

# Soups and Appetizers

## SOUP DU JOUR

*Chefs special creation prepared daily*

**CUP \$3**

**BOWL \$4**

**SESAME SEARED AHI TUNA \$10**

*Yellow Fin Tuna served with Wakame Salad, Pickled Ginger, Wasabi and Soy Ginger Glaze*

**FRENCH ONION SOUP \$6**

*Topped with Provolone and Parmesan Cheese and a Baked Crostini*

**MINI TROPICAL FILET \$11**

*Fire Seared 3 oz Filet with Mango Chutney and Onion Straws on a Parmesan Crostini*

**SHRIMP COCKTAIL \$8**

*White Prawns served traditional with House Cocktail Sauce*

## Flatbreads

**CAPRESE \$9**

*Buffalo Mozzarella, Tomato and Basil finished with a Balsamic Reduction*

**VEGGIE LOVERS \$9**

*Peppers, Onions, Mushrooms, Black Olives, Zesty Marinara and Mozzarella Cheese*

**BARBEQUE PORK \$9**

*Pulled Pork, Caramelized Onions, Mozzarella Cheese and Zesty Jack Daniels BBQ Sauce*

**PHILLY STEAK \$10**

*Shaved Beef with Onions, Peppers, Mushrooms, Mozzarella Cheese and a side of Au' jus*

### *You may add*

*Grilled Chicken Breast ~ \$3*

*Grilled Shrimp, Salmon or Filet ~ \$6*

## Club Favorites

**ROSEDALE BURGER \$10**

*Choice Ground Beef, seasoned and Grilled to your liking with Lettuce, Tomato, Onion and a Pickle Spear*

**FISH & CHIPS \$13**

*Beer Battered Icelandic Cod served with Tropical Tarter sauce, Cole Slaw and French Fries*

**Jr. Burger \$7**

*add sautéed Mushrooms, Onions,  
Bacon or Cheese for  
\$1 each*

# Salads

**CRAB LOUIS SALAD** \$10

*Mixed Greens, Blue Lump Crab, Shaved Red Onion, Tomatoes, Hass Avocado, Boiled Egg, Chilled Asparagus and Traditional Louis Dressing*

**COBB SALAD** \$8

*Romaine Lettuce, Diced Grilled Chicken, Egg, Smoked Bacon, Black Olives, Tomatoes, Blue Cheese and Hass Avocado*

**CLASSIC CHEF SALAD** \$12

*Julienne Ham, Honey Smoked Turkey, American and Swiss Cheese with Tomato Wedges, Sliced Cucumbers, Black Olives, Pepperoncini, Thinly Sliced Onions, a Slice of Red Pepper and Quartered Boiled Eggs over Chopped Greens*

**CHOPPED GROVELAND** \$7

**PECAN SALAD**

*Crisp Iceberg Lettuce, Candied Pecans, Carrots, Parmesan Cheese, Crispy Noodles, Purple Cabbage and Grilled Chicken tossed with Orange Poppy Seed Dressing*

**CLASSIC CAESAR SALAD** \$8

*Crisp Romaine Hearts, House made Croutons, Parmigiano Reggiano tossed in our House Caesar Dressing and Garnished with Anchovies*

**PAN ASIAN CHOPPED** \$9

**CHICKEN SALAD**

*Grilled Chicken, Mandarin Oranges and Toasted Almonds over Baby Greens with Honey Ginger Dressing*

**You may add to any salad:**

*Grilled Chicken Breast ~ \$3*

*Grilled Shrimp, Salmon or Filet ~ \$6*

*Florida Health Code advises you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness, especially if you have certain medical conditions.*

# Entrees

<b>NEW ZEALAND RACK OF LAMB</b>	<b>\$26</b>	<b>ANGUS FILET MIGNON</b>	<b>\$26</b>
<i>Rosemary dusted Spring Rack with a Roasted Shallot Demi Glaze</i>		<i>6 oz Char-Grilled Colorado Steak with Hay Stack Onions and a Red Wine Shallot Sauce</i>	
<b>LIVER &amp; ONIONS</b>	<b>\$17</b>	<b>CHICKEN ASIAGO</b>	<b>\$17</b>
<i>Sautéed Calves Liver Kissed with Sherry, Caramelized Onions, Hickory Smoked Bacon and a Red Wine Sauce</i>		<i>Panco, Herb and Asiago Cheese Crusted Carolina Chicken Breast with Three Cheese Mornay Sauce</i>	
<b>STRIP DU CHEF</b>	<b>\$22</b>	<b>HOISIN DUCK</b>	<b>\$21</b>
<i>10 oz Char-Grilled New York Steak with Hay Stack Onions and a Ruby Port Sauce</i>		<i>Half semi boned Milford County Duckling with a Pineapple Hoisin Glaze</i>	
<b>STEAK FORESTIERE</b>	<b>\$20</b>	<b>CEDAR PLANK SALMON</b>	<b>\$20</b>
<i>8 oz Char-Grilled Denver Sirloin with Wild Forest Mushrooms and a Wild Apple Demi Glaze</i>		<i>Cedar Roasted Wild Atlantic Salmon with Orange Teriyaki Glaze</i>	
		<b>GROUPER PRINCESS</b>	<b>\$23</b>
		<i>Sautéed Gulf Grouper with Shrimp and Key Lime Hollandaise</i>	

*Above served with a House Garden Salad, Fresh Baked Rolls, Vegetable, Potato or Rice*

## **Split Plate Charge**

**\$6**

*Like most Country Clubs, we assess an 18% charge on all food and beverage purchases. This is a "house charge", which is pooled and distributed to all service employees, in the form of higher wages and better benefits than other establishments. Individual additional gratuities for your server (s) are at your option, and should not be considered in "traditional amounts" (15%-20%), but as a token of appreciation for excellent service.*

**The Management,  
Rosedale Golf & Country Club**