

# Demaret Grille Menu

## APPETIZERS

**Korean Flash Fried Ribs • 13**

*Gochujang glaze, toasted sesame seeds, scallions*

**Lobster and Saffron Arancini • 16**

*Roasted red pepper coulis*

## SALAD

**House Salad • 8**

*Mixed greens, feta cheese, sliced strawberries, caramelized pecans citrus vinaigrette*

**Caesar Salad • 10**

*Romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing*

**Add Organic Chicken • 5   Add Shrimp • 8**

**Asian Salmon Salad • 20**

*Mixed greens, diced avocados, orange segments, crispy croutons, diced cucumbers, green onions, soy/peanut dressing*

## ENTRÉE

*Includes House or Caesar Salad*

**44 Farms Filet Mignon • 38**

*Yukon gold twice baked potato, grilled asparagus, demi glace*

**Veal Scaloppini • 27                      Half Portion • 16**

*Mushrooms and creamy caper wine sauce, linguini pasta, garlic bread*

**Pan Seared Chilean Sea Bass • 31**

*Roasted fingerling potatoes, sauteed spinach, miso/ginger reduction*

**Smoked Double Bone Pork Chop • 27**

*Corn succotash, crispy Brussel sprouts, peach BBQ sauce*

**Moroccan Style Lamb Chops • 36                      Half Portion • 20**

*Harissa spiced grilled lamb chops, warm cous-cous salad, charred broccolini, harissa/yogurt sauce*

**Pan Seared Salmon • 28**

*Saffron risotto, braised fennel, lemon beurre blanc*

*Vegetarian Options Always Available Upon Request*

Pedro Sanchez, Executive Chef, CEC  
Rigo Oliver, Asst. Executive Chef



Beto Lopez, Clubhouse Manager  
Alison Martin, Service Director

# *Jimmy Demaret Grille*

## CHILDREN'S MENU

*served with choice of fruit, French fries or sliced apple*

**Chicken Tenders • 7**

**Mac & Cheese • 7**

**Hot Dog • 7**

## DESSERTS MENU

**Cheesecake • 7**

**Flourless Chocolate Cake • 7**

**Turtle Cream Pie • 7**

**Key Lime Pie • 7**

**Bread Pudding with Crème Anglaise • 7**

## COFFEES

**Latte • 5**

**Cappuccino • 5**

**Espresso • 5**

**Selection of Caffeine Free Tazo Teas • 2.5**

*Vegetarian Options Always Available Upon Request*

*Pedro Sanchez, Executive Chef, CEC*  
*Rigo Oliver, Asst. Executive Chef*



*at your service*

*Beto Lopez, Clubhouse Manager*  
*Alison Martin, Service Director*