

## Soups

### ***Club Seafood Gumbo***

members *cup 6 / bowl 8*      non-members *cup 7 / bowl 9*

### ***French Onion Soup or Soup du Jour***

Ask your server for the soup of the day.

members *cup 5 / bowl 7*      non-members *cup 6 / bowl 8*

## Appetizers

### ***Fried Green Tomatoes***

Crab cake sandwiched between two breaded fried green tomatoes topped with crabmeat and hollandaise.

### ***Firecracker Shrimp***

Gulf fried shrimp tossed with your choice of Buffalo, Sweet Chili or GSC sauce served on a bed of greens in a fried tortilla shell.

### ***Maple Chicken Bites***

Tender bites of chicken breast marinated in a maple marinade, wrapped in bacon and skewered grilled to perfection.

### ***Stuffed Mushrooms***

Fresh button mushrooms stuffed with a blend of seasonings, cheddar & swiss cheeses and andouille sausage baked and served in drawn butter.

### ***Sausage Wontons***

A wonton wrapper filled with pork sausage, Colby cheese, peppers and onions baked to perfection.

### ***Cheese Board***

Wedge of brie topped with fig preserve, herbed boursin and smoked gouda cheeses served with gourmet crackers.

## Salads

### ***Garden Salad***

Bed of greens with tomatoes, cucumbers, crouton and cheddar cheese with your choice of dressing.

### ***Wedge Caesar***

Grilled wedge of romaine topped with fresh bacon bits, shaved parmesan, homemade, croutons and classic Caesar dressing.

### ***Strawberry Field***

Bed of fresh spinach, candied pecans, sliced strawberries, red onions, cucumbers, feta cheese and house dressing.

### ***Gorgonzola***

Crisp romaine lettuce, chopped crispy bacon, cherry tomatoes, sliced red onions, crumbled blue cheese and Blue Cheese dressing.

## Entrees

### ***Filet Mignon***

Hand cut filet, grilled to perfection, topped with blue cheese fritter and tawny port reduction. Served with baked potato and vegetable du jour.

### ***Club Tournedos***

Twin 5 oz filets grilled to order topped with Marchand de Vin and Bearnaise sauce. Served with baked potato and vegetable du jour.

### ***Seafood Genovese***

Shrimp, scallops and crabmeat in dry vermouth cream sauce with garlic, sundried tomatoes and broccoli over fettuccine with parmesan cheese. Served with vegetable du jour.

### ***Southern Seafood Sauté***

Sautéed shrimp, crabmeat and mushrooms with fresh herbs and spices served over angel hair pasta. Served with vegetable du jour.

### ***Scallop Elizabeth***

Fried baby scallops served on a bed of fettuccine in a rich crab cream sauce topped with mozzarella cheese. Served with vegetable du jour.

### ***Veal Gorgonzola***

Pan seared veal cutlets with house seasonings topped with crusted gorgonzola cheese. Served with baked potato and vegetable du jour.

*\*Add sautéed mushrooms for additional \$3*

### ***Veal and Crab Sauté***

Sautéed veal cutlets with crabmeat, mushrooms, herbs, spices and sherry. Served with seafood risotto and vegetable du jour.

### ***Black-n-Blue Crab***

Blackened and grilled chicken breast topped with crabmeat and bearnaise sauce. Served with seafood risotto and vegetable du jour.

### ***Louisiana Florentine***

Grilled chicken breast on a bed of wilted spinach covered with a tasso cream sauce. Served with baked potato and vegetable du jour.

### ***Chicken Piccata***

Sautéed chicken breast with capers and lemon butter served on a bed of angel hair pasta topped with fried crawfish tails. Served with vegetable du jour.

### ***Chef's Fish of the Day*      *Market Price***

Please ask your server for our daily fresh fish special.

#### **ADDITIONAL TOPPINGS**

Oscar..... Crabmeat Asparagus & Hollandaise

Maytag.....Blue Cheese & Apple Wood Smoked Bacon

Pontchartrain.....Sautéed Shrimp, Crabmeat and Crawfish

\*Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, pork, poultry or shell fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.

**All dinner sales will be charged a 22% gratuity and 7% tax. We accept cash or credit cards.  
All credit card transactions will be charged a 3% fee.**

Revised 06/24