

The Club at Linville Ridge

APPETIZERS & SALADS

Cream of Broccoli

crimini mushroom pesto, homemade crackers

\$8.00

Traditional Caesar Salad

chopped romaine, croutons, parmesan reggiano

homemade Caesar dressing

\$8.00

Heirloom Tomato & Green Bean Salad

red onion, shaved parmesan & roasted peppers tossed in garlic herb extra virgin olive oil

\$9.00

Spinach Salad with Avocado

strawberries, candied pecans & goat cheese

champagne vinaigrette

\$9.00

Flash Fried Buffalo Mozzarella

tomato basil marinara fresh basil

\$10.00

Escargot en Vol Au Vent

garlic white wine pernod butter

fresh parsley & parmesan

\$13.00

Classic Shrimp Cocktail "Martini"

cocktail sauce & lemon

\$13.00

*"The secret of staying young is to live honestly,
eat slowly, and lie about your age."*

Lucille Ball

The Club at Linville Ridge

ENTREES

Chargrilled Provimi Veal Chop
wild mushroom & red pepper ragout
\$32.00

14 oz Grilled New York Strip Steak
crispy onion rings & shallot-herb compound butter
\$36.00

Blackened Mahi Mahi
crawfish etouffée
\$29.00

Pan Seared Chilean Seabass
fried scallions & caper beurre blanc
\$30.00

Grilled Colorado Lamb Chops
homemade onion rings & molasses-blueberry sauce
\$38.00

Stuffed Pork Chop with Dried Berries & Bacon
wild mushroom demi
\$26.00

Sweet & Sour Shrimp and Calamari
wasabi aioli & pickled ginger
\$28.00

All entrees are served with choice of two:

<i>au gratin potatoes</i>	<i>steamed broccoli</i>
<i>baby carrots</i>	<i>local green beans</i>
<i>wild rice blend</i>	<i>spaghetti squash</i>
<i>sliced heirloom tomatoes</i>	<i>mushroom ragout</i>

Prix Fixe

\$46.00

three courses – one selection per course

FIRST COURSE

Cream of Broccoli

crimini mushroom pesto, homemade crackers

Traditional Caesar Salad

*chopped romaine, croutons, parmesan reggiano
homemade Caesar dressing*

Heirloom Tomato & Green Bean Salad

*red onion, shaved parmesan & roasted peppers
tossed in garlic herb extra virgin olive oil*

Flash Fried Buffalo Mozzarella

tomato basil marinara fresh basil

SECOND COURSE

Blackened Mahi Mahi

crawfish etouffée

Pan Seared Chilean Seabass

fried scallions & caper beurre blanc

Stuffed Pork Chop with Dried Berries & Bacon

wild mushroom demi

Sweet & Sour Shrimp and Calamari

wasabi aioli & pickled ginger

THIRD COURSE

Bailey's Brulee

Bailey's egg custard with caramelized sugar

Frozen Berry Terrine

*chocolate cookie crust with chocolate
blackberry and blueberry ice cream
rum and raspberry sauce*

Lemon Souffle with Fresh Berries

*creamy tart lemon mousse
with layers of blueberries and whipped cream
raspberry sauce*

SATURDAY, AUGUST 13, 2011