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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  
Sherry Cream, Old Bay Chip

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

SOUP OF THE DAY. CUP 4 — BOWL 6  
House Made Handcrafted Soup

BLUE CHEESE MUSSELS. 12  
Pancetta, Rustic Croutons

FLASH-FRIED CALAMARI & SHRIMP. 15  
Cucumber Slaw, Asian Dipping Sauce

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

WARM KETTLE CHIPS. 7  
Rosemary Salt, Roasted Garlic Dip

## 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

BLACK AND BLUE STEAK SALAD. 15  
Crisp Romaine, Blackened Steak Tips, Blue Cheese, Baby Tomatoes, Red Onion, Bacon,  
Grilled Focaccia Crostini

WINTER FRUIT SALAD. 14  
Crisp Romaine, Drunken Cranberries, Apples, Candied Walnuts, Feta 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

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  
Fingerling Potato Hash, Sunny Side Egg, Toast Points, Chipotle Cilantro Hollandaise Sauce

PORK SCALOPPINI. 38  
Mustard Spätzle, Sautéed Onion, Grilled Scallion, Sage Molasses Sauce, Apple Butter

CRAB CAKES. Petite. 22 — Full. 36  
Smoked Sausage and Kale Succotash, Spicy Remoulade

SEARED SCALLOPS. Petite. 27 — Full. 37  
Cheesy Grits, Deconstructed Manhattan Clam Chowder

GRILLED SALMON. 32  
Mussels, Grilled Apple, French Beans, Curried Butter Sauce

CHÈVRE MUSHROOM STRUDEL. 23  
Spinach, Beluga 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

FISH AND CHIPS. 20  
Beer-Battered Fish, Steak Fries, Cole Slaw, Green Peas, Tartar Sauce

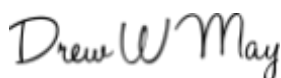
CHICKEN MARSALA. 18  
Seared Chicken, Mushrooms, Onions, Egg Noodles, Creamy Marsala Sauce  
Broccoli, Grilled French Bread

BEEF POT ROAST. 22  
Whipped Potatoes, Carrots, French Beans, House Sauce

EXECUTIVE CHEF

  
Scott Poff

CHEF DE CUISINE



Drew May

SOUS CHEF



Kyle Smith