

GUYAN GOLF & COUNTRY CLUB DINNER MENU

APPETIZERS

SEAFOOD CHOWDER. CUP 5 – BOWL 7
Old Bay Chip Profiterole, Chives

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

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

SHRIMP AND VEGETABLE TEMPURA. 13
Shrimp, Yellow Squash, Asparagus, Broccoli, Carrot, Curry Dip and Mixed Berry Sweet Chili Sauce

CHILLED SPINACH DIP. 11
Pumpnickel Bread, Vegetable Sticks

SHRIMP COCKTAIL. 15
Shaved Fennel, Arugula, Capers, Cocktail Sauce, Lemon

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

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

CHICKEN. 14 SHRIMP. 15

NACHOS. 14
Tri-Colored Tortilla Chips, Creamy Queso Sauce, Seasoned Ground Beef, Lettuce, Pickled Jalapenos
Tomatoes, Red Onion, Sour Cream, Picante Sauce

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, Marinated Tomatoes
Radishes, Orange Segments, Red Onions, English Cucumbers, Grilled Asparagus
Carrots, Candied Pecans

SOUTHWEST STEAK SALAD. 15
Crisp Romaine, Mesquite Steak Tips, Pepper Jack Cheese, Baby Tomatoes, Red Onion
Cucumber, Roasted Corn, Fried Tortilla Strips

SPRING GRILLED CHICKEN SALAD. 14
Blended Field Greens, Red Grapes, Red Onion, Apples, Candied Pecans, Goat Cheese, Grilled Chicken

CHOPPED ICEBERG SALAD. 11
Marinated Tomatoes, Candied Bacon, Red Onions, Cucumber, Blue Cheese, Balsamic Drizzle

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

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DINNER ENTRÉES

7 OZ. FILET OF BEEF. 42

Creamy Whipped Potato, Grilled Vegetable Sauté, Bourbon Peppercorn Jus

12 OZ. NY STRIP STEAK. 40

Roasted Garlic Whipped Potatoes, Asparagus, House Sauce

CRAB CAKES. Petite. 22 – Full. 36

Three Bean Salad, Grilled Crostini, Spicy Remoulade

SEARED SCALLOPS. Petite. 27 – Full. 37

Saffron Risotto, Spinach, Roasted Red Peppers, Basil Champagne Buerre Blanc

GRILLED SALMON. 32

Mediterranean Couscous, Greek Olives, Grilled Artichoke, Sun-dried Tomato
Heirloom Tomato Vierge

CHÈVRE MUSHROOM STRUDEL. 23

Spinach, Lentils, Roasted Red Peppers, Toasted Almonds
Yellow Pepper Coulis

FRESH FISH ENTRÉE OF THE DAY. Market Price

COMFORT ENTREES

GUYAN ANGUS BURGER. 14

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

FRIED CATFISH. 20

Chorizo, Red Beans and Rice, Asparagus Tips

CAJUN CREAM PASTA. 18

Chicken, Sausage, Penne Pasta, Peppers, Onions

BANGERS AND MASH. 20

Whipped Potatoes, Sausages, Caramelized Onion, Spring Vegetables