
Sauvignon Blanc, Cakebread, Napa	\$16.00	\$59.00
Chardonnay, Ferrari Carano, Sonoma	\$10.95	\$42.00
Chardonnay, Kendall Jackson, California	\$8.50	\$32.00
Chardonnay, Starmont	\$10.95	\$40.00
Chardonnay, Sonoma Cutrer, Russian River	\$12.95	\$45.00
Pouilly Fuisse, Jadot	\$15.00	\$56.00
Gavi, M. Chiarlo, Italy	\$11.00	\$38.00
Pinot Grigio, San Angelo, Tuscany	\$8.95	\$34.00
Pinot Grigio, Santa Margarita, Italy	\$12.95	\$46.00

Rose Wines

Rose, Chloe, California	\$7.95	\$32.00
Rose, Whispering Angel, France	\$10.95	\$39.00

Red Wines

Pinot Noir, Meiomi, California	\$10.95	\$42.00
Merlot, Starmont	\$13.00	\$48.00
Merlot, Cakebread, Napa	\$24.00	\$92.00
Cabernet Sauvignon, Uppercut, Napa	\$9.50	\$36.00
Cabernet Sauvignon, J Lohr, California	\$8.95	\$32.00
Cabernet Sauvignon, Starmont	\$14.95	\$56.00
Cabernet Sauvignon, Quilt, Napa	\$16.00	\$60.00
Cabernet Sauvignon, St. Supery, Napa	\$18.00	\$66.00
Cabernet Sauvignon, Caymus, Napa	\$27.00	\$105.00
Bordeaux, Chateau Rauzan Segla, 2nd Label, Margaux	\$21.00	\$78.00
Bordeaux, Chateau Gloria, St. Julien	\$26.00	\$98.00
Blend, Conundrum, California	\$9.50	\$36.00
Blend, Riddler, Napa	\$10.95	\$42.00
Super Tuscan, Banfi, Cantine, Italy	\$8.95	\$34.00
Chianti, Superiore, Banfi	\$7.95	\$32.00
Malbec, Terrazas Altos, Argentina	\$8.50	\$32.00
Zinfandel, Rosenblum, California	\$7.95	\$32.00