



EAST RIDGE  COUNTRY CLUB

LUNCH MENU

Soups

Cream of Roasted Tomato and Basil	\$4.50
Twice Baked Potato	\$4.25
Vegetable Beef	\$4.75
Chicken and Sausage Gumbo	\$4.75
Cream of Chicken & Asparagus	\$4.25
Corn & Crawfish Chowder	\$5.00

Salads

House Salad

Romaine Lettuce, Tomato Quarters, and Croutons n/c

Spinach Salad

Bacon Poppyseed Dressing \$4.75
Fresh Spinach, Strawberries, Candied Walnuts, Mushrooms.

Classic Caesar Salad

Chopped Romaine, Kalamata Olives, Grape Tomatoes, and
Crisp Parmesan Cheese \$4.25

Iceberg Wedge

Crunchy Iceberg, Diced Tomatoes, Cucumbers, Cheddar Cheese and
Red Onion \$4.25

Strawberry Spinach Salad

Spinach, Strawberries, Feta Cheese, Toasted Pecans with
Raspberry Vinaigrette Dressing \$4.75

Lunch Entrée Selection

Chef Carter's Famous Chicken Crepes	\$19.95
Pork Loin with Roasted Vegetables and Natural Au Jus	\$19.95
Grilled Chicken Breast with a Choice of Sauces	\$18.95
Light White Wine, Thyme, & Lemon Sauce	
Hunter Style Sauce	
Parmesan & Marinara	
Chicken Breast stuffed with Sausage Jambalaya and Etouffee	\$19.95
Artichoke Chicken	\$19.95
Grilled breast of chicken loaded with Boursin Cheese, Artichokes, and Sun-Dried Tomatoes.	
Blackberry & Ginger Glazed Salmon	\$20.95
Turkey & Asparagus Roulade, with Swiss Cheese Sauce	\$20.95
Pot Roast	\$19.95
Salisbury Steaks with Mushroom Sauce	\$18.95
Vegetarian Options:	\$18.95
Artichoke Cakes	
Homemade Enchilada with Spinach, Mushrooms, Cheese and Sweet Potatoes	\$18.95
Bouddha Bowl – Vegetables tossed in Tahini Sauce and Roasted	\$18.95

*Lunch Entrées served with a green salad, vegetable, starch, fresh rolls, water, tea and coffee
(Portion serving size for lunch entrée is six ounces)*

Starch

3-Cheese Au Gratin Potatoes
Garlic Mashed Potatoes
Confetti Yellow Rice Pilaf
Sweet Potato Cakes

Twice Baked Potato
Wild Rice
Home Fried Potatoes
Chef Carter's Cornbread Dressing

Vegetable

Grilled Zucchini & Summer Squash
Steamed Vegetable Medley
Fresh String Beans
Green Bean Casserole
Fresh Asparagus with Butter

Corn & Sweet Peppers
Nob Hill Spinach
Maple Roasted Baby Carrots
Pesto Broiled Tomato

Dessert

(\$5.00 per person)

Carrot Cake
Italian Cream Cake
French Silk Pie
Pecan Pie
Cheesecake with a Sugared Berries
Lemon Cake

Red Velvet Cake
Chocolate Cake
Turtle Cheesecake
Lemon Meringue Pie
Banana Foster Cheesecake

Bread Pudding with White Chocolate Sauce

\$6.00 pp

Lunch Buffet Menu Options

Too Many Thin Mints Later \$20.95

Two Soup Selections
Fresh Fruit
Assortment of Green Salads – Iceberg Mix and Caesar
Topping Options – Cheddar Cheese, Bacon Bits, Cherry Tomatoes, Olives,
Sliced Boiled Eggs, Crumbled Blue 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

Par For The Course \$25.95

Fresh Green Salad with Assorted Toppings & Dressings
Fried or Baked Chicken
Fried or Blackened Catfish with Tarter and Cocktail Sauce
Mashed Potatoes and Gravy
Black-Eye Peas
Turnip Greens
Fresh Rolls and Corn Bread
Dessert Station with Your Choice of Three Desserts

‘Que Time \$25.95

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

Add Barbecue Ribs \$27.95

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

Summer Breeze

\$ 21.95

Fresh Green Salad with Assorted Toppings and Dressing
Grilled Hamburgers and Chicken Breast
Buns and Condiments
Toppings of – Cheddar, Swiss, Bleu & Pepper Jack Cheese
Sautéed Onions & Mushrooms
Chili, Jalapeños, Bacon, Lettuce, Tomato, Red Onions
French Fries or Homemade Potato Chips

Ice Cream Sundae Bar

Border Run

\$ 23.95

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,
Jalapenos, 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*