
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
Asiago Cheese Crisp, 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

ITALIAN VEGETABLE DIP. 11
Vegetable Sticks, Kettle Chips

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

CHOP CHOP SALAD. 14
Crisp Romaine Lettuce, Grilled Chicken, Black Bean & Corn Salsa, Tomatoes, Cheddar Cheese
Sour Cream, Lime Wedge, Crisp Tortilla Strips

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

BLT STEAK SALAD. 15
Crisp Romaine, Steak Tips, Baby Tomatoes, Red Onion
Cucumber, Bacon, Focaccia Croutons, BLT Ranch Dressing

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

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

BUFFALO FRIED CHICKEN SANDWICH. 11

Grilled Kaiser, Iceberg Lettuce, Red Onion, Blue Cheese Aioli

PORTOBELLO BURGER. 13

Grilled Marinated Portabella, Pretzel Bun, Fresh Mozzarella, Pesto, Balsamic Glaze
Lettuce, Tomato, Red Onion

BEEF GYRO. 13

Seasoned Beef, Tzatziki Sauce, Shredded Lettuce, Tomato, Cucumber & Onion Salad, Feta Cheese

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:

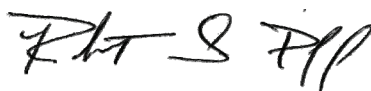
French Fries, Onion Rings, Kettle Chips, Fruit Cup, House Salad, Cole Slaw
Salad of the Day, Chipotle Pork Rinds

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.*