



Heron Creek Golf & Country Club

Dinner Menu

Appetizers

Martini Shrimp Cocktail

Jumbo Gulf shrimp with iceberg lettuce, julienne Braeburn apples, celery batons and a brandied rosé sauce for dipping.

8.50

Calamari Fritti

North Atlantic calamari tubes & tentacles lightly dusted in seasoned flour, flash fried & served golden brown with a creamy ponzu dipping sauce.

7.00

Mussel Bowl/Clam Bowl

Choice of 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 and make it an entrée... 3.00

Italian Harvest Plate

Fresh fig, mascarpone and pesto torte with toasted baguette bread.

6.75

Greek Plate

A traditional Greek dip of roasted eggplant, fresh lemon juice, garlic and walnuts. Served with a marinated olive salad and toasted pita points.

5.25

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 - 6.95 2lb - 10.95 4lb - 19.95

Soups

Baked French Onion Soup

4.95 crock

Chef's Club-made Soup Creation

3.50 cup 4.00 bowl

Entrée Salads

Caesar Salad

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

Petit 3.50.....Grande 6.25

Heron Creek Fall Salad

Romaine heart, avocado, dried cranberries, and shaved Asiago with orange Dijon vinaigrette..

Petit 4.50... Grande 8.50

Wedge Salad

Iceberg lettuce, accompanied by crisp apple-wood smoked bacon, vine-ripened tomatoes, diced red onion and bleu cheese crumbles.

Petit 3.50... Grande 6.25

Add Chicken...2.95, Add Tilapia...4.25, Add Steak...5.75, Add Crab Cake... 4.25

Add Coconut Shrimp (5)... 6.75, Add Chicken Tenders (3)... 4.25

Caprese Chef's Salad

Mixed greens topped with Genoa salami, Buffalo mozzarella, grape tomatoes, basil chiffonade and Italian vinaigrette.

Petit 7.25... Grande 10.50

Pecan Crusted Chicken Salad

Our signature pecan crusted chicken breast served atop baby spinach with Braeburn apples, dates, candied walnuts and Champagne walnut vinaigrette.

Petit 7.25 ... Grande 10.50

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 each.*

Open Faced Steak Sandwich

A sliced sirloin steak, grilled to your liking & served open-faced on toasted ciabatta bread, with caramelized onions, sage aioli, sun-dried tomato tapenade and provolone cheese.

14.95

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, char grilled to your liking. Served on a toasted Kaiser roll.

10.50

Wild Mushroom Vegetarian “Burger”

A mixture of Portobello, shiitake and fancy button mushroom “burger” patty served on toasted parsley Swiss focaccia; cherry tomato marmalade.

9.75

Entrée Selections

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

Filet Mignon

Australian filet of beef, char grilled to your liking with roasted shallot cherry demi-glace, blue cheese and chive crust, and potato du jour.

21.99

Filet Oscar... 25.99 Surf & Turf (add a four-ounce crab cake).....25.99

Bourbon Glazed Chicken

Boneless breast of chicken seared and topped with a Bourbon glazed peach, pecan and chive marmalade. Served with rice du jour.

16.50

Lobster Cavatelli

Warm water lobster tail meat sautéed with garlic and fresh lemon zest, finished with creamy mascarpone cheese and spring peas tossed together with cavatelli pasta.

18.95

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

Veal Liver and Onions

Tender Veal Liver, sautéed and topped with caramelized onions, finished with an orange Shiraz demi-glace.

Served with potato du jour.

16.50

Harvest Pork Roulade

Tender pork loin, with an apple oatmeal stuffing rolled, slow roasted and served with an apple cider reduction. Served with potato du jour.

16.50

Autumn Vegetable Strudel

A bountiful phyllo dough strudel filled with roasted root vegetables, pumpkin puree, and wild rice. Served with an herb dressing.

14.95

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

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