
GUYAN COUNTRY CLUB LUNCH 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. Crock 6
Fresh Crouton, Swiss, Asiago, Gruyere

SOUP OF THE DAY. Cup 4 – Bowl 6
House Made Handcrafted Soup

FRESH MOZZARELLA. 10
Oven Roasted Tomato, Pesto, Balsamic Glaze

DILLED PICKLE DIP. 12
House Kettle Chips, Vegetable Sticks

BUFFALO STYLE HOT WINGS OR SWEET CHILI. 14
Bleu Cheese Dressing, Celery – Soy and Ginger Sauce, Cucumber

SALADS

TOSSED OR TRADITIONAL COBB SALAD. Petite 12 – Full 15
Crisp Romaine Lettuce, Grilled Chicken, Boiled Egg, Tomatoes, Apple Smoked Bacon,
Blue Cheese, Avocado

GRILLED SALMON SALAD. Petite 14 – Full 16
Honey-Balsamic Glazed, Tuscan Blend Field Greens, Marinated Tomatoes,
Radishes, Orange Segments, Red Onion, English Cucumbers, Grilled Asparagus, Carrots,
Candied Pecans

GREEK CHICKEN SALAD . Petite 12 – Full 15
Crisp Romaine, Tomatoes, Mediterranean Blend Olives, Cucumber, Red Onion, Pickled Beets,
Feta Cheese, Grill Chicken, Greek Vinaigrette

CAESAR SALAD. Petite 8 – Full 10
Crisp Romaine Lettuce, Tossed in Caesar Dressing, Baby Tomatoes, Focaccia Croutons, Shaved Asiago
ADD TO CAESAR SALAD CHICKEN–5 SALMON–6 SHRIMP–7

THAI GLAZED STEAK . Petite 13 – Full 16
Crisp House Blended Field Greens, Carrots, Red Pepper, Shaved Brussels Sprouts, Red Onion, Shiitake
Mushroom, Snap Peas, Miso Vinaigrette

BABY ICEBERG SALAD. 10
Marinated Tomatoes, Bacon, Red Onion, Cucumber, Blue Cheese, Balsamic Drizzle

FRESH FRUIT PLATE. 11
Seasonal Medley of Fresh Fruits and Berries, Mini Sweet Muffin
ADD TO FRUIT PLATE COTTAGE CHEESE. 1 CHICKEN SALAD. 4 TUNA SALAD. 5

DRESSING CHOICES

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

GUYAN COUNTRY CLUB LUNCH MENU

LUNCH ENTREÉS

QUESADILLA. 7

Shredded Lettuce, Pace Picante , Sour Cream, Guacamole, Cheddar & Pepper Jack Cheeses
Add Caramelized Onions or Banana Peppers

CHICKEN—10 SHRIMP—11

SMOKED TURKEY CROISSANT. 13

Apple Smoked Bacon, Muenster, Avocado, Lettuce, Tomato, Red Onion, Mayonnaise

CHICKEN SALTIMBOCCA SANDWICH . 10

Grilled Chicken Breast, Prosciutto, Provolone Cheese, Kaiser Roll, Sage Aioli

MUFFALETTA. 12

Genoa Salami, Ham, Mortadella, Provolone, Leaf Lettuce, Tomato, Olive Salad,
Ciabatta Bun, Creole Mayonnaise

GRILLED VEGETABLE PITA. 10

Marinated Zucchini, Yellow Squash, Tri-Peppers, Red Onion,
Feta Cheese, Hummus, Pita Bread, Green Goddess Dressing

MARKET FISH SANDWICH. 12

Fried, Blackened or Broiled, Toasted Onion Bun, Shredded Lettuce, Tartar Sauce

SUCKLING PIG PORK BBQ SANDWICH. 11

Toasted Pretzel Bun, North Carolina Sauce, Cole Slaw

THE COUNTRY CLUB SANDWICH. 13

Toasted Whole Wheat Bread, Roasted Turkey, Smoked Ham, Apple Smoked Bacon,
Lettuce, Tomato, Mayonnaise

FISH TACOS. 12

Fried or Broiled, Flour Tortilla, Cilantro Lime Slaw, Shredded Lettuce, Spicy Remoulade

REUBEN SANDWICH. 11

Choice of Smoked Turkey or House Made Corned Beef, 1000 Island, Sauerkraut, Swiss Cheese

GRILLED HOT DOG. 8

Pretzel Hot Dog Bun, Cole Slaw, Choice of Condiments

GUYAN ANGUS BURGER. 13

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

FROM THE DELI. 11

Choice of— Marble Rye, Croissant, Toasted Pretzel Bun, Toasted Onion Bun, Spinach Tortilla,
Toasted Sliced White or Wheat

Choice of—Roasted Turkey, Smoked Ham, Salami, Corned Beef, Chicken Salad, Tuna Salad,
Egg Salad

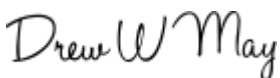
Choice of— American, Swiss, Cheddar, Pepper Jack, Blue Cheese, Muenster, Provolone

SIDE SELECTIONS:

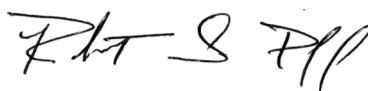
French Fries, Onion Rings, Kettle Chips, Fruit Cup, House Salad, Cole Slaw,
Salad of the Day, Chipotle Pork Rinds

EXECUTIVE CHEF

Chef DE CUISINE

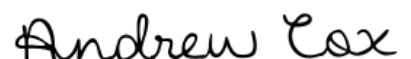


Drew May



Scott Poff

SOUS CHEF



Andy Cox

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Egg, May Increase Your Risk Of Food Borne Illness.*