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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  
Old Bay Profiteroles, Chives

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

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

CHIPOTLE FRIED SHRIMP. 15  
Fresh Cilantro Salad, Guacamole Ranch

SEARED SCALLOPS. 24  
Butternut Squash Puree, Winter Potato Ragout, Seafood Bordelaise

FRIED RISOTTO MOZZARELLA. 14  
Italian Sausage, Fresh Mozzarella, House Marinara, Celery leaf Salad

SHRIMP COCKTAIL. 15  
Shaved Fennel, 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, Baby Tomatoes  
Radishes, Orange Segments, Red Onions, English Cucumbers, Grilled Asparagus  
Carrots, Candied Pecans

WINTER STEAK SALAD. 15  
Blended Field Greens, Steak Tips, Roasted Brussels Sprouts, Dry Cranberries  
Candied Walnuts, Fried Onions, Smoked Gouda, Grilled Crostini

BUFFALO CHICKEN SALAD. 14  
Crisp Romaine Lettuce, Baby Tomatoes, Celery, Red Onion,  
Blue Cheese Crumbles, Fried Buffalo Chicken

CHOPPED ICEBERG SALAD. 11  
Marinated Tomatoes, Candied Bacon, Red Onions, English 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. 42

Roasted Shallot Whipped Potatoes, Baby Carrots, French Beans  
Blue Cheese House Sauce, Shaved Prosciutto

12OZ. NY STRIP STEAK. 38

Baked Potato, Asparagus, Smoked Bacon Jus

CRAB CAKES. Petite 22 – Full 36

Red Cabbage, Kale, Shaved Carrot, Balsamic Cipollini Onions  
Warm Bacon Vinaigrette, Pork Belly Crouton

SCALLOP & HERB CRUSTED SALMON. 30

Clam Chowder Risotto, Asparagus Tips, Saffron Tomato Coulis  
Old Bay Oyster Crackers

CURRIED VEGETABLE MASALA. 23

Grilled Cauliflower, Basmati Rice, Winter Vegetable Sautee  
Curry Korma Sauce, Rieta Drizzle, Grilled Nann Bread

FRESH FISH ENTRÉE OF THE DAY. Market Price

## COMFORT ENTREES

GUYAN ANGUS BURGER. 14

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

LINGUINI & CLAMS. 18

Linguini, Baby Clams, White Wine Clam Sauce, Grilled Asiago Bread

GENERALS CHICKEN. 18

Grilled Pineapple Sesame Rice, Scallions, Broccoli

7oz. GRILLED BBQ PORK CHOP. SINGLE 18 DOUBLE 24

BBQ Baked Beans, Corn Pudding, Apple Bacon Piccalilli

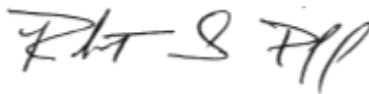
GUYAN PAN PIZZA. 14

House Made Marinara, Mozzarella Cheese

Add—Pepperoni, Italian Sausage, Ham, Bacon

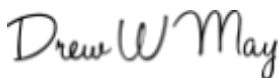
Tomatoes, Onions, Banana Peppers, Mushroom, Peppers

EXECUTIVE CHEF



Scott Poff

CHEF DE CUISINE



Drew May

SOUS CHEF



Kyle Smith