

FIELD CLUB DINNER MENU

SOUPS AND APPETIZERS

Gazpacho or Vichyssoise \$4.95
Soup du Jour \$4.95

Wicked Tuna GF \$17.00
seared Ahi Tuna, salad greens, seaweed salad,
ginger, carrots, cucumbers, wasabi peas
and a chili garlic dressing

**Original Buffalo Style
Chicken Wings GF** \$13.95
with ranch and blue cheese dressing

Duck Pot Stickers \$10.95
on oriental vegetable slaw
with a soy plum dipping sauce

Bang Bang Shrimp Appetizer GF \$14.50
fried shrimp tossed in our sweet Thai chili sauce
served with spring roll chips

Fried Calamari GF \$10.95
with marinara sauce, shaved parmesan and herbs

BUTCHER BLOCK

Chicken Marsala or Piccata \$16.95

CAB Filet Mignon **GF** 6oz - \$35.25

CAB New York Strip **GF** 14oz - \$33.25

Sauces: mushroom demi, red wine demi or traditional

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness,
especially if you have a medical condition.*

FRESH FROM THE GARDEN

Italian Caprese Salad GF \$14.25
fresh sliced mozzarella cheese,
rosemary brined purple onions and greens
laced with a roasted garlic lemon dressing,
fresh basil, olive oil and balsamic glaze
with your choice of chicken, salmon or shrimp

Shrimp Tempura Salad GF \$13.95
baby arugula, Napa cabbage, cucumbers,
julienne carrots and shredded purple cabbage
with soba noodles tossed with wakame salad
and an orange ginger citrus dressing

Thai Chicken Salad GF \$15.95
crisp rice flour fried chicken breast
on baby greens tossed with a citrus vinaigrette
laced with honey toasted almonds,
shredded heirloom carrots, mandarin oranges
accompanied by a Thai peanut dipping sauce

Fried Green Tomato Salad \$13.95
iceberg and heart of romaine greens tossed with
julienne heirloom carrots, tomatoes, cucumbers,
hard-boiled egg and crumbled bacon
topped with marinated fried green tomatoes
on a buttermilk ranch dressing

FC SALADS YOU KNOW

Medium \$14.25 Large \$18.25

- Miso Grilled Salmon - Southern Fried - Cobb
- Martha's Vineyard - Shrimp Louis - Crab Avocado


HAND HELD DELIGHTS

“Our Club” \$10.95
sliced roasted turkey breast, havarti cheese, bacon, lettuce, cucumbers, and tomato on toasted whole grain bread with lingonberry mayo

Black Angus Burger \$12.00
grilled to your liking with lettuce, tomato, shaved purple onion and a pickle spear
(add cheese \$.50)

Quesadilla \$10.95
chicken, beef or vegetarian
with sour cream, guacamole and salsa
(shrimp add \$3.25)

Reuben \$12.50
shaved corned beef or roasted turkey breast
with swiss cheese and sauerkraut
on grilled marble rye with thousand island dressing

Vegan Burger  \$10.50
a blend of organic whole grains, brown rice, organic corn, onions, and green peppers
on toasted vegan bun
with a vegan roasted tomato mayo

Grouper Burger \$17.25
pan seared grouper fillet on kaiser bun
with creamy coleslaw, mango salsa
and lime tartar sauce

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, cole slaw or fruit.

ENTRÉES

Lobster & Blue Crab Cakes **GF** \$26.95
Maine lobster tail and blue crab jumbo lump cakes on a lemon beurre blanc with tricolored fingerling potatoes, roasted corn, baby green beans and an old bay tartar sauce

Veal and Three Cheese Florentine Cannelloni \$21.95
roasted garlic and rosemary spiced veal tenderloin with ricotta, parmesan, mozzarella and spinach on a roasted vegetable marinara sauce with toasted crostini

Fried Floridian Shrimp **GF** \$18.95
hand breaded Gulf shrimp
on coconut milk vegetable fried rice
with pineapple mango salsa

Beef Tenderloin Stroganoff \$18.95
tender beef tenderloin tips
with roasted vegetable demi on pappardelle pasta tossed with broccoli florets and mushrooms topped with sweet paprika sour cream

Bang Bang Shrimp Creole \$24.95
fried shrimp tossed in our sweet Thai chili sauce served over jasmine vegetable fried rice & broccoli

Seared Chilean Sea Bass **GF** \$28.95
on white cheddar mashed potatoes, white and green asparagus and a New Bedford sauce

Sesame Chicken **GF** \$17.95
tender chicken breast
tossed with an orange ginger soy sauce
with jasmine rice, broccoli, carrots and bok choy

GOURMET MARINADES & GRILL

Served with the vegetable and starch of the day and your choice of soup or salad.

Hanger Tender Steak | \$23.95

Marinades:

Mediterranean Lemon Garlic
Korean BBQ (Bulgogi)
Cuban Mojo

Chicken Breast | \$19.95

Marinades:

Margarita Lime
Orange Ginger Soy
Candy Apple BBQ