



EAST RIDGE  COUNTRY CLUB

DINNER MENU

Soups

Cream of Broccoli	\$4.25
Cream of Roasted Tomato and Basil	\$4.50
Vegetable Beef	\$4.75
Chicken and Sausage Gumbo	\$5.50
Taco	\$4.25
Seafood Gumbo	\$5.95

Salads

House Salad	
Romaine Lettuce, Tomato Quarters, Shredded Cheddar Cheese and Croutons	n/c
Caesar Salad served in a Parmesan Cheese Bowl	\$4.95
Romaine Lettuce, shredded Fresh Parmesan Cheese, Croutons, and Caesar Dressing	
Strawberry Waldorf Salad	\$5.25
Fresh Strawberries, Grapes, Apples and Celery and Almonds folded In Strawberry Yogurt	
Caprice Salad	\$4.50
Tomato, Mozzarella, and Basil topped with Oil & Vinegar	

Dinner Entrée Selection

Land and Sea – Petit Filet with Jumbo Shrimp Scampi Petit Filet with a Mushroom Sauce served with Four Peeled, Lemon and Garlic Coated Jumbo Shrimp	\$28.95
Twelve Ounce Prime Rib Herb Crusted Roast Beef cooked Medium Rare and served with Horseradish Cream	\$21.75
Eight Ounce Filet Served with a Mushroom Sauce	\$38.25
Six Ounce Filet with a Mushroom Sauce	\$36.25 Served
Four Ounces of Beef Medallions in a Red Wine & Mushroom Sauce Two tender pieces of Filet Mignon covered with a Creamy Mushroom Sauce	\$25.95
Chicken Breast with a Choice of Light White Wine, Thyme, & Lemon Sauce Hunter Style Sauce Spinach Cream Sauce	\$17.95
Baked Salmon with a Choice of Lemon Caper or Spinach Cream Sauce	\$19.25
Chef Carter's Famous Chicken Crepes A sought after recipe of minced Chicken, Mushrooms, Onions, and additional seasonings wrapped in a Crepe, topped with Shredded Cheese and Baked to perfection	\$20.95
Gulf Jumbo Shrimp and Steak Ka-Bob Marinated Shrimp, Steak and Summer Vegetables skewered and grilled to perfection. Coated with a Sweet Lime Sauce	\$21.95
Red Snapper Blackened, Grilled or Baked with a Crabmeat Sauce	\$30.00
Rosemary Grilled Pork Tenderloin Medallions Tender Pork with a Rosemary Garlic crust with a Light, Natural Sauce Reduction	\$16.95

*Dinner Entrées served with green salad, vegetable, starch, fresh rolls, water, tea and coffee
Vegetarian Options available upon request*

Starch

3-Cheese Au Gratin Potatoes	Garlic Mashed Potatoes
Roasted Fingerling Potatoes	Confetti Yellow Rice Pilaf
Three Cheese Garlic Scalloped Potato	Rosemary Potato Chips
Wild Rice	Brown Rice Casserole
New Potatoes with Parsley Butter	

Vegetable

Cauliflower Cheddar Mash	Mustard or Turnip Greens
Steamed Broccoli & Yellow Peppers	Squash Casserole
Grilled Corn Niblets	Black-Eye Peas
Steamed Vegetable Medley	Spinach Casserole
Fresh String Beans	Sautéed Broccoli, Onions, Mushrooms
Grilled Zucchini & Summer Squash	Okra & Tomato Succotash
Fresh Grilled Asparagus with a Butter Sauce	Green Peas with Fried Bacon

Dessert

Carrot Cake	\$6.00
Italian Cream Cake	\$6.00
Bread Pudding with Chef Wendell's White Chocolate Sauce	\$6.00
Chocolate Cake	\$4.00
French Silk Pie	\$5.25
Turtle Cheesecake	\$6.00
Lemon Meringue Pie	\$4.25
Bourbon Pecan Pie	\$6.00
Key Lime Pie	\$6.00
Cobbler – Peach, Apple or Blackberry	\$4.00
Apple Pie	\$4.50
Coconut Meringue Pie	\$4.50
Cheesecake topped with Sugar Soaked Fresh Blackberries & Peaches	\$5.00

Dinner Buffet Menu Options

Items priced per person, excludes gratuity and tax
East Ridge Country Club P O Box 6570 Shreveport, LA 71136 (318) 868-6571

Southern Life \$35.95
Green Salad with Assorted Toppings and Dressings
Rib-Eye Steak
Fried Catfish
Chicken Breast with a White Wine Sauce
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with Bread Pudding with a White Chocolate Sauce, Peach Cobbler
with Vanilla Bean Ice Cream, French Silk Pie

The Ridge \$32.50
Caesar Salad
Carving – Cajun Turkey Breast
Baked Ham with a Pineapple Cherry Glaze
Shrimp Ettouffe
Selection of Three Vegetables/ Starches
Fresh Rolls and Cornbread
Dessert Station with Carrot Cake, Italian Cream Cake, & Cheesecake

Lightning Bug \$35.95
Strawberry Spinach Salad
Dijon Pork Tenderloin Medallions
Fried Shrimp with Cocktail & Remoulade Sauce
Inside Round of Beef with a Mushroom Demi Glaze
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with Hummingbird Cake, Turtle Cheesecake, Coconut Meringue Pie

*Buffets served with fresh rolls, water, tea and coffee
A minimum of fifty (50) people required for buffet option*

Spring Breeze \$38.50
Green Salad with Assorted Toppings and Dressings
Carving – Prime Rib of Beef
Salmon with a Spinach Cream Sauce
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with Chocolate Cake, Key Lime Pie, Apple Pie

Grillin' \$32.85
Strawberry Spinach Salad with a Raspberry Vinaigrette Dressing
 Salad preset at dinner table
Carving – Cajun Smoked Brisket & Grilled Down Home Sausage
Blackened Catfish with a Creole Tomato Sauce
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with French Silk Pie, Bourbon Pecan Pie, Lemon Meringue Pie

*Buffets served with fresh rolls, water, tea and coffee
A minimum of fifty (50) people required for buffet option*