
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

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

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

GUYAN PAN PIZZA. 14
House Made Marinara, Mozzarella Cheese
Add—Pepperoni, Italian Sausage, Ham, Bacon
Tomatoes, Onions, Banana Peppers, Mushroom, Peppers

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

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

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

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

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

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

GUYAN COUNTRY CLUB LUNCH MENU

LUNCH ENTREÉS

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

FRIED CHICKEN SANDWICH. 11

Grilled Kaiser Roll, Bread & Butter Pickles, Shredded Iceberg Lettuce, Guyan 19 Sauce

BRIE AND FIG GRILLED CHEESE . 13

Marbled Rye Bread, Brie and Havarti Cheeses, Sweet Onion Fig Jam

FRENCH DIP. 15

Shaved Prime Rib, Fried Onion, French Cheese Blend
Rosemary Horseradish Aioli, Au jus Broth

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

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

FROM THE DELI. 12

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

Choice of: Smoked Turkey, Sweet Ham, Salami, Corned Beef, Chicken Salad, Tuna Salad
Egg Salad

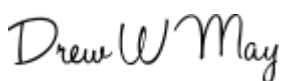
Choice of: American, Swiss, Cheddar, Pepper Jack, Blue Cheese, Muenster, Provolone

SIDE SELECTIONS:

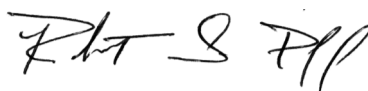
French Fries, Onion Rings, Kettle Chips, Fruit Cup, House Salad, Cole Slaw
Salad of the Day, Chipotle Pork Rinds

EXECUTIVE CHEF

CHEF DE CUISINE

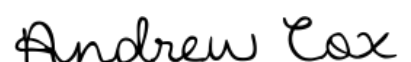


Drew May



Scott Poff

SOUS CHEF



Andy Cox

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