

# Club View Dining Menu

Week of August 9<sup>th</sup> 2010

## APPETIZERS

### Sunset Hills Surf and Turf

*Five spice encrusted choice tenderloin and a chili encrusted Ahi kebob, with Asian pineapple slaw and marinated cucumber salad and served with a Si Racha aioli. 8.50*

### Sea Scallops Hollandaise

*Fresh pan roasted sea scallops with a bacon Florentine salad, served with a buttery house made Hollandaise for dipping 8.75*



## SALAD

Iceberg lettuce wedge, house salad or Caesar salad, included with your entrée



## ENTREES

The bread is made from scratch and baked in our pastry shop. It is served with an herb infused olive oil for dipping. This week, we feature a poppy seed bread stick.

### Fresh Mahi Mahi

*Fresh grilled Mahi Mahi on a bed of coconut rice topped with a pineapple salsa 15.95*

### Jumbo U-10 Shrimp

*Jumbo U-10 shrimp stuffed with crab meat then wrapped in bacon, seared off then finished in the oven and topped with a lemon butter sauce served with fresh asparagus 14.95*

### Filet Mignon, 8 oz.

*Eight ounce Certified Angus beef filet center cut grilled to order, topped with our special steak butter. 23.95*

*Add something special: topped with a Bleu cheese cream sauce and sautéed mushrooms 1.95*

### Chicken sauté with Wild Mushrooms

*Boneless chicken breast pan seared with sautéed wild mushrooms in a white wine sauce served with risotto 17.95*

### Roasted Lamb Shank

*A 20 oz lamb shank roasted till tender and falling off the bone, served with a Moroccan style orzo pasta and a fresh mint demi reduction 21.95*

Would prefer a vegetarian plate? Not a problem. We will be happy to prepare it for you.



Sunset Hills Country Club Culinary Team:

Executive Chef Rob Douglas