

GENEVA

COUNTRY CLUB

- 1900 -

— Appetizers —

Blue Fin Crab Cakes

Classic blue fin crab cakes with a sweet corn and roasted red pepper coulis
\$12

Lobster Risotto

Parmesan, roasted garlic and thyme lobster risotto
\$13

Grilled Chicken Alfredo Pizza

Homemade grilled chicken and spinach alfredo on a homemade crust
\$9

Coconut Crusted Chicken Sates

Coconut crusted chicken sates with a sweet mango chili dipping sauce
\$10

Jumbo Tiger Shrimp Cocktail

Five large jumbo tiger shrimp cocktail with our homemade cocktail sauce and lemon garnish
\$16

— Soups —

Semi-Spicy Chicken Tortilla

Grilled chicken in a rich tomato & chicken broth thickened with fresh corn tortillas, fresh sweet corn, and navy beans then finished with cilantro and lime juice and topped with a crispy tortilla strips
\$6

Shrimp & Wild Rice Soup

Creamy wild rice and thyme in a rich cream based soup finished with tiger shrimp
\$7

— Salads —

Carver

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 —

Homemade Chicken Yogurt Caesar Salad

Fresh romaine and homemade croutons tossed with a homemade yogurt ceasar salad topped with parmesan cheese and grilled chicken
\$11

Candied Walnut Salad

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

Chicken \$12

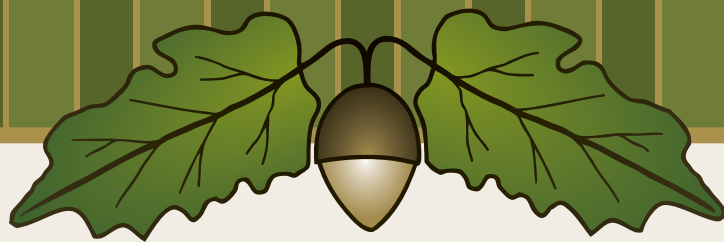
Shrimp \$14

Shrimp Caprese Salad

Fresh greens with tomato, fresh mozzarella, shrimp and basil drizzled with a homemade red wine and peppercorn vinaigrette dressing
\$15

Chef Salad

Petite chef salad with julienne of ham, turkey, swiss cheese, cheddar cheese, hardboiled egg and homemade croutons drizzled with roasted garlic and thyme vinaigrette dressing
\$13



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Steaks

10 oz Filet
\$33

5 oz Filet
\$19

14 oz Waygu Prime Ribeye
\$36

12 oz Frenched Veal Chop
\$35

8 oz Chubby
\$19

Steak Preparations

Rosemary and Roasted Garlic Olive Oil
Bourbon BBQ
Mushroom & Onions
Choron
Au Povere

Seafood

Seared Day Boat Sea bass
Market Price

Seared Day Boat Monkfish
Market Price

Atlantic Salmon
\$19

Whole 14 oz Catfish
\$14

Preparations

Asian Orange Sauce
Clarified Butter
Citrus Vinaigrette
Macadamia Nut Crusted
Roasted Red Pepper and thyme coulis
Remoulade
Sweet & Spicy Blackened

Chicken, Chops, & Pastas

Sides not included with pastas

Italian Sausage & Calamari

Savory Italian sausage tossed in a rich homemade alfredo and rigatoni pasta finished with scallions, parmesan cheese and Italian breaded calamari
\$19

Italian Chicken Penne Regatta Bake

Grilled chicken, asparagus, black olives, sundried tomatoes, and penne pasta tossed in a vodka cream sauce topped with fresh mozzarella and parmesan cheese and slowly baked
\$18 (Alfredo optional)

Geneva BBQ Baby Back Ribs

Half rack \$15 • Full Rack \$19

Chicken Cordon Bleu

Large airline chicken breast stuffed with gruyere cheese and black forest ham and lightly breaded served with a mustard rosemary cream sauce
\$17

Apple Smoked Kurobuta Pork Tenderloin

Apple smoked pan seared kurobuta pork tenderloin with blue cheese grits and drizzled with a homemade cranberry chutney
\$19

Sides

Loaded 1 lb Baked Potato \$6

Honey-Tarragon Glazed baby Carrots w/tops \$6

Sundried Tomato & Thyme Risotto \$6

Blue Cheese Macaroni \$6

Asparagus (seasonal) \$6

Brussels sprouts with onions & bacon \$5

Vegetable Couscous \$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