

# *Heron Creek Golf & Country Club*

## *Dinner Menu*

### *Appetizers*

#### **CLASSIC SHRIMP COCKTAIL**

*Jumbo Black Tiger Shrimp, Poached in a blend of Herbs and Spices  
Served with Cocktail sauce*  
**\$8.50**

#### **MOZZARELLA STICKS**

*A Country Club Favorite*  
**\$5.25**

#### **MUSSEL/CLAM BOWL**

*Canadian Blue Mussels or Littleneck Clams sautéed with your choice of sauce: Marinara, Fra Diavolo, or Garlic White Wine Butter. Served with toasted garlic bread for dipping.*  
**\$10.75**

*Add angel hair pasta and make it an entrée... \$5.00*

#### **SCALLOPS WRAPPED IN BACON**

*North Coast Sea Scallops wrapped in Country Bacon  
Served with a Cajun Tartar Sauce*  
**\$8.75**

#### **BLACK BEAN CAKES**

*Black Beans blended with Herbs and Spices, Served with Sour Cream and Salsa*  
**\$6.50**



#### **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 - \$7.50    2lb - \$13.50**

### *Soups*

**Baked French Onion Soup**  
**\$ 4.95 crock**

**Chef's Club-Made Soup Creation**  
**3.50 cup    \$4.00 bowl**

### *Entrée Salads*

#### **SOUTHERN FRIED CHICKEN SALAD**

*Crispy Fried Chicken Tenders, served over Gathered greens, blended with Tomatoes, Applewood Bacon, sliced Red Onions and Cheddar Cheese. (Also available Buffalo Style)*  
**\$7.95**



#### **GRILLED SALMON SALAD**

*North Atlantic Salmon, grilled to order, served on a bed of Mixed Greens tossed w/ sliced Strawberries, Peaches, Blueberries, and toasted Almonds, served with an Orange Yogurt Dressing*  
**\$9.95**

#### **COCONUT SHRIMP SALAD**

*Mixed Greens topped with Pineapple, Cranraisins, Red Onions, Julienne Carrots and Grape Tomatoes Served with a Raspberry Vinaigrette Dressing*  
**\$8.50**

#### **PECAN CRUSTED CHICKEN SALAD**

*Our signature Pecan Crusted Chicken Breast served atop Baby Spinach with Braeburn Apples, Dates, Candied Walnuts and Champagne Walnut Vinaigrette Dressing*  
**\$8.25**

#### **THE WEDGE SALAD**

*A Wedge of Crisp Iceberg Lettuce, served with Applewood Bacon, Tomatoes, Blue Cheese Crumbles and Red Onions. (Also available chopped)*  
**\$6.50**

*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 \$.75*

### **BLACKENED CHICKEN QUESADILLA**

*Cajun Seared Chicken Breast with sautéed Onions and Peppers, folded in a Flour Tortilla with Jack Cheese, Sautéed Golden and Served with Guacamole, Sour Cream and Salsa*

**\$10.25**

### **BLUE CHEESE STEAK SANDWICH**

*A sliced Sirloin steak, grilled to your liking & served open-faced on Texas Toast, with Blue Cheese, Aiola, and Fried Onions*

**\$12.95**

### **TILAPIA SANDWICH**

*Tilapia Fillet served on a toasted Hoagie Roll, prepared broiled, grilled, blackened or potato crusted. Served with tartar sauce & lemon.*

**\$10.95**

### **ANGUS BURGER**

*Black Angus Ground Beef, chargrilled to your liking. Served on a toasted Kaiser Roll.*

**\$10.50**



### **WILD MUSHROOM VEGETARIAN "BURGER"**

*A mixture of Portobello, Shiitake and Fancy Button Mushrooms Patty served on toasted Parsley Swiss Focaccia Bread; Cherry Tomato Marmalade.*

**\$9.75**

## Entrée Selections

*Each entrée is complimented by the Chef's selection of fresh vegetables, and starch, House or Caesar Salad, rolls & butter.*

### **FILET MIGNON**

*Tender Filet of Beef, chargrilled to order, topped with a Rich Béarnaise Sauce*

**6 oz. - \$19.99    10 oz. - \$26.50**

### **ROAST HALF DUCK**

*Semi-boneless Free Range Duck, Roasted golden brown  
Served with a Grand Maniere Demi Glace*

**\$18.50**



### **BARBEQUE BABY BACK RIBS**

*Slow-roasted Baby Back Ribs lacquered in an award winning Guinness Barbeque Sauce.*

**\$19.95**

### **SALMON FLORENTINE**

*Filet of North Atlantic Salmon, Stuffed with Spinach, Toasted Pecans and Parmesan Cheese,  
Laced with a light Sherry Cream*

**\$19.75**

### **VEAL LIVER AND ONIONS**

*Tender Veal Liver, sautéed and topped with caramelized Onions,  
finished with a light Veal Glaze*

**\$16.50**

### **SHRIMP PROVENCAL**

*Sautéed Black Tiger Shrimp, Served over Linguini, with Tomatoes,  
Garlic, Fresh Basil and Olive Oil*

**\$17.50**

### **CHARBROILED RIBEYE**

*Center Cut Ribeye Steak, charbroiled to order and  
Topped with Blue Cheese and Bacon*

**\$20.50**

### **CHICKEN NICOISE**

*Boneless Breast of Chicken, sautéed and topped with Artichokes, Sundried Tomatoes, Black and Green Olives, Capers and Green Onions laced with a Lemon Beurre Blanc*

**\$16.50**