



FIELD CLUB DINNER MENU

SOUPS, SALADS & APPETIZERS

- Gazpacho or Vichyssoise** \$4.95
- Soup du Jour** \$4.95
- French Onion Soup** \$7.50

- Lobster Escargot** \$13.50
served in hot roasted garlic butter with toasted crostinis

- Buffalo Style Chicken Wings GF** \$13.95
tender chicken wings tossed in a spicy butter sauce with ranch and blue cheese dressing

- Sesame Chicken and Ginger Spring Rolls** \$12.95
rice noodle slaw with soy cilantro 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
rice flour and crushed fried plantain breaded calamari rings served with marinara sauce topped with shaved parmesan cheese and herbs

- Wild Caught Blue Crab Cakes** \$16.50
two 3 oz. blue crab cakes on a red cabbage pineapple salad with dill caper tartar sauce

- Barbequed Pork Belly Biscuits** \$13.50
tender smoked barbequed pork belly on mini corn and chive biscuits with southern mustard potato salad

FRESH FROM THE GARDEN

- Traditional Greek Salad with Grilled Chicken Shawarma** \$17.95
heirloom cherry tomatoes, red onion, english cucumber, green and red peppers, kalamata olives, capers, oregano, red wine vinegar, extra virgin olive oil, field greens, feta cheese and grilled pita bread

- Honey Ginger Chicken Salad** \$15.95
watermelon, crumbled farmers cheese, artisan baby greens, candied almonds, craisins, carrot ginger dressing, and toasted pumpkin seeds

- Farmer's Salad GF** \$13.95
blueberries, roasted butternut squash, golden beets, toasted pumpkin seeds, sugared walnuts, and crumbled blue cheese tossed with mesclun and lemon preserved dressing with micro greens

- House Cured Scottish Salmon Gravlax** \$16.95
toasted bagel, crème fraiche horseradish aioli, citrus cream cheese, baby endive greens tossed with a dill dressing and pickled vegetable salad

FC SALADS YOU KNOW

Medium \$14.25 Large \$18.25

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

The following salads are available in one size only:

\$14.25	\$15.95	\$17.00
Caprese	Thai Chicken	Wicked Tuna

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
Ask your server about our Vegan Burger!
(add cheese \$.50)

Quesadilla \$10.95

chicken, beef or vegetarian with sour cream, guacamole and salsa *(add shrimp \$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

Ahi Tuna Sliders \$14.95

seared ground ahi tuna on toasted brioche slider buns with wakame red cabbage slaw, wasabi mayo tartar and your choice of a side

Italian Sausage Sandwich \$13.95

Italian sausage, sautéed onions, red and green peppers, black olives, marinara sauce and melted mozzarella cheese on a toasted baguette with your choice of side

Fried Grouper Cheek Hoagie \$15.95

tender fried grouper cheeks on toasted hoagie bun with shredded lettuce, cajun remoulade and your choice of a side

Lobster Tacos GF \$17.25

choice of fried or sautéed Lobster meat, in corn tortillas with grilled onions, pico de gallo, yucca fries and a siracha avocado lime crema

Roasted Vegetable Wrap  \$11.25

black eye pea hummus, roasted peppers, grilled squash, blackened tofu, pickled red onion, mixed greens, and greek vinaigrette wrapped in a flour tortilla

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

ENTRÉES

Sea Salt Seared Halibut \$28.95

tri-colored fingerling potato, leek and corn ragout with a dill roasted garlic sauce topped with a brined heirloom cherry tomato, pea tendrils and fennel salad

Traditional New Orleans Seafood Gumbo \$27.95

crayfish, oysters, shrimp, andouille sausage and white rice topped with fried okra

Homemade Beef & Vegetable Lasagna \$19.95

rosemary, basil and roasted garlic seasoned beef, grilled zucchini, yellow squash, eggplant, marinara sauce, ricotta cheese and grated parmesan cheese served with garlic crostini

Veal Parmesan \$18.95

tender breaded veal cutlet, basil and roasted garlic marinara sauce, and mozzarella cheese served with fettucine alfredo, broccoli and toasted crostini

Vegetarian Shoyu Udon Bowl  \$19.95

herb seared tofu, udon noodles, bamboo shoots, water chestnuts, pickled hearts of palm and ginger, shitake mushrooms and a shoyu vegetable broth

Southern Indian Butter Chicken \$21.95

served with buttered basmati rice, grilled naan bread and cucumber cilantro yogurt raita

Hanger Steak \$24.95

marinated grilled hanger steak on steak fries with a merlot demi, sauteed spinach and garlic butter grilled baguette



**CERTIFIED
ANGUS
BUTCHER BLOCK**

Rack of Lamb (6 chops) **GF** \$33.25

Filet Mignon **GF** 8oz- \$35.25

Prime New York Strip **GF** 16oz- \$33.25

Sauces: Mushroom Demi or Traditional Demi



For your added safety, this menu is treated with an antimicrobial coating.

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.