

The Club Terrace Menu 2010

Appetizers

Colossal Shrimp Cocktail 17

Chilled Gulf shrimp served with a grilled prawn, Red Hot® cocktail sauce and a lemon wedge

Chinese Pork Dumplings 12

*Ground pork, vegetables and spices stuffed in a won ton wrapper and fried until golden
Served in a bamboo steamer with sesame dipping sauce*

Crispy Chicken Strips 11

*Tender chicken strips lightly breaded and fried. Served with a rich tangy barbecue
and ranch dipping sauce*

Saratoga Kettle Chips 10

A basket of freshly prepared multi-colored potato chips served with sweet onion dip

Southwestern Chicken Twisters 11

*Basket of firecracker shaped egg rolls filled with a mild southwestern flavoring of spices
and fried until golden. Served with a zesty orange sauce*

House Salad 9

*A beautiful array of fresh garden greens topped with plum tomato wedges, Bermuda onions,
shaved carrots, cucumbers, sweet peppers and Kalamata olives.
Served with your choice of dressing*

Chilled Selections

Shrimp Caesar Salad 23

*Chilled jumbo Gulf shrimp served over crisp Romaine lettuce with a parmesan cheese crisp,
zesty multi-grain croutons and creamy Caesar dressing*

Fruit and Cheese Platter 20

*Water crisped grapes and berries served with an assortment of artisanal cave aged cheeses
and crisps*

Chilled Atlantic Salmon 21

*Atlantic salmon with herbs and julienne vegetables on a bed of cucumber relish with yogurt dill
sauce, roasted tomato wedges, onion confetti and an enrobed lemon*

Bistro Steak Salad 24

*Hand carved Tenderloin of beef layered atop a colorful display of mixed summer greens adorned
with heirloom grape tomatoes, crumbled bleu cheese and hothouse cucumbers
Served with your choice of dressing (Chef Drew recommends balsamic vinaigrette)*

**15.00 per person minimum plus \$3.50 per person seating/cover charge.
A 20% gratuity will be added for parties of 8 or more guests.**

Sandwiches

***Clubhouse Cheeseburger 18**

Grilled half-pound of ground Angus beef on a gourmet bun blanketed with American cheese. Served with lettuce, tomato, onion, Saratoga kettle chips and a half sour pickle.

***Clubhouse Bacon Cheeseburger 20**

Grilled half-pound of ground Angus beef on a gourmet bun with crisp Applewood® bacon blanketed with American cheese. Served with lettuce, tomato, onion, Saratoga kettle chips and a half sour pickle.

***Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.**

Amy's® Veggie Burger 17

A char-grilled organic patty of vegetables and spices on a gourmet bun with alfalfa sprouts and yellow tomatoes. Served with Saratoga kettle chips and a half sour pickle.

Spa Cordon Bleu 18

Marinated chicken breast char-grilled and smothered with mouthwatering provolone cheese and thinly sliced Canadian bacon. Served on a gourmet sandwich roll with Saratoga kettle chips and a half sour pickle.

Lobster and Shrimp Roll 25

Lobster meat, diced shrimp, celery salt, chive mayonnaise, Apple wood bacon, green leaf lettuce and tomato served on a New England hot dog bun with Saratoga kettle chips and a half sour pickle.

Gourmet Wrap Sandwiches 18

Served with Saratoga kettle chips and a half sour pickle.

Choice of:

Tuna Nicoise Wrap

Albacore tuna lightly marinated in extra virgin olive oil wrapped with crunchy French beans, juicy vine ripened tomatoes, crisp green leaf lettuce, sliced hardboiled egg, and Kalmata olive mayonnaise in a whole wheat flour tortilla. Served with Italian dressing on the side.

Turkey BLT Wrap

Oven roasted natural turkey breast thinly sliced and layered with Applewood bacon, juicy vine ripened tomatoes, crisp green leaf lettuce and black pepper mayonnaise in a whole wheat flour tortilla. Served with Ranch dressing on the side.

Pepper Speckled Roast Beef Wrap

Perfectly cooked rare roast beef lightly crusted with peppercorns and spices thinly shaved and wrapped with juicy vine ripened tomatoes, crisp green leaf lettuce and asiago mayonnaise in a garlic and herb flour tortilla.

Chef Specials

Please ask your Captain about today's savory homemade Specials

Your Host:



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