
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
Sherry Cream, Old Bay Chip

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

FLASH-FRIED CALAMARI & SHRIMP. 15
Cucumber Slaw, Asian Dipping Sauce

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

WARM KETTLE CHIPS. 7
Rosemary Salt, Roasted Garlic Dip

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

WINTER FRUIT SALAD. 14
Crisp Romaine, Drunken Cranberries, Apples, Candied Walnuts, Feta 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

BLACK AND BLUE STEAK SALAD. 15
Crisp Romaine, Blackened Steak Tips, Blue Cheese, Baby Tomatoes, Red Onion, Bacon,
Grilled Focaccia Crostini

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

COUNTRY FRIED CHICKEN SANDWICH. 11

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

EGGPLANT PARMESAN SANDWICH. 13

Open-Faced on Grilled Focaccia, Breaded Eggplant, Marinara, Mozzarella

HAVARTI GRILLED CHEESE SANDWICH. 11

Marbled Rye, Bacon Tomato Jam

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

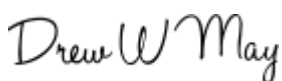
Choice of. American, Swiss, Cheddar, Pepper Jack, Blue Cheese, Muenster, Provolone

SIDE SELECTIONS.

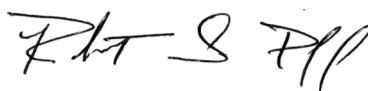
French Fries, Onion Rings, Kettle Chips, Fruit Cup, House Salad, Cole Slaw,
Salad of the Day, Chipotle Pork Rinds

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.*