

Guyan Golf & Country Club Lunch Menu

APPETIZERS

SEAFOOD CHOWDER. 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

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

CHILLED SPINACH DIP. 11
Pumpernickel Bread, Vegetable Sticks

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

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

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

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

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

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

FRESH FRUIT PLATE. 12
Seasonal Medley of Fresh Fruits and Berries, Mini Sweet Muffin
ADD TO FRUIT PLATE. COTTAGE CHEESE. 1 CHICKEN SALAD. 2 TUNA SALAD. 3

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LUNCH ENTREES

QUESADILLA. 9

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

CHICKEN. 13 SHRIMP. 14

SMOKED TURKEY CROISSANT. 14

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

COUNTRY FRIED CHICKEN SANDWICH. 11

Grilled Kaiser, Iceberg Lettuce, Dill Pickle, Black Pepper Mayonnaise

GRILLED VEGETABLE WRAP. 13

Balsamic Marinated Vegetables, Dill Cream Cheese Spread, Blended Greens, Sun-dried Tomato Tortilla

TERIYAKI PORK BELLY. 13

Braised Pork Belly, Asian Slaw, Fried Wonton

MARKET FISH SANDWICH. 13

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

SUCKLING PIG BBQ SANDWICH. 13

Toasted Pretzel Bun, North Carolina Sauce, Cole Slaw

THE COUNTRY CLUB SANDWICH. 14

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

FISH TACOS. 13

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

REUBEN SANDWICH. 13

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

GRILLED HOT DOG. 8

Pretzel Hot Dog Bun, Cole Slaw, Choice of Condiments

GUYAN ANGUS BURGER. 14

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

FROM THE DELI. 12

Choice of: Marble Rye, Croissant, Pretzel Bun, Onion Bun, Flour Tortilla
Sliced White or Wheat

Choice of: Smoked Turkey, Sweet 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