

DINNED A MENU

GRASSLANDS GOLF AND COUNTRY CLUB

DINNER MENU

APPETIZERS

CALAMARI

Flour coated and lightly fried calamari, served with marinara sauce
14.00

CADDY SHACK

Potato wedges fried and seasoned, stacked around tender braised short ribs, topped with a sunny side up egg, pickled onions, scallions
15.00

DEVILS ON HORSEBACK

Shrimp stuffed with jalapenos and wrapped in bacon, served with a sweet and sour sauce
15.00

MUSSELS

Mussels cooked in either a white wine garlic sauce or a chunky marinara. Served with garlic bread
16.00

FRIED GOAT CHEESE

Goat cheese coated in panko bread crumbs, fried and served with a raspberry dipping sauce
14.00

SOUP & SALADS

CEASAR SALAD

Fresh romaine hearts tossed in a creamy Caesar dressing, with croutons and shaved Parmesan cheese
8.00/11.00

RANCH HOUSE SALAD

Romaine, tomato, red onions, bacon, and mixed cheese, tossed in our homemade ranch dressing. Topped with diced fried chicken
10.00/17.00

1600 SALAD

Romaine hearts tossed with tomatoes, diced ham, Swiss cheese, stuffed green olives, and Parmesan cheese tossed in house made 1905 dressing
10.00/14.00

FRENCH ONION SOUP

Beef broth, caramelized onions, croutons topped with swiss cheese
5.00/8.00

BLUE CHEESE PECAN CHOP SALAD

Fresh romaine hearts candied pecans, tomatoes, bacon, fried pasta, tossed in our Italian dressing topped with blue cheese crumbles
10.00/13.00

HAWAIIAN SALAD

Romaine hearts topped with pineapple, cashews, rice noodles, carrots, sesame seeds. Served with a honey lime dressing
10.00/16.00

SOUP DU JOUR

Made in house daily, served with crackers
4.00/6.00

*Add any of the following proteins to your salad for an additional charge,
Chicken 9, Shrimp 9, Salmon 9, Grouper 16
Prepared grilled, blackened or fried*

FROM THE SEA

FLORIDA BLACK GROUPE.....36.00
60 SOUTH SALMON.....26.00
SHRIMP.....24.00
MAHI MAHI.....24.00

Prepared grilled, fried, or blackened.
Includes choice of salad or soup,
and one signature side
Add Francese, Piccata or Lemon Butter for \$3

PASTA

SHORT RIB RAGU

Short rib ragu sauce tossed with rigatoni pasta and garlic bread
30.00

FRUTTI DI MARE

Calamari, mussels, clams, and shrimp cooked in either a chunky marinara or a white wine garlic sauce. Served over the pasta of your choice and garlic bread
34.00

CLASSIC ENTREES

CHOPPED STEAK

Chopped steak topped with mushrooms, onions, and provolone cheese, includes choice of one side
17.00/23.00

VEGETABLE STACK

A grilled vegetable stack of zucchini, yellow squash, mushrooms, peppers, red onions, and asparagus served with ancient grains and balsamic reduction
20.00

SIDES

SIGNATURE SIDES

BROCCOLI COLESLAW FRESH FRUIT FRENCH FRIES MASHED POTATOES
SWEET POTATO FRIES ONION RINGS BAKED POTATO RICE\$5

PREMIUM SIDES

ASPARAGUS GRILLED MUSHROOMS BRUSSEL SPROUTS
MASHED CAULIFLOWER SAUTEED SPINACH.....\$7

LINGUINI AND CLAM SAUCE

Fresh linguini pasta with littleneck clams, garlic, and olive oil, served with garlic bread
26.00

BUTTERNUT RAVIOLI

Butternut squash ravioli smothered in a butternut beurre blanc with fresh sage
27.00

LOBSTER RAVIOLI

Ravioli stuffed with lobster topped with a creamy tomato vodka sauce and your choice of soup or salad
30.00

SHRIMP SCAMPI

Sauteed in olive oil, garlic, lemon, and Parmesan cheese served over linguini with garlic bread and choice of soup or salad
16.00/25.00

FILET MIGNON 4OZ.....	26
6OZ.....	36
10OZ.....	53
RIBEYE 14OZ.....	36

Includes choice of soup or salad and one signature side
Add sauce of choice for \$3, bearnaise, horseradish creme fraiche, maitre d' hotel butter, and truffle demi-glace

CHICKEN BREAST.....	15/24
VEAL CUTLET.....	27

Choice of grilled, blackened, piccata, marsala, or Parmesan
Includes selection of penne, linguine, or angel hair pasta, and one signature side or salad