



EAST RIDGE COUNTRY CLUB

DINNER MENU

Soups

Cream of Roasted Tomato and Basil	\$5.00
Twice Baked Potato	\$5.00
Vegetable Beef	\$5.00
Chicken and Sausage Gumbo	\$5.00
Cream of Chicken & Asparagus	\$5.00
Corn & Crawfish Chowder	\$6.00

Salads

House Salad

Romaine Lettuce, Tomato Quarters, and Croutons N/C

Spinach Salad

Bacon Poppyseed Dressing, Strawberries, Candied Walnuts, and Mushrooms \$5.50

Classic Caesar Salad

Chopped Romaine, Kalamata Olives, Grape Tomatoes, and Crisp Parmesan Cheese \$5.00

Iceberg Wedge Salad

Crunchy Iceberg Lettuce, Diced Tomatoes & Cucumbers, Onions, and Shredded Cheddar Cheese \$5.00

Strawberry Spinach Salad

Strawberries, Spinach, Feta Cheese, Toasted Pecans with Raspberry Vinaigrette Dressing \$5.50

Dinner Entrée Selection

Grilled 12 Ounce Ribeye Steak with Herb Steak Butter	\$29.95
Land and Sea – Petit Filet with Jumbo Shrimp Scampi	\$39.95
Baked Salmon with a Spinach Cream Sauce	\$27.95
Twelve Ounce Prime Rib Au Jus	\$26.50
Slow Roast Pork Loin with Root Vegetables & Natural Jus	\$23.75
Six Ounce Filet Mignon with Herb Steak Butter	\$34.95
Jambalaya Stuffed Chicken Breast with Etouffee	\$22.75
Grilled Red Snapper or Grouper Neptune Shrimp & Lump Crab sautéed in Garlic Pernod Cream	Market Price
Blackberry & Ginger Glazed Baked Salmon	\$26.00
Artichoke Chicken Breast Boursin Cheese, Artichokes, Sundried Tomatoes, and Prosciutto Ham	\$25.75
Eight Ounce Filet Mignon with Herb Steak Butter	\$38.75
Roasted Pork Tenderloin w/ Ginger Plum Sauce	\$23.75
Grilled Chicken Breast with Choice of Sauces White Wine Sauce Pontalba (mushroom & ham demi glaze, white & sweet potato base) Parmesan & Marinara Sauce	\$23.95

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

**Starch and Vegetable not required*

Vegetarian and Gluten Free Options available upon request

Starch

3-Cheese Au Gratin Potatoes
Roasted Fingerlings (when available)
Sweet Potato Cakes
Sour Cream Noodles

Garlic Mashed Potatoes
Gnocchi w/ Sage Cream & Parmesan
Confetti Yellow Rice Pilaf
Twice Baked Potato

Vegetable

Parmesan Brussels Sprouts
Fresh Asparagus & Butter
Steamed Vegetable Medley
Fresh String Beans
Green Bean Casserole

Grilled Zucchini & Summer Squash
Corn & Sweet Peppers
Nob Hill Spinach
Maple Roasted Baby Carrots
Pesto Broiled Tomato

Dessert (\$6.00)

Carrot Cake
Dutch Apple Pie
Lemon Meringue Pie
Italian Cream Cake
Bread Pudding with White Chocolate Sauce
Chocolate Cake
French Silk Pie
Turtle Cheesecake
Bourbon Pecan Pie
Key Lime Pie
Cheesecake with Seasonal Berries & Red Bull Glaze
Lemon Meringue Pie
Cobbler – Peach, Apple or Blackberry served with Ice Cream
Lemon Cake

Dinner Buffet Menu Options

Southern Charm \$45.95

Green Salad with Assorted Toppings and Dressings
Roasted Rib-Eye (Add \$50.00 for carver)
Grouper Neptune
Chicken Breast Jambalaya
Selection of Three Vegetables/ Starches

The Ridge \$37.95

Caesar Salad with Assorted Condiments
Baked Salmon with Spinach Cream
Slow Roasted Pork Loin with Root Vegetables and Natural Jus
Artichoke Chicken Breast with Prosciutto Ham, Boursin Cheese, and Sundried Tomatoes
Selection of Three Vegetables/ Starches

Serendipity \$39.95

Strawberry Spinach Salad with Assorted Toppings & Dressing
Pork Tenderloin in Plum Sauce
Fried Shrimp with Cocktail & Remoulade Sauce
Chicken Parmesan in Marinara
Selection of Three Vegetables/ Starches

Chillin' & Grillin' \$38.00

Garden Fresh Salad with Assorted Condiments
Smoked Beef Brisket
Grilled Down-Home Sausage
Shrimp Chimichurri
Bacon Wrapped Grilled Chicken
Selection of Three Vegetables / Starches

All buffets come with your choice of three desserts, fresh rolls, water, tea and coffee. A minimum of 50 people is requested to reserve a buffet. Smaller groups may incur a service charge.