
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

PHILLY STEAK SPRING ROLL . 12
Prime Beef, Sautéed Peppers, Caramelized Onion, Cheese Sauce, Steak Dipping Sauce

ROASTED CORN CRAB DIP. 13
Roasted Corn, Peppers, Onion, Three Cheeses, Herbed Bread Crumb, Tri-Color Tortilla Chips

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

SALADS

TOSSED OR TRADITIONAL COBB SALAD. 14
Crisp Romaine Lettuce, Grilled Chicken, Boiled Egg, Tomatoes, Apple Smoked Bacon
Blue Cheese, Avocado

GRILLED SALMON SALAD. 15
Honey-Balsamic Glazed, Tuscan Blend Field Greens, Marinated Tomatoes
Radishes, Orange Segments, Red Onions, English Cucumbers, Grilled Asparagus, Carrots
Candied Pecans

ANTIPASTO SALAD. 14
House Blend of Seasonal Greens, Soppresata, Mediterranean Marinated Vegetables
Fresh Mozzarella, Serrano Ham, Kalamata Oil, Brown Honey Balsamic Vinaigrette

CAESAR SALAD. 9
Crisp Romaine Lettuce, Tossed in Caesar Dressing, Baby Tomatoes, Focaccia Croutons, Shaved Asiago
ADD TO CAESAR SALAD CHICKEN—6 SALMON—7 SHRIMP—8

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

BABY ICEBERG SALAD. 11
Marinated Tomatoes, Bacon, Red Onions, Cucumber, Blue Cheese, Balsamic Glaze

FRESH FRUIT PLATE. 12
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. 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

CHICKEN CORDON BLEU SANDWICH . 11

Grilled Ciabatta, Smoked Ham, Swiss Cheese, Lettuce, Tomato, Red Onion
Zesty Sweet Mustard Sauce

PASTRAMI FOCACCIA . 13

Caramelized Red Onion, Pickles, White Cheddar Cheese, Grilled Focaccia, Steak Sauce Aioli

CAPRESE GRILLED CHEESE SANDWICH . 11

Grilled Italian Bread, Mozzarella, Roma Tomatoes, Pesto, Balsamic Glaze

MARKET FISH SANDWICH. 13

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

SUCKLING PIG PORK BBQ SANDWICH. 12

Toasted Pretzel Bun, North Carolina Sauce, Cole Slaw

THE COUNTRY CLUB SANDWICH. 14

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

FISH TACOS. 13

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

REUBEN SANDWICH. 12

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. 14

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

FROM THE DELI. 12

Choice of— Marble Rye, Croissant, Toasted Pretzel Bun, Toasted Onion Bun, Flour 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

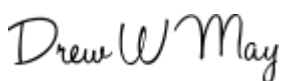
SIDE SELECTIONS:

French Fries, Onion Rings, Kettle Chips, Fruit Cup, House Salad, Cole Slaw

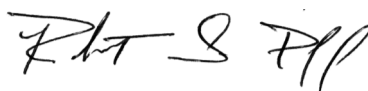
Salad of the Day, Chipotle Pork Rinds

EXECUTIVE CHEF

Chef DE CUISINE

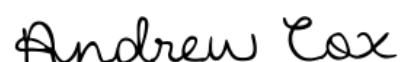


Drew May



Scott Poff

SOUS CHEF



Andy Cox

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