

FRIDAY NIGHT LIVE MENU

Starters

Filet Crostini \$13

Garlic Crostini topped with Boursin Cheese and Grilled Filet Mignon, and Sweet Pepper Relish

Bavarian Pretzel \$11

Served with Beer Cheese and Spicy Mustard

Cheesesteak Rolls \$12

Crispy Eggrolls, Stuffed with thinly sliced steak and Cheese
Served with Spicy Ketchup

Steamed Mussels \$12

Steamed Mussels in a Delicious White Wine Broth or Savory Tomato Sauce

Crispy Fried Brussel Sprouts \$13

Goat Cheese & Balsamic Drizzle

Wings

6 for \$9 12 for \$16

Celery & Bleu Cheese
Mild, Hot, BBQ or Mango
Habanero

Pork Pot Stickers \$11

Steamed or Fried
Served with Thai Chili Sauce

Soup & Salads

Soup of the Day \$3/\$5

Tomato & Mozzarella Caprese \$11

Vine Ripened Tomatoes, Fresh Mozzarella,
Basil and Balsamic Glaze.

Classic Caesar Salad \$13

Crispy Romaine, Shaved Parmesan Cheese and Croutons

Entrees

*All Entrees come with a
Choice of Soup or Salad*

Prime Rib

Market Price
Slow Roasted 12oz Prime Rib
Served with Potatoes and
Vegetables

16 oz Cowboy Steak \$38

Juicy Steak Cooked to Perfection,
With Wild Mushrooms and Herbed Butter
Served with Potato & Vegetable

Filet Mignon \$32

6 oz Filet Mignon Cooked to
Perfection, Served with Garlic
Mashed Potatoes and Vegetables

Lemon Artichoke Chicken \$27

Sauteed Chicken tossed with Artichoke
Hearts, and Garlic in a Lemon White Wine
Sauce over a bed of Linguine

Eggplant Rollatini \$22

Thinly Sliced Eggplant Fried and Rolled up
with Ricotta and Topped with Marinara,
over a bed of Linguini

Blacken Chicken Alfredo \$23

Blacken Chicken, Broccoli
Tossed in our Homemade Alfredo Sauce,
over a bed of Penne

Pan Seared Salmon \$24

Pan Seared Salmon Topped with Sautéed
Spinach Lemon Butter Sauce, over a bed
of Saffron Risotto

Sausage and Peppers \$22

Roasted Sausage, Peppers,
Onions, tossed with our House
made Marianna Sauce, over a
bed of Penne

Shrimp Fra Diavolo \$28

Juicy Large Shrimp Cooked in a Hearty,
Spicy Tomato Sauce, over a bed
of Linguini

Shrimp Scampi \$22

Juicy Shrimp Tossed in an
Buttery Garlic White Wine
Scampi Sauce, over a bed of
Linguine

Wine Selection

Canyon Road \$8/24

Pinot Grigio

Chardonnay

Sauvignon Blanc

Moscato

White Zinfandel

Prophecy \$9/27

Buttery Chardonnay

Pinot Grigio

Sauvignon Blanc

William Hill \$10/28

Chardonnay

Santa Margarita \$11/40

Pinot Grigio

Dark Horse Rose \$9/25

La Marco Prosecco \$11

Canyon Road \$8/24

Cabernet

Merlot

Pinot Noir

Prophecy \$9/27

Cabernet

Pinot Noir

Red Blend

William Hill \$10/28

Cabernet

Alamos Malbec \$8/25

PIO Chianti \$9/31

SPECIAL OCCASION?

Our Clubhouse is the perfect place for your upcoming celebrations. We offer an array of high quality menus to fit your party needs. We specialize in all types of functions from business lunches, family parties and wedding ceremonies.

Contact our Catering Department

609.927.0006 ext. 23

DRINK SPECIALS

Greyhound \$12

Grey Goose Vodka & Ruby Red Grapefruit Juice

Green Tea Martini \$12

Whiskey, Peach Schnapps, Splash of Sour Mix

Burnt Orange Old Fashion \$13

Orange Bitters, Bulliet Bourbon, Cointreau & Muddled Oranges

Bloody Mary \$12

Tito's, Our Homemade Bloody Mix, Pepper & Salt Rim

Rusty Mule \$12

Drambuie, Ginger Beer, Orange Wedge

Casamigo Margarita \$13

Casamigo, Cointreau, Sour Mix, Salt Rim

Long Island Tea \$12

5 Spirits, Sour Mix Splash of Cola

Key Lime Martini \$13

Rum Chata, Limoncello, Vanilla Vodka, Splash of Key Lime Juice

Bombay Bramble & Tonic \$14

Bombay Gin & Tonic, Lemon Garnish

BEER SELECTION

DRAFT BEER \$5/8

Michelob Ultra \$5

Tuckahoe \$6

Goose Island \$8

Beer Hazy IPA

Kona Mango Cart \$8

BOTTLE BEER

Domestic \$5

Miller Lite, Yuengling, Coors Light, Michelob Light, Budweiser, Bud Light

Imported \$6

Heineken, Corona, Amstel Light, Guinness

Delco, Kona

COOLERS & SEASONALS

White Claw \$8

High Noon \$8

Crown Royal Cans \$8