

# GENEVA

## COUNTRY CLUB

- 1900 -

### — Appetizers —

#### **Seared Duck & Portabella Crustini**

Seared duck breast served with a portabella and spinach garlic crustini drizzled with a red wine and shallot syrup  
\$10

#### **Blackened Yellow Fin Tuna**

Blackened Yellow fin tuna served rare with a wasabi crème fraiche and carrot-jicama slaw  
\$11

#### **Fresh Mozzarella Potato Skins**

Three large potato skins loaded with bacon, spicy cappacola, fresh spinach, tomato, and fresh mozzarella served with sundried tomato horseradish sauce  
\$9

#### **Garlic Vegetable Crustinis**

Roasted garlic and herb boursin spread on crustinis topped with a roasted vegetable-herb hummus  
\$8

#### **Garlic & Herb Mussels**

(Limited)

Fresh Prince Edwards's mussels tossed in a white wine and garlic-herb butter sauce  
\$11

### — Soups —

#### **Chicken & Vegetable Bean**

Carrots, onion, celery, peas, sweet corn, black beans, navy beans and grilled chicken in a tarragon chicken broth

#### **Classic French Onion Soup**

Caramelized sweet onions in a rich sweet beef broth topped with a large crouton and gruyere cheese

### — Salads —

#### **Carver Wedge**

Wedge of iceberg with bacon bits, Maytag blue cheese crumbles, and scallions  
\$6

#### **Plantation Salad**

Iceberg lettuce tossed with a garlic spiked dressing, Parmesan cheese, and Melba toast  
\$4

#### **House Salad**

Mixed greens topped with red onions, cucumbers, cherry tomatoes, shredded Colby jack cheese and croutons with your choice of dressing  
\$4

### — Entrée Salads —

#### **Southwestern Caesar Salad**

(Chicken or Shrimp)

Fresh romaine tossed with a homemade yogurt chipotle Caesar dressing, topped with croutons and Parmesan cheese  
\$6

Chicken \$9 • Shrimp \$11

#### **Candied Walnut Salad**

Mixed greens with candied walnuts, dried cranberries, and blue cheese crumbles drizzled with a raspberry Vinaigrette dressing  
\$9

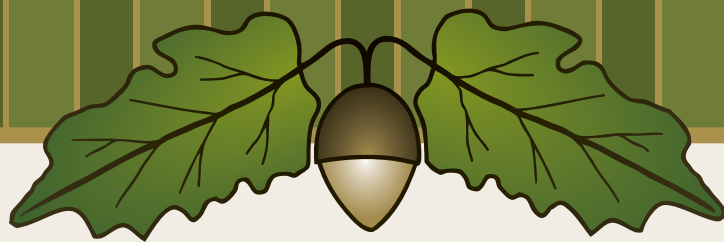
Chicken \$12 • Shrimp \$14

#### **Oriental Salad**

Fresh spinach and spring mix tossed with roasted almonds, red onion, grape tomatoes, red cabbage, diced chicken and Asian vinaigrette dressing topped with fried wontons  
\$12

#### **Roasted Peach & Summer Strawberry Salad**

Fresh spring greens with strawberries, candied walnuts, red onion and shrimp drizzled with a homemade roasted peach vinaigrette dressing  
\$14



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## Steaks

**10 oz Filet**  
\$31

**5 oz Filet**  
\$17

**16 oz Veal Chop**  
\$37

**12 oz Ginger-Soy Marinated Skirt Steak**  
\$18

**8 oz Chubby**  
\$17

### Steak Preparations

Brandy Au Povire Demi Glace  
Boetjes Mustard Béarnaise Sauce  
Mushroom & Onions  
Gorgonzola Crusted  
Cajun Rub

## Seafood

**Wild Sockeye Salmon**  
\$24

**Chilean Sea Bass**  
\$27

**Yellow Fin Tuna (limited)**  
\$25

**Whole 14 oz Catfish**  
\$14

### Preparations

Macadamia Crusted  
Béarnaise  
Roasted corn & lime vinaigrette  
Lemon zest & Olive oil vinaigrette  
Wasabi-lime aioli  
Remoulade

## Chicken, Chops, & Pastas

**Two 4oz Chicken breasts**  
\$14

### Classic Chicken Parmesan

With roasted tomato, and spinach sauce and fresh smoked mozzarella on linguini fini (No sides)  
\$20

### Geneva BBQ Baby Back Ribs

Half rack \$12 • Full Rack \$17

### Cajun Rigatoni

Fresh onions, peppers, mushrooms, shrimp, andouille sausage, and chicken tossed with capsaicin marinara sauce, with choose between mild or spicy  
\$18

### Shrimp or Chicken Alfredo

Classic Shrimp or chicken Alfredo tossed with linguini fini pasta served with garlic bread  
Shrimp \$13 • Chicken \$11

### Preparations

Wild Mushroom Marsala  
Wild Mushroom champagne Sauce  
Roasted Sweet corn Salsa

## Sides

**Loaded Baked Potato** \$4

**Local grilled sweet corn on the cob (seasonal)** \$3

**Bacon & Vidalia onion creamed spinach** \$4

**Fresh Asparagus** \$5

**Sweet Potato puree with bourbon maple butter** \$5

**Truffled Smoked Gouda Mac & Cheese** \$6

### Steak Temperatures

Blue- Below Rare Cold Center  
Rare- Very red, Cool Center  
Medium Rare- Red, Warm Center  
Medium- Pink Center

Medium Well- Slightly Pink Center  
Well- Broiled Throughout, No Pink  
\* Not responsible for well done steaks