

# CHELSEA SQUARE CLUBHOUSE



## APPETIZERS

### **Shrimp Cocktail**

*Three large chilled shrimp served with cocktail sauce and lemon.*

### **Baked Stuffed Mussels**

*Mussels stuffed with Panko bread crumbs, Parmesan cheese, garlic, olive oil and oregano.*

### **Salmon Cakes**

*Salmon with corn, chives, Dijon mustard, mayonnaise, capers, lemon zest and cracker crumbs. Finished with lemony yogurt sauce.*

### **Tomato Bruschetta**

*Diced plum tomatoes, sundried tomatoes, garlic, balsamic vinegar and fresh basil served on toasted garlic bread then garnished with shaved Parmesan cheese.*

## STARTER SALADS



### **Caesar Salad**

*Classic Caesar presented side salad size with torn romaine lettuce, grated Parmesan cheese and homemade seasoned croutons tossed with Caesar dressing. Anchovies available upon request.*

### **House Salad**

*Simple green salad of mixed red leaf, romaine and baby greens with sliced cucumbers and petite grape tomatoes. Served with the salad dressing of your choice.*

### **Golden Beet Salad**

*Golden beets, fennel, orange, mint, parsley, pecans, shallot and mixed greens topped with feta cheese and served with citrus-honey vinaigrette.*

## TONIGHT'S CARTE DU JOUR



*Entrees served with your choice of two accompaniments.*

*All entrees can be prepared to your personal preference,  
inquire with your server.*

### **Pot Roast**

*Braised beef chuck roast with carrots, celery, onions and parsnips finished with rich pot roast pan gravy.*

### **Stuffed Chicken Breast**

*Pan seared boneless, skinless chicken breast stuffed with sun-dried tomatoes, goat cheese, scallions and fresh herbs, drizzled with basil oil then finished with Marsala sauce.*

### **Pork Tenderloin**

*Oatmeal and honey encrusted pork tenderloin served with apricot brandy sauce.*

### **Portabella Mushroom Ravioli**

*Wheat ravioli stuffed with portabella mushroom, ricotta and Parmesan cheeses, tossed with rich and creamy fresh herb alfredo sauce garnished with pepper curls.*

### **Lamb Chops**

*Hand cut double bone lamb chops finished with fresh mint pistachio cream sauce.*

### **Tuscan Salmon**


*Grilled salmon filet, cooked to perfection, finished with artichokes, cherry tomatoes, olives, garlic, olive oil and basil.*

### **Fillet Mignon**

*Filet of beef tenderloin on bed of sautéed mushrooms served with a Pinot Noir demi-glace.*

### **Simple Grill**

*The Simple Grill is your request for any menu meat or fish filet item, grilled with or without butter or sauces. All are prepared to your requested temperature.*



# MONTGOMERY PUB



## **Featured Wine**

### **Whites**

*Dr. Frank Semi Dry Riesling*

*Kendall Jackson Vintner's Reserve Chardonnay*

*Monkey Bay Sauvignon Blanc*

### **Reds**

*Robert Mondavi Cabernet Sauvignon, Merlot and Pinot Noir*

*Diseno Malbec*

### **Blush**

*Sutter Home White Zinfandel*

## **Beer / Liquor / Wine By Glass**

*Regular Beer*

*Premium Beer*

*Mixed Drinks*

*Scotch/Whiskey*

*Wine By Glass*

