

GENEVA

COUNTRY CLUB

- 1900 -

— Appetizers —

Seafood Croquette

Shrimp, blue crab, and scallop croquette with a sweet corn & jalapeno coulis
\$12

Caramelized Wild Mushroom Bruchetta

Caramelized shitake, oyster, and crimini mushrooms fresh herbs and drizzled with olive oil a sweet basil balsamic reduction on a crisp crustini topped with caramelized goat cheese
\$9

White Chicken Chili Dip

White Chicken Chili dip topped with fresh tomatoes and diced scallions served with tri-colored tortilla chips
\$8

Italian Sausage Spring Roll

Ground pork, Italian sausage, and cabbage spiked with garlic and ginger hand rolled in a thin crepe and fried crispy served with sweet chili sauce
\$9

Jumbo Tiger Shrimp Cocktail

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

— Soups —

Wisconsin Cheese & Potato Soup

Wisconsin cheese & redskin potato soup finished with dill
\$6

Soup of the Week

Fresh homemade soup of the week

— 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 —

Mediterranean Salad

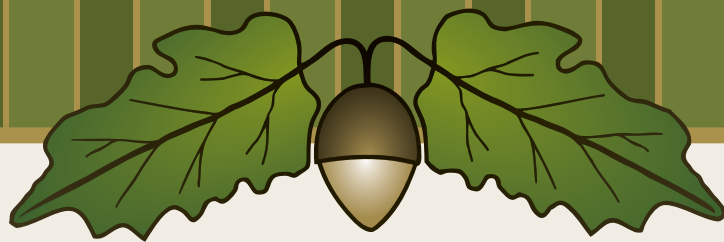
Mixed greens with sundried tomatoes, kalamata olives, red onions, cucumbers, and feta cheese drizzled with a herb vinaigrette dressing choice with of chicken or shrimp
Chicken \$12 Shrimp \$14

Teriyaki & mandarin Chicken Salad

Arcadian greens with mandarin oranges, red onions, toasted almonds and topped with grilled teriyaki marinated chicken drizzled with a homemade cilantro-orange chipotle vinaigrette
\$13

Candied Walnut Spinach Salad

Candied walnut salad, blue cheese crumbles, shitake mushrooms, red onions and spinach drizzled with a hot bacon dressing choice of chicken or shrimp
Chicken \$12 Shrimp \$14



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Steaks

10 oz Filet

\$35

5 oz Filet

\$20

14 oz Ribeye

\$32

12 oz Strip Steak

\$30

8 oz Chubby

\$19

Steak Preparations

Molasses Tarragon Blue Cheese Butter

Bourbon Peppered Bordelaise

Mushroom & Onions

Chipotle-Maple Teriyaki

Au Povire

Blackened

Seafood

Seared Day Boat Red Snapper

Market Price

Fresh Sea Bass

Market Price

Atlantic Salmon

\$19

Whole 14 oz Catfish

\$14

Preparations

Asian Orange Sauce

Pomegranate Vinaigrette

Mediterranean Mojo Butter

Hazelnut Nut Crusted

Sweet Corn Jalapeño Coulis

Remoulade

Sweet & Spicy Blackened

Chicken, Pork, & Pastas

Sides not included with pastas

Rigatoni Scampi

Rigatoni tossed with olive oil, fresh basil, garlic, cherry tomatoes, and finished with whole butter

Chicken \$17 Jumbo Prawns \$22

Italian Penne Barbeque Alfredo

Wheat penne pasta tossed with fresh spinach, andouille sausage, and Italian sausage finished with a rich barbeque alfredo sauce

Chicken \$19 Jumbo Prawns \$24

Geneva BBQ Baby Back Ribs

Half rack \$19 Full Rack \$23

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

\$18

Apple Smoked Brined Pork Chop

Apple brined 14oz boneless pork chop cold smoked and pan seared finished with a sweet corn and pancetta peppercorn sauce

\$23

Sides

Loaded 1 lb Baked Potato \$6

Rice Pilaf \$6

Wild Mushroom & Rosemary Risotto \$6

Sweet Potato Fries \$5

Broccoli Florets \$5

Brussels Sprouts with Onions & Bacon \$6

Pancetta Creamed Spinach \$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