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# GUYAN COUNTRY CLUB DINNER MENU

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\*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

**LOBSTER BISQUE. CUP 5 – BOWL 7**  
Asiago Cheese Crisp, Chives

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

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

**ITALIAN VEGETABLE DIP. 11**  
Vegetable Sticks, Kettle Chips

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

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

**BLT STEAK SALAD. 15**  
Crisp Romaine, Steak Tips, Baby Tomatoes, Red Onion  
Cucumber, Apple Smoked Bacon, Focaccia Croutons, BLT Ranch Dressing

**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**  
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**

### **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

### 7 OZ. FILET OF BEEF. 42

Whipped Potato, Asparagus, Sautéed Mushrooms, Smoked Bacon Jus

### 12 OZ. NY STRIP STEAK. 40

Grilled Vegetable Sauté, Corn on the Cob, House Sauce

### CRAB CAKES. Petite 22 – Full 36

Warm Grilled Potato Salad, Remoulade Sauce

### SEARED SCALLOPS. Petite 27 – Full 37

Shrimp, Creamy Grits, Trinity Vegetables, Étouffée Sauce, Fried Pork Skin

### SWEET CHILI GLAZED SALMON. 32

Soba Noodles, Asian Vegetable Sauté, Soy Basil Broth, Fried Wonton

### GRILLED PORTOBELLO FETTUCCINE. 23

Spinach Fettuccine, Roasted Tomatoes, White Wine Sauce, Arugula Salad

### FRESH FISH ENTRÉE OF THE DAY. Market Price

## COMFORT ENTREES

### GUYAN ANGUS BURGER. 14

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

### SPINACH STUFFED SHELLS. 18

Four Cheese Blend, Mushroom Marinara, Garlic Crostini

### LEMON BASTED CHICKEN. 20

Pan Roasted Chicken Breast, Wild Rice, Broccoli, Lemon Beurre Blanc

### BOURBON BBQ RIBS. HALF 20 FULL 27

Apple Smoked Pork Ribs, Waffle Fries, Cole Slaw

EXECUTIVE CHEF



Scott Poff

CHEF DE CUISINE



Drew May

SOUS CHEF



Kyle Smith