



# THE MANHATTAN COUNTRY CLUB

## SMALL PLATES

### SHRIMP COCKTAIL

\$10

FIVE LARGE SHRIMP POACHED AND SERVED WITH SPICY COCKTAIL SAUCE AND A LEMON WEDGE

### TAMALE

\$11

PORK SPICED, ENCASED IN MASA, THEN WRAPPED IN A BANANA LEAF AND STEAMED, SERVED WITH GUACAMOLE, SOUR CREAM, AND PICO DE GALLO

### AHI TUNA

\$12

AHI TUNA LIGHTLY SEARED WITH SEAWEED SALAD, PICKLED CARROTS, AND A FIERY PONZU DIPPING SAUCE

### CHILI LIME BEEF SKEWERS

\$11

BEEF MARINATED IN CHILI LIME AND ADOBE SAUCE, THEN CHAR-GRILLED, AND SERVED WITH CHIPOTLE, RANCH, GUACAMOLE, PICO DE GALLO, AND A FLOUR TORTILLA

### FLATBREAD PIZZA

\$10

TANDOORI BAKED FLATBREAD TOPPED WITH RICH, ZESTY, TOMATO CONCASSE, AGED ASIAGO AND GRUYERE CHEESE, AND FRESH HERBS

### CHEESE PLATE

\$18

A SELECTION OF THREE CHEESES, PAIRED WITH BACON JAM, AND PICKLED VEGETABLES

## CLUB SALADS

•\$7 FULL •\$6 PETITE

THE ADDITION OF FRIED OR GRILLED CHICKEN, GRILLED SHRIMP, AHI TUNA, OR GRILLED SALMON TO ANY SALAD IS AVAILABLE FOR \$7

### SUNFLOWER

MIXED GREENS TOPPED WITH BLEU CHEESE CRUMBLES, HOUSE CROUTONS, TOMATOES, AND SLICED CUCUMBERS WITH OUR SUNFLOWER VINAIGRETTE DRESSING

### THUNDERBIRD

MIXED GREENS TOPPED WITH TOMATOES, SLICED CUCUMBERS, BACON CRUMBLES, ASIAGO CHEESE, AND SUNFLOWER SEEDS, WITH OUR CREAMY RANCH DRESSING

### CLASSIC CAESAR

CRISP ROMAINE LETTUCE TOPPED WITH HOUSE CROUTONS, ASIAGO CHEESE, TOMATOES, AND OUR HOUSE CAESAR DRESSING

### HOUSE

A SIMPLE SALAD OF MIXED GREENS, GRAPE TOMATOES, SLICED CUCUMBERS, AND HOUSE CROUTONS WITH YOUR CHOICE OF DRESSING

#### HOUSE DRESSING CHOICES:

BUTTERMILK RANCH, SUNFLOWER VINAIGRETTE, BLEU CHEESE, HONEY MUSTARD, ITALIAN,  
ROAST GARLIC BALSAMIC, CAESAR, OIL & VINEGAR, FRENCH, DOROTHY LYNCH, 1000 ISLAND,  
DOROTHY LYNCH

SPECIALTY SALADS

CHICKEN OR  
SEAFOOD COBB

\$13 FULL \$7 PETITE  
\$15 FULL \$8 PETITE

CRISP ICEBERG LETTUCE, AVOCADO, BOILED EGG, BACON CRUMBLES, TOMATOES, SMOKED BLEU CHEESE CRUMBLES, POACHED SHRIMP, AND CRAB MEAT WITH YOUR CHOICE OF DRESSING

STEAK FAJITA SALAD

\$13 FULL

A FRIED TORTILLA BOWL FILLED WITH ICEBERG LETTUCE, TOMATOES, CHEDDAR CHEESE, MARINATED GREEN CHILI LIME STEAK, AND SPICY CHIPOTLE RANCH DRESSING

CRAB LOUIE

\$13 FULL \$7 PETITE

A TIMELESS CLASSIC OF CRISP ICEBERG LETTUCE TOPPED WITH SWEET CRAB MEAT, BOILED EGG WITH LOUIE DRESSING, AND A LIME WEDGE ON THE SIDE

FROM THE STOCK POT

CHEF’S SOUP OF THE DAY

HOUSE-MADE, PLEASE ASK YOUR SERVER FOR TODAY’S SELECTION.

\$4 CUP \$7 BOWL

GRATINEE OF FRENCH ONION SOUP

SWEET ONION SLOWLY CARAMELIZED AND COMBINED WITH BEEF BROTH, TOPPED WITH A CROUTON, LOADS OF ASIAGO CHEESE, AND BROILED TO BUBBLY GOLDEN BROWN.

\$5 CUP \$8 BOWL

LIGHTER SIDE

BOGIE

\$12

A HALF POUND OF CHOICE GROUND BEEF, CHAR-GRILLED AS YOU LIKE, TOPPED WITH LETTUCE, TOMATO, ONION, AND YOUR CHOICE OF CHEESE ON A BRIOCHE ROLL

SOUTHWEST CHICKEN

\$13

A CLUB STAPLE: CHAR-GRILLED CHICKEN BREAST, TOPPED WITH BACON, PEPPERJACK CHEESE, ON A CIABATTA ROLL, WITH CHIPOTLE MAYONNAISE, AND GUACAMOLE

SNAPPER TORTA

\$13

FRIED RED SNAPPER, SERVED ON TELERA BREAD WITH GUACAMOLE, SHREDDED LETTUCE, AND PICO DE GALLO

DINNER SIDES (\$5 EACH)

RISOTTO, ROASTED MARBLE POTATOES, BAKED POTATO, CAJUN RICE, MASHED POTATOES, FRENCH FRIES, FRESH VEGETABLE, LOADED MASHED POTATOES, LOADED BAKED POTATO

ENTREES

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF STARTER SOUP OR SALAD AND CHEF'S VEGETABLE

**FILET MIGNON** \$31  
A HOUSE CUT FILET OF BEEF, SEARED AND ROASTED, NAPPED WITH DEMI-GLACE, SERVED WITH A BAKED POTATO AND FRESH VEGETABLE

**RIB EYE STEAK** \$31  
SIMPLY SEASONED ANGUS BEEF CHAR-GRILLED AS YOU LIKE, PRESENTED WITH A BAKED POTATO, AND FRESH VEGETABLE

**WAYGU SIRLOIN** \$30  
SIMPLY SEASONED AND GRILLED TO YOUR LIKING, TOPPED WITH SAUTÉED EXOTIC MUSHROOMS, AND SERVED WITH A BAKED POTATO AND FRESH VEGETABLE

**SALMON HAIDA** \$28  
FRESH ATLANTIC SALMON, SEASONED AND PAN-SEARED AND ROASTED ON A CEDAR PLANK, PLATED WITH MARBLE POTATOES AND A FRESH VEGETABLE

**SNAPPER AND SHRIMP** \$28  
FRESH RED SNAPPER, PAN-SEARED, ROASTED, THEN SMOTHERED WITH SHRIMP SALSA, AND SERVED WITH CAJUN RICE AND FRESH VEGETABLE

**PORTERHOUSE PORK CHOP** \$26  
A PORTERHOUSE STYLE CHOP OF HERITAGE DUROC PORK, CHAR-GRILLED AND PRESENTED WITH WHIPPED POTATOES, RICH BROWN GRAVY, AND FRESH VEGETABLE

**LOBSTER RISOTTO** \$24  
AGED ASIAGO CHEESE AND FRIED LOBSTER MEAT, ALL FOLDED INTO A CREAMY RISOTTO, THEN TOPPED WITH MORE ASIAGO CHEESE AND FRESH HERBS, SERVED WITH FRESH VEGETABLE

**SUMMER PASTA** \$20  
FRESH VEGETABLES, EXOTIC MUSHROOMS, AND DICED TOMATOES, ALL SAUTÉED IN OLIVE OIL AND GARLIC, TOSSED WITH LINGUINE PASTA, AND SERVED WITH GARLIC BREAD

**NEW ORLEANS STYLE BBQ SHRIMP** \$24  
LARGE SHRIMP, SAUTÉED IN BUTTER AND CAJUN SPICES, THEN WE ADD BEER TO CREATE A WONDERFUL, RICH, AND SPICY SAUCE, SERVED WITH CAJUN RICE AND BREAD FOR DIPPING ALL THE DELICIOUSNESS

**CERTIFIED ANGUS PRIME RIB**  
(AVAILABLE SATURDAY ONLY)  
SLOW ROASTED CERTIFIED BLACK ANGUS BEEF SERVED WITH POTATO CHOICE

EIGHT OUNCES	\$28
TWELVE OUNCES	\$32

DINNER SPLIT PLATE CHARGE \$6, INCLUDES ADDITIONAL STARTER AND SIDE SELECTIONS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS,  
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.