



Heron Creek Golf & Country Club

Dinner Menu

Appetizers

Escargot Vol au Vent

Achatine escargot sautéed in shallots, garlic, butter & served in puff pastry bouchees.
6.25

Fried Calamari

North atlantic calamari tubes & tentacles lightly breaded,
flash fried & served with green goddess dipping sauce.
6.75

Baked Brie

Danish Brie baked and topped with bourbon peach salsa and bruschetta bread.
5.95

Mussel Bowl/Clam Bowl

Choice of Canadian blue mussels or littleneck clams sautéed in fresh garlic, white wine and
finished with whole butter. Served with toasted garlic bread for dipping.
10.25

Tomato Bean Bruschetta

Cannellini bean and roasted garlic spread served with grape tomatoes,
kalamata olives and toasted ciabatta bread.
6.75

Coconut Shrimp Tenders

Gulf shrimp coated in a decadent coconut breading and served with creamy mango chutney.
6.95

Honey Ginger Chicken Bites

Bite sized pieces of chicken glazed and broiled in a mixture of garlic, soy sauce,
ginger, citrus and honey and served atop asian slaw.
5.75

Guinness® Wings

Chicken wings, deep fried, glazed with our rich Guinness® sauce
served with a chipotle ranch dipping sauce. (Buffalo Style Wings Available Also)
1lb - 5.95 2lb - \$9.95 4lb - \$18.95

Soups

Baked French Onion Soup
4.25 crock

Chef's Club-made Soup Creation
3.25 cup 3.75 bowl

Entrée Salads

Caesar Salad

Crisp romaine lettuce tossed with homemade caesar dressing,
croutons and parmesan cheese.
5.95

Add Chicken.....7.95 Add Tilapia...9.95 Add Steak...12.75

Bruschetta Steak Salad

Crisp romaine hearts with a marinated relish of tomatoes, red onions, garlic, basil,
balsamic vinegar and olive oil. Topped with a grilled sirloin steak to your liking,
and toasted ciabatta bread.
14.25

Crab Cake Salad

Mixed greens topped with black bean mango salsa, and a sautéed crab cake.
Garnished with blue corn chips and caribbean mango dressing.
8.95

Greek Chef's Salad

Mixed greens topped with arostica chicken, feta cheese, kalamata
olives, pepperoncinis, cucumbers, red onion and red peppers, served
with an oregano lemon feta dressing.
8.95

Smoked Salmon, Fennel, Macadamia Salad

Thinly shaved fennel, baby greens and toasted macadamias tossed with a
lemon vinaigrette and topped with Norwegian smoked salmon.
9.95

There is a \$2.00 plate charge for split plate orders.

Warning: Consumption of rare or undercooked food products may cause illness.



Sandwiches

All Sandwiches include French Fries

*Sandwiches are served with lettuce, tomato, red onion and a pickle.
On sandwiches, you may add bacon, cheese, sautéed onions or sautéed mushrooms for \$.50 each.*

Open Face Steak Sandwich

A sliced sirloin steak, grilled to your liking & served open-faced on toasted ciabatta bread, with chimichurri dressing and chipotle tomato jam.

13.95

Tilapia Sandwich

Tilapia fillet served on a toasted hoagie roll, prepared broiled, grilled, blackened or potato crusted. Served with tartar sauce & lemon.

10.25

Angus Burger

Black angus ground beef, char grilled to your liking. Served on a toasted kaiser roll.

9.50

Heron's Roost Spiced Chicken Sandwich

Herb cured boneless, skinless chicken breast, grilled & topped with prosciutto, mozzarella and sun-dried tomato aioli on a toasted kaiser bun.

9.25

Wild Mushroom Vegetarian "Burger"

A mixture of portobello, shiitake and fancy button mushroom "burger" patty served on a toasted kaiser bun with pesto sauce, pickled onions and baby greens.

8.50

Entrée Selections

Each entrée is complimented by the Chef's selection of fresh vegetables, house or Caesar salad, rolls & butter.

Filet Mignon

Australian filet char grilled to your liking with roasted shallot horseradish crust, pan jus and potato du jour.

Filet Mignon.....20.95 Surf & Turf (add a four-ounce crab cake).....24.50

Chicken Shreveport

Semi-boneless chicken breast stuffed with crawfish, spinach, mushroom, green onion, ricotta and parmesan cheese, sautéed and served with a lemon butter sauce & rice du jour.

16.50

Fruitti di Mare Farfalle

Jumbo shrimp, and bay scallops sautéed with garlic, sun dried tomatoes, asparagus, toasted pine nuts and Boursin® cream sauce tossed with bowtie pasta.

17.95

Catch of the Day

*Ask your server about today's fresh fish selection.
Chef's special preparation daily, served with rice du jour.*

Market Price

Liver and Onions

Tender veal liver, sautéed and topped with caramelized onions, applewood smoked bacon, finished with a balsamic glaze.

Served with potato du jour.

15.25

Almond Crusted Tilapia

Tender white tilapia fillet lightly coated with an almond panko breading sautéed and served with a Grand Marnier cream sauce and coconut risotto cakes.

16.95

Mongolian Pork Chop

Bone in pork chop specially marinated in exotic herbs and spices, grilled to perfection with potato du jour.

16.95

Portobello Florentine Napoleon

*Roasted portobello mushroom stack with a creamy Boursin®, spinach mixture
Served with rice du jour.*

14.95

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