

SHOREWOOD COUNTRY CLUB

DINNER STARTERS

REAL CHICKEN WINGS \$6

6 crispy fried fresh wings with celery and blue cheese
hot, medium, mild, garlic-parmesan, bbq, cajun

STUFFED BANANA PEPPERS \$8

herb and cheese stuffing, garlic oil, toasted ciabatta

BRUSCHETTA \$8

toasted bread, tomato, roasted garlic, basil, asiago, balsamic drizzle

SAUTEED MUSSELS \$10

sweet italian sausage, garlic, grape tomatoes, white wine broth, grilled crostini

SHRIMP COCKTAIL \$9

cocktail sauce, lemon wedge

HOT CRAB DIP \$9

spinach, artichoke hearts, toasted ciabatta

MEXICALI NACHOS \$8

seasoned chicken, peppers, onions, scallions, smashed black beans, jalapeno sour cream

BACON WRAPPED SCALLOPS \$10

sweet and sour glaze

SEAFOOD BISQUE cup \$4 bowl \$5

creamy sherried lobster base, shrimp, crabmeat, haddock

BAKED FRENCH ONION SOUP cup \$4 bowl \$5

rich beef broth, croutons, provolone cheese

SOUP DU JOUR cup \$3 bowl \$4

chefs daily inspiration

PASTA

VEAL AND RAVIOLI \$19

braised veal, three cheese ravioli, prosciutto, spinach, braising jus

CHICKEN PENNE ALFREDO \$15

broccoli, shaved asiago, diced tomato substitute SHRIMP \$2

SEAFOOD MAC AND CHEESE \$21

shrimp, scallops, crabmeat, lobster-tarragon cream, asiago

CHICKEN PARMESAN \$17

breaded chicken, fried mozzarella puck, pesto cream, linguini

SALADS

SALAD CAPRESE \$10

mixed greens, layered fresh mozzarella and tomato, balsamic onions, olive oil, balsamic glaze

CAESAR \$6

crisp romaine, house-made caesar dressing, croutons, shaved asiago

add CHICKEN \$3 GRILLED SIRLOIN \$5 SHRIMP \$6 SALMON \$6

BEEF AND POTATO \$12

grilled steak, romaine, fingerling potatoes, fried onions, grape tomatoes,
crumbled blue cheese, creamy horseradish dressing

THAI CHICKEN SALAD \$10

mixed greens, baby corn, julienne asian vegetables, shredded coconut, red curry vinaigrette

MONTEREY SHRIMP SALAD \$11

mixed greens, corn and pepper relish, bowtie pasta, red onion, grape tomatoes, cilantro vinaigrette

all salads served with roasted garlic ciabatta

FROM THE GRILL

8 oz FILET MIGNON with shallot demi glace \$25

12 oz NEWYORK STRIP STEAK with shallot demi glace \$25

SPECIALTIES

CHICKEN CHAUSSEUR \$16

mushrooms, tomatoes, green peppercorn demi glace

FOREST MUSHROOM-VEGETABLE RISSOTO \$15

wild mushroom, spinach, tomato, red onion, artichoke hearts, roasted garlic oil

CRISPY PANKO FRIED SHRIMP \$17

homemade tartar sauce, lemon wedge

PESTO SALMON \$18

pesto crusted, tomato-basil relish

PAN FRIED HADDOCK \$16

lemon-caper-dill sauce

BREADED PORK CHOP CACCIATORE \$18

charred peppers and onions, tomato sauce, fresh basil

TERIYAKI CHICKEN \$16

asian slaw, sweet and sour glaze

MEATLOAF \$15

red wine demi glace, crispy fried onions

Served with cup of soup du jour or house salad.
Choice of buttermilk mashed potatoes or rice medley
and vegetable du jour



SIDES

FRENCH FRIES	\$1.5
FRESH CUT FRUIT	\$2
ONION RINGS	\$2.5
COTTAGE CHEESE	\$1
COLE SLAW	\$1
HOUSE SALAD	\$3
HOUSE CAESAR	\$4

DRESSINGS

BUTTERMILK RANCH, HONEY MUSTARD, FRENCH,
1000 ISLAND, BLUE CHEESE, BALSAMIC VINAIGRETTE,
FAT FREE RASPBERRY VINAIGRETTE, PARMESAN PEPPERCORN,
OIL AND VINEGAR

CRUMBLLED BLUE CHEESE \$.75

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE AT
SHOREWOOD COUNTRY CLUB.
IF YOU HAVE ANY SPECIAL REQUESTS,
PLEASE DO NOT HESITATE TO ASK AND IF POSSIBLE
WE WILL BE HAPPY TO ACCOMMODATE.