



EAST RIDGE  COUNTRY CLUB

DINNER MENU

Soups

Cream of Asparagus	\$4.25
Cream of Roasted Tomato and Basil	\$4.50
Twice Baked Potato	\$4.25
Vegetable Beef	\$4.75
Butternut Squash	\$4.75
Chicken and Sausage Gumbo	\$4.75
Cream of Chicken	\$4.25
Crab Bisque	\$5.00

Salads

House Salad Romaine Lettuce, Tomato Quarters, and Croutons	n/c
Wilted Spinach Salad with a Warm Bacon Poppy Seed Dressing Candied Walnuts, Strawberries, and Mushrooms	\$4.75
Caesar Salad served with Parmesan Cheese Crunch	\$4.25
Cranberry Waldorf Salad	\$4.50
Spiced Pecan Apple Salad Butterhead Lettuce with Cayenne & Cinnamon Spiced Pecans, Feta Cheese, Chopped Red Apples, served with a Light Mustard Vinaigrette	\$4.95
Autumn Salad – Arugula, Romaine and Kale tossed with Candied Walnuts, Apples, and Bacon topped with Apple Cider Vinaigrette	\$4.50

Dinner Entrée Selection

Grilled Eight Ounce New York Strip with Herb Butter	\$25.95
Land and Sea – Petit Filet with Jumbo Shrimp Scampi	\$38.95
Baked Salmon with a Spinach Cream Sauce	\$25.95
Twelve Ounce Prime Rib	\$25.50
Halibut with a Basil and Shallot Butter	\$36.95
Pork Medallions with a Port & Dried Cranberry Sauce	\$22.75
Six Ounce Filet	\$33.95
Ricotta & Herb Stuffed Chicken Breast	\$22.75
Grilled Snapper Neptune	\$30.50
Blackberry & Ginger Glazed Baked Salmon	\$25.00
Chicken Breast with an Artichoke & Heirloom Tomato Sauce	\$22.75
Four Ounces of Beef Medallions in a Red Wine Sauce with Mushrooms	\$32.75
Eight Ounce Filet	\$38.25
Roasted Pork Tenderloin w/ White Wine and Plum Gravy	\$22.75
Rosemary Infused Chicken Breast with Melted Pepper Jack & Jarlsberg Cheese	\$22.95
Pecan Crusted Pork Loin with a Pumpkin Butter	\$22.95
Apricot Glazed Turkey Breast with a Roasted Onion & Shallot Gravy	\$22.75

Dinner Entrées served with green salad, vegetable, starch, fresh rolls, water, tea and coffee

**Starch and Vegetable not required*

Vegetarian Options available upon request

Starch

3-Cheese Au Gratin Potatoes
Roasted Fingerlings (when available)
Gnocchi w/ Sage Butter & Parmesan
Garlic Mashed Potatoes
Confetti Yellow Rice Pilaf
Sweet Potato Casserole

Twice Baked Potato
Pecan Wild Rice
Chef Carter's Cornbread Dressing
Twice Baked Sweet Potato Chunks w/Honey
Baked/Sweet Potato (50 or less)

Vegetable

Pesto Broiled Tomato
Steamed Vegetable Medley
Fresh String Beans
Green Bean Casserole
Fresh Asparagus with Butter

Grilled Squash and Tomatoes
Corn and Sweet Peppers
Nob Hill Spinach
Coca Cola Baby Carrots

Dessert

(\$6.00)

Carrot Cake
Crème Brulee Pie
Red Velvet Cake
Italian Cream Cake
Bread Pudding with White Chocolate Sauce
Chocolate Cake
French Silk Pie
Turtle Cheesecake
Pecan Pie
Pumpkin Pie with a Frangelico Whip Cream
Cheesecake with Berries and Red Bou Glaze
Banana Foster Cheesecake
Lemon Cake
Maker's Mark Bread Pudding

Dinner Buffet Menu Options

The Celebration

\$45.50

Cranberry Waldorf Salad
Carving – Beef Tenderloin Wrapped in Bacon with Natural Au Jus
Lemon Pepper Grouper
Chicken Breast with a Spinach Cream Sauce
Fresh Grilled Asparagus with a Butter Sauce
Grilled Squash and Peppers
Au gratin Potatoes with Truffles
Fresh Rolls
Dessert Station with Cheesecake with Assorted Berries, Crème Brulee Pie, and
Chocolate Cake

Fall Feast

\$38.75

House Salad with Assorted Toppings and Dressings
Carving – Turkey Breast with Cranberry and Mango Chutney
Braised Short Ribs of Beef
Sweet Potato Casserole
Mashed Potatoes & Gravy
Fresh Green Beans
Fresh Rolls and Cornbread
Dessert Station with Bread Pudding with White Chocolate Sauce, Carrot Cake,
Pecan Pie

Evening Glee

\$39.95

Autumn Salad – Arugula, Kale, Romaine tossed with Apples, Candied Walnuts
and Bacon topped with an Apple Cidar Vinaigrette
Pork Loin with Poached Pecans and Raisins
Salmon Glazed with Creole Mustard & Honey
Chicken Oscar
Onion Soup Potatoes
Steamed Broccoli, Cauliflower and Carrots
Spinach Madeline with Golf Fish Cracker Crust
Fresh Rolls
Dessert Station with Seasonal Cobbler and Ice Cream, Turtle Cheesecake, and
Coconut Cream Pie

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

Merry & Bright

\$40.95

Caesar Salad

Carving – Prime Rib of Beef

Roasted Chicken Breast with Gorgonzola, Apples and Spinach

Baked Salmon with a Blackberry Glaze

Parmesan Brussel Sprouts

Gnocchi w/ Sage Butter & Parmesan

Corn and Sweet Pepper Casserole

Coca Cola Carrots

Fresh Rolls

Dessert Station with Chocolate Cake, Banana Foster Pie, Maker's Mark Bread Pudding

Santa's Grocery List

\$33.95

Chopped Italian Salad

Carving – Roasted New York Strip Loin with a Garlic Herb Crust

Crawfish Etouffee with Yellow Rice

Pork Tenderloin Medallions with a Mustard and Rosemary Rub

Steamed Vegetable Medley

Squash Casserole

Three Cheese Garlic Scalloped Potato

Fresh Rolls

Dessert Station with Carrot Cake, French Silk Pie and Bourbon pecan Pie

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