
GUYAN COUNTRY CLUB DINNER MENU

*PLEASE INFORM A STAFF MEMBER IF YOU HAVE FOOD ALLERGIES, DIETARY NEEDS OR SPECIAL REQUESTS.
WE ARE MORE THAN HAPPY TO HELP WITH YOUR REQUESTS.

APPETIZERS

SEAFOOD CHOWDER. CUP 5 – BOWL 7
Asiago Cheese Stick, Chives

FRENCH ONION SOUP. 6
Fresh Crouton, Swiss, Asiago, Gruyere

SOUP OF THE DAY. CUP 4 – BOWL 6
House-made Handcrafted Soup

BUFFALO CHICKEN DIP. 12
Vegetable Sticks, Tortilla Chips

HERB BUTTER MUSSELS. 12
Pancetta, Rustic Croutons

SHRIMP COCKTAIL. 15
Pickled Red Onion, Arugula, Capers, Cocktail Sauce, Lemon

QUESADILLA. 9
Shredded Lettuce, Picante Salsa, Sour Cream, Guacamole, Cheddar & Pepper Jack Cheeses
Add Caramelized Onions or Banana Peppers
CHICKEN. 14 SHRIMP. 15

BUFFALO STYLE HOT WINGS OR SWEET CHILI. 15
Blue Cheese Dressing, Celery Sticks – Soy Ginger Sauce, Cucumber Sticks

SALADS

TOSSED OR TRADITIONAL COBB SALAD. 14
Crisp Romaine, Grilled Chicken, Boiled Egg, Tomatoes, Apple Smoked Bacon
Blue Cheese, Avocado

GRILLED SALMON SALAD. 15
Honey-Balsamic Glazed, Blended Field Greens, Tomatoes, Radishes, Orange Segments
Red Onions, English Cucumbers, Grilled Asparagus, Carrots, Candied Pecans

STEAK SALAD. 15
Crisp Romaine, Steak Tips, Tomatoes, Cipollini Onion
English Cucumbers, Crisp Prosciutto, Shaved Asiago, Rosemary Balsamic

CHOP CHOP SALAD. 14
Crisp Romaine Lettuce, Grilled Chicken, Black Bean & Corn Salsa, Tomatoes, Cheddar Cheese
Sour Cream, Lime Wedge, Crisp Tortilla Strips

CHOPPED ICEBERG SALAD. 11
Tomatoes, Candied Bacon, Red Onions, English Cucumbers, Blue Cheese, Balsamic Drizzle

CAESAR SALAD. 9
Crisp Romaine, Tossed in a Caesar Dressing, Tomatoes, Focaccia Croutons, Shaved Asiago
ADD TO CAESAR SALAD. CHICKEN. 5 SALMON. 6 SHRIMP. 6

DRESSING SELECTIONS:
Ranch, Blue Cheese, Thousand Island, Red Roquefort, Honey Mustard
Italian, Fat-Free Raspberry Vinaigrette, White Balsamic Vinaigrette

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DINNER ENTRÉES

SURF AND TURF. 42

7 oz. Filet, Half Lobster Tail, Herbed Potato Hash, French Beans
Béarnaise Sauce, Smoked Bacon Jus

BRAISED SHORT RIB. 35

Root Vegetable Burgoo, Whipped Potato, House Sauce

CRAB CAKES. PETITE 22 – FULL 36

Braised Red Cabbage, Grilled Prosciutto
Sundried Tomato Remoulade

SEARED SCALLOPS. PETITE 26 – FULL 36

Butternut Squash Risotto, Sautéed Greens, Apple Bacon Piccalilli, Sage Molasses Butter

SEARED SALMON. 30

Spinach, Mushroom and Chèvre Pastina, Zucchini, Squash, Roasted Tomato Beurre Blanc

RICOTTA GNOCCHI. 23

Mushroom, Butternut Squash, Asparagus Tips, Pumpkin, Purée, Herb Butter

FRESH FISH ENTRÉE OF THE DAY. MARKET PRICE

COMFORT ENTRÉES

GUYAN ANGUS BURGER. 14

Toasted Onion Bun, Choice of Cheese, Lettuce, Tomato, Red Onion

PASTA BOLOGNESE. 18

Linguini, Beef & Pork Bolognese, Focaccia Bread Crostini

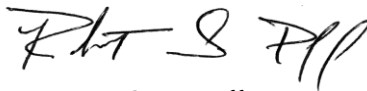
CHICKEN SHEPHERD'S PIE. 18

Flaky Pie Crust, Whipped Potato, Celery, Carrot, Onion, Green Peas, Corn, Creamy Velouté

7 OZ. SEARED PORK CHOP. SINGLE 18 – DOUBLE 24

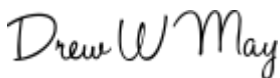
Sweet Potatoes, Brussels Sprouts & Bacon Ragout, Red Onion Marmalade, Red Eye Gravy

EXECUTIVE CHEF



Scott Poff

CHEF DE CUISINE



Drew May

SOUS CHEF



Kyle Smith