
GUYAN COUNTRY CLUB DINNER 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, Chive

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

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

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

QUESADILLA. 9
Shredded Lettuce, Picante Salsa, Sour Cream, Guacamole, Cheddar & Pepper Jack Cheeses
Add Caramelized Onions or Banana Peppers
CHICKEN—13 SHRIMP—14

HALLOUMI CHEESE. 12
Pan Seared Greek Cheese, Ouzo, Pickled Red Onion, Sweet Peppers, Arugula, Baguette Crostini

RISOTTO OF THE DAY. Market Price

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

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

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

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

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

DRESSING SELECTIONS:

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

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DINNER ENTRÉES

7 OZ. FILET OF BEEF. 42

Smoked Gouda Whipped Potatoes, French Beans, Baby Carrots
Bourbon Mushrooms, Caramelized Onions

GRILLED PORK CHOP. 38

Sweet Potato Puree, Brussels Sprouts, Bacon, Potatoes, Grilled Scallions
Grain Mustard Jus

GRILLED CHICKEN CARBONARA. 26

Linguini, Bacon, Broccoli Florets, Peas, Garlic Grilled Baguette, Herbed Bread Crumbs

CRAB CAKES. Petite 22 – Full 36

Sweet Potato Dauphinoise, Sautéed Vegetables, Spicy Remoulade

SEARED SCALLOPS. Petite 27 – Full 37

Lobster Risotto, Asparagus Tips, Sweet Peppers, Bacon Onion Butter Sauce

SESAME CRUSTED SALMON. 32

Pad Thai Noodles, Scallions, Shrimp, Cashews, Sautéed Asian Vegetables, Ginger Sake Sauce

SMOKED SHORT RIB. 30

Perfect Potato, Parsnip Puree, Roasted Vegetable Ragout, Natural Jus

RATATOUILLE . 23

Zucchini, Yellow Squash, Roma Tomato, Eggplant, Mushrooms
Asiago Cheese, Puff Pastry Crust, Sundried Tomato Vierge

FRESH FISH ENTRÉE OF THE DAY. – Market Price

COMFORT ENTREES

GUYAN ANGUS BURGER. 14

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

FISH AND CHIPS. 19

Beer Battered Fish, Steak Fries, Coleslaw, Green Peas and Tartar Sauce

BAKED PASTA. 18

Seared Italian Sausage, Sautéed Peppers and Onions, Marinara Sauce
Mozzarella Cheese, Garlic Grilled Baguette

BBQ BACON MEAT LOAF. 18


Whipped Potatoes, French Beans, BBQ Bacon Jus
BBQ Bacon Jus

EXECUTIVE CHEF



Scott Poff

CHEF DE CUISINE



Drew May

SOUS CHEF



Kyle Smith