

Worthington Country Club

Fall Dinner Menu

Small Plates

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| DYNAMITE SHRIMP GF | 14 | SPICY SALMON TUNA ROLL GF | 17 |
| <i>10 Plump Shrimp Lightly Dusted and Flash Fried tossed in House Made Bang Bang Sauce served on a bed of Asian Slaw</i> | | <i>Blackened Salmon, Spicy Mayo inside Cream Cheese, Slices of Ahi Tuna Outside Eel Sauce, Kimchee and Pickled Ginger</i> | |
| TERIYAKI CHILI PORK BELLY | 16 | CLASSIC FLATBREAD | 16 |
| <i>Slow Braised Pork Belly, Caramelized Turbano Crust, Sweet Chili Glaze, Coconut Risotto, Wonton Crisps</i> | | <i>Choose between any of our Flavorful Selections: Chicken Pesto Mushroom, Meatlovers, Pepperoni, Vegetarian or Cheese Flatbread</i> | |
| CRAB & TOMATO NAPOLEON GF | 17 | CHICKEN QUESADILLA | 14 |
| <i>Vine Ripe Tomato Slices layered with Seasoned Crab Meat, Fontina Cheese and Spinach baked and topped with Hollandaise Sauce</i> | | <i>Chicken Fajita, Peppers and Onions, Cheddar Jack Cheese accompanied with Salsa, Sour Cream and Guacamole</i> | |
| COCONUT SHRIMP | 15 | CHILLED SHRIMP COCKTAIL GF | 15 |
| <i>8 Fried Coconut Shrimp accompanied with Horseradish Marmalade</i> | | <i>Six Chilled Wine Poached 16/20 Shrimp served with Cocktail Sauce and Lemon Wedge</i> | |

Soups & Salads

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| SOUP DU JOUR OR CHILLED GAZPACHO | Cup 6 Bowl 8 | CLASSIC WORTHINGTON GF | 12/14 |
| <i>Handcrafted Daily Creation</i> | | <i>Mixed Greens, Craisins, Bacon, Tomatoes, Cucumbers, Glazed Pecans and Mandarin Oranges</i> | |
| FRENCH ONION | 7 | CAPRESE PESTO GF | 15 |
| <i>A Heartwarming Bowl of Minced Onions, Stock of Beef topped with Melted Gruyere Cheese</i> | | <i>Sliced of Fresh Mozzarella, Ripe Roma Tomatoes, Pesto on a Bed of Arugula tossed in Herb Vinaigrette</i> | |
| CLASSIC CAESAR OR GARDEN SALAD GF | 10/12 | <i>Salad Add- On's- Grilled Chicken 6, Grilled Shrimp 7, Grilled Salmon 8, Scoop of Chicken or Tuna Salad 4, Six Crispy Coconut Shrimp 11, Tofu 5</i> | |
| <i>Your Choice of a Half or Full Sized Caesar Salad or our House -Garden Salad</i> | | | |
| BLACKENED SHRIMP COBB SALAD GF | 16 | | |
| <i>8 Lightly Blackened Medium Shrimp, Avocado, Bacon, Bleu Cheese Crumbles, Boiled Egg, Tomato, Cucumbers atop Garden Greens and Choice of Dressing</i> | | | |

Light Fare

Sides: Sweet Potato Fries, Crispy Fries, Onion Rings, Tater Tots, Coleslaw, Fruit, Cottage Cheese

TACOS

(2) Choice between Grilled or Blackened Shrimp, Fish, Chicken or Ground Beef topped with Cheddar Jack Cheese, Mango Salsa and Dynamite Sauce served in Flour Tortillas or Bibb Lettuce with Choice of Side
Shrimp 15, Fish 16, Chicken 15, Ground Beef 15

FUSION SALMON WRAP

Blackened Salmon, Avocado, Asian Slaw, Swiss Cheese, Sweet Chili Sauce and Sriracha Mayo wrapped in a Grilled Flour Tortilla

CLUBHOUSE BURGER

8oz Angus Beef Burger topped with Lettuce, Tomato and Onion on a Toasted Brioche Bun

additional .25 per topping Bacon, Mushrooms, Sautéed Onions, Jalapenos, Avocado, Cheese: American, Swiss, Provolone, Pepper Jack and Cheddar

GROUPEL SANDWICH

Fried, Grilled or Blackened Grouper topped with Lettuce, Tomato and Onion on a Toasted Brioche Bun or Gluten Free Bun with a Side of Sriracha Mayo

LOW CARB PLATE **GF**

Choice of Grilled Chicken, All Beef Patty or Salmon accompanied with two sides, Veggies, Coleslaw, Fresh Fruit, Cottage Cheese or Sliced Tomatoes
side item substitution +1.50

Chicken 15, Beef 16, Salmon 16

SHRIMP SAGANAKI

8 Medium Shrimp, Shallots, Sundried Cranberries, Saganaki Cheese, Sweet Peppers seared and flambéed with Uzo and Lemon served with Grilled Pita Bread

Main Entrees

add a Cup of Soup du Jour, Small Caesar or Garden Salad to any Entree +3

ALMOND CRUSTED CHICKEN

Almond and Panko Encrusted Chicken Breast topped with Apricot Chipotle Glaze and Almond Butter

PETTE FILET OF BEEF **GF**

6oz Petite Filet Char Grilled to your liking with Worthington Steak Butter and topped with Sauce Bearnaise and Veal Demi

NEW YORK STRIP **GF**

12oz Choice Angus Beef New York Strip, Grilled to order with Balsamic Onions and Mushrooms

VEGI THAI GREEN CURRY BOWL **GF**

Zucchini, Onions, Peppers, Napa Cabbage, Carrots, Mushrooms, Tofu and Basil Simmered in Coconut Milk and Green Curry served with Jasmine Rice

GROUPEL YOUR WAY **GF**

Grilled, Blackened or Fried Grouper served with Lemon Beurre Blanc, Chilled Mango Salsa or Sweet Chili Butter

THAI DRUNKEN NOODLES

Wide Rice Noodles, White Meat Chicken, Scallions, Onions, Sherry, Fresh Basil and Asian Sauces, Savory Slightly Spicy and Light

SHRIMP AND SCALLOPS PUTTANESCA

6 Large Shrimp, Scallops, Fresh Tomatoes, Olives, Capers, Onions, Peppers and Garlic tossed with Linguine and Parmesan

Gluten-Free Pasta Available