



EAST RIDGE  COUNTRY CLUB

LUNCH 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	

Lunch Entrée Selection

*A Scoop of Chicken or Tuna Salad served on a bed of shredded lettuce or on a toasted Croissant	\$13.95
Shrimp Salad	\$15.95
*Caesar Salad	\$10.50
Romaine Lettuce, shredded Fresh Parmesan Cheese, Croutons, Caesar Dressing	
Grilled or Fried Chicken	\$11.75
Grilled or Fried Shrimp	\$12.50
Sliced Filet Mignon	\$21.25
*Strawberry Spinach Salad with Grilled Chicken and Raspberry Vinaigrette	\$13.00
Baby Spinach, Red Onions, Dried Apricots, Fresh Strawberries, Feta Cheese	
*Taco Salad – Choice of Fajita Beef, Ground Beef or Chicken	\$16.45
Mixture of Iceberg Lettuce, Carrots, Cabbage, topped with Shredded Cheese, Diced Tomatoes, Black Olives, Sour Cream Dollop, Salsa served on the side	
Chef Carter’s Famous Chicken Crepes	\$18.95
A sought after recipe of minced Chicken, Mushrooms, Onions, and additional seasonings wrapped in a Crepe, topped with Shredded Cheese and Baked to perfection	
Chicken Pinwheel	\$19.95
Chicken Breast, Ham and Spinach rolled in a Puff Pastry, Baked and served over a Spinach Cream Sauce	
Baked Chicken Breast with a Choice of Sauces	\$15.95
Light White Wine, Thyme, & Lemon Sauce	
Hunter Style Sauce	
Spinach Cream Sauce	
Home-style Meatloaf	\$16.50
Baked Salmon with a Choice of	\$17.25
Lemon Caper Sauce or Spinach Cream Sauce	
Blackened Catfish	\$16.50
A Catfish Filet coated with the Seasonings of the South, and Baked to Perfection	
*Mini BURGERS - Three mini ERCC hamburgers dressed on the side	\$14.25
Homemade patties served with Lettuce, Tomato, Red Onion and Pickle served on a Sour Dough Bun with Sweet Potato Fries	
Turkey Marsala atop of a bed of Sautéed Spinach	\$16.75
Cutlets of Turkey Breast cooked in a Marsala Wine and Mushroom Sauce, served atop a bed of Sautéed Spinach	
Petit Filet – Five ounce steak cooked Medium Rare	\$25.50
Served with a Mushroom Sauce	

*Lunch Entrées served with a green salad, vegetable, starch, fresh rolls, water, tea and coffee
* does not include Salad, Starch and Vegetable selection not required*

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

Lunch Buffet Menu Options

Too Many Thin Mints Later \$18.95

Two Soup Selections
Fresh Fruit
Assortment of Green Salads – Iceberg Mix and Caesar
Topping Options – Cheddar Cheese, Bacon Bits, Cherry Tomatoes, Olives,
Turkey, Sliced Boiled Eggs, Crumbled Bleu Cheese, Banana Peppers
Sweet Pickles, Pickled Beets, Cucumbers, Diced Red Onions, and Croutons
Chicken Salad
Ambrosia Salad
Cucumber and Tomato Salad
Crackers / Corn Bread / Fresh Rolls
Dessert table with Lemon Meringue Pie and Chocolate Cake

East Ridge Staple \$24.95

Fresh Green Salad with Assorted Toppings & Dressings
Fried or Baked Chicken
Fried Catfish with Tarter and Cocktail Sauce
Mashed Potatoes and Gravy
Black-Eye Peas
Turnip Greens
Fresh Rolls and Corn Bread
Dessert Station with Carrot Cake, Italian Cream Cake, Pumpkin Pie

‘Que Time \$20.95

Fresh Green Salad with Assorted Toppings & Dressings
Potato Salad and Cole Slaw
Barbecue Brisket and Chicken
Baked Beans
Corn O’Brien
Fresh Rolls
Dessert Station with Banana Pudding and Peach Cobbler with
Vanilla Bean Ice Cream

Add Barbecue Ribs \$24.95

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

EaZy BreeZy

\$ 17.25

Fresh Green Salad with Assorted Toppings and Dressing
Grilled Hamburgers and Chicken Breast
Buns and Condiments
Toppings of – Cheddar, Swiss, Bleu & PepperJack Cheese
Sautéed Onions & Mushrooms
Chili, Jalapeños, Bacon, Lettuce, Tomato, Red Onions
French Fries (Regular & Spicy)
Chips
Ice Cream Sundae Bar

Border Run

\$ 21.95

Chips & Salsa
Ground Meat Queso
Make your Own Fajita/Taco – Grilled Chicken, Flank Steak, and Ground Beef
Corn & Flour Tortillas and Hard Corn Taco Shells
Assorted Toppings – Shredded Lettuce, Diced Tomatoes, Shredded Cheese,
Jalapeños, Salsa, Guacamole, Sour Cream, & Chipotle Ranch
Hot Tamales
Mexican Brownies

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