

Turf Terrace & The Porch

Menu 2010

Appetizers

Colossal Shrimp Cocktail 17

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

Spa Mozzarella Lollipops 13

Skewered fresh Bocconcini mozzarella with red and yellow grape tomatoes. Marinated in garden herb pesto, drizzled with balsamic glaze.

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 rich a 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.

California Roll 13

Eight pieces of Japanese maki-zushi (roll) made inside-out containing cucumber, crabmeat, and avocado with a sprinkle of sesame seeds. Served with pickled ginger, wasabi and soy sauce.

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.

Turf Terrace Chef Salad 24

Herb snip encrusted medium-rare chateau of beef tenderloin, chilled marinated breast of chicken, fresh buffalo mozzarella cheese, olive oil drizzled baby artichoke hearts, grilled white asparagus and sun-dried tomatoes over crisp garden greens.

Hand Carved Turkey Club 22

Hand carved turkey breast, crisp Applewood bacon, sliced tomato and green leaf tomato Served on multi grain club roll with fingerling potato salad 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.

\$15.00 per person minimum plus \$5.00 per person seating/cover charge in the Lower Porch.

\$15.00 per person minimum plus \$7.50 seating/cover charge in the Turf Terrace.

A 20% gratuity will be added for parties of 8 or more guests.

1/31/2010

Light Fare

Deluxe Sushi Platter 18

A selection of four pieces of spicy tuna roll, four pieces of California rolls, one piece of salmon Nigiri and one piece of tuna Nigiri. Garnished with seaweed salad, pickled ginger and wasabi.

Pineapple Fruit Boat 20

A sweet luscious golden pineapple filled with fresh cut local melons and berries. Served with cottage cheese.

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.

Hot Selections

Certified Angus Prime Rib of Beef 27

Slow roasted Certified Angus Beef® Prime Rib coated with fresh cracked pepper and sea salt. Served with pan au jus, bouquet of market fresh vegetables and roasted fingerling potatoes.

Scallops Pecan 26

Tender sea scallops lightly dusted with minced pecans and served with a zesty orange maple sauce. Accompanied with a bouquet of market fresh vegetables and roasted fingerling potatoes.

Chicken Chanterelle 25

Juicy roasted French cut breast of chicken topped with a luxurious blend of mushrooms featuring Chanterelles and finely chopped herbs. Served with a bouquet of market fresh vegetables and roasted fingerling potatoes.

Clubhouse Crab Cakes 26

A blended mixture of hand selected ocean crabs delicately mixed with herbs and spices coated in Panko crumbs and lightly fried. Served with a bouquet of market fresh vegetables, Saratoga kettle chips, spicy tartar sauce and a lemon wrap.

Bounty of the Sea ... Market Price

See your Captain for today's offering of freshly prepared fish. Served with a bouquet of market fresh vegetables and roasted fingerling potatoes.

Chateaubriand Steak Sandwich 29

Slowly roasted hand carved medium rare Beef tenderloin delicately rubbed with herb snips, cracked pepper and garlic. Served on a gourmet club roll with sweet onion marmalade, Saratoga kettle chips and a half sour pickle.

Chef Specials

Please ask your Captain about today's savory homemade Specials

Your Host:



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Desserts

Caramel Apple Cobbler 9

Streusel topped tart shell with baked apples and butterscotch caramel sauce

Chocolate Royale 8

Chocolate cake and mousse encased in hazelnut crunch, a chocolate lover's dream

Cheesecake Sampler 12

Dazzling assortment of bite sized cheesecakes featuring chocolate, raspberry, classic New York style and cappuccino flavors

Key Lime Cake 8

Dreamy vanilla cake with key lime mousse and vanilla crumbs

Summer Berry Tart 8

A mix of brightly colored berries layered with vanilla cake and whipped cream on a tart shell

Gourmet Cupcakes 10

Red velvet, chocolate and vanilla cupcakes iced with a mélange of confections

Eddy's® Grand Ice Cream 6

Vanilla, chocolate, strawberry and dulce de leche flavors

Eddy's® Grand Sherbet 6

Raspberry and rainbow flavors

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