

# Calabasas Country Club Dinner Menu

## First Tee

<b>CHEESE PLATTER</b>	12
brie   gouda   sharp cheddar   dried fruits   crostini	
<b>KOBE BEEF SLIDERS (3)</b>	13
brioche bun   white cheddar   garlic aioli   bacon jam	
<b>POKE NACHOS</b>	16
marinated raw ahi tuna   crispy wontons   avocado   green onions   ponzu sriracha aioli   wasabi aioli   cilantro   nori   sesame seeds	
<b>SHRIMP &amp; SCALLOP SCAMPI GF</b>	22
sauteed shrimp and scallops   garlic lemon butter sauce	
<b>TIGER EYE SUSHI ROLL</b>	12
tempura fried ahi tuna   seaweed wrap   sticky rice   pickled ginger   wasabi	
<b>SOUP OF THE DAY</b>	cup: 4 / bowl: 6

## The Greens

<b>CAESAR SALAD GF without croutons</b>	13
romaine   shaved parmesan   garlic croutons   classic caesar dressing	
<b>CHOPPED WEDGE SALAD GF</b>	13
shredded iceberg   bacon   cherry tomatoes   avocado   blue cheese crumbles	
<b>CALIFORNIA AVOCADO CAPRESE SALAD GF</b>	15
mixed greens   sliced tomato   buffalo mozzarella   avocado   fresh basil balsamic glaze   olive oil	
<b>ROASTED BEETS &amp; CITRUS SALAD</b>	15
mixed greens   candied beets   orange segments   pistachios fried goat cheese balls   white balsamic vinaigrette	

### **ADD TO ANY SALAD GF**

Grilled Chicken-5 | Salmon Filet-8 | Steak-8 | Shrimp-8 | Lobster Meat 4 oz.-12

### Split Plate Charge 3

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## Club Classics

Served with Clubhouse Dinner Salad

<b>EGGPLANT BOLOGNESE</b>	24
eggplant bolognese   penne pasta   fresh basil   ricotta [gluten-free pasta available]	
<b>SEAFOOD RISOTTO</b>	32
zesty lemon infused risotto   scallops   shrimp   asparagus	

## Chef's Specialties

<b>BEEF WELLINGTON</b>	49
mushroom duxelles   puff pastry   red wine sauce   root vegetables   whipped potatoes	
<b>BONE-IN RIBEYE WITH SAUCE TRIO</b> GF	45
12oz.   sauces: chimichurri, creamed horseradish, and peppercorn sauce   garlic pomme frites	
<b>FILET MIGNON</b> GF without sauce	42
8 oz.   port wine demi glaze   roasted vegetables   choice of one side	
<b>KOREAN STYLE PORK CHOP</b>	26
10 oz. bone in   sweet & savory marinade   basmati rice   pickled cucumber salad	
<b>GRILLED HALIBUT</b> GF	34
8 oz.   lemongrass tomato fondue   vegetable purée	
<b>MEDITERRANEAN SALMON BOWL</b> GF	29
8 oz. grilled salmon   mediterranean vegetable stir fry   lemon   quinoa and brown rice	
<b>ROASTED HALF JIDORI CHICKEN PROVENCAL</b> GF without potatoes	25
roasted vegetables   petite potatoes   roasted garlic sauce	

## Sides | 8

Creamed Spinach  
Crispy Garlic Brussels Sprouts GF  
Garlic & Parmesan Pomme Frites  
Grilled Asparagus GF  
Loaded Baked Potato  
Macaroni and Cheese  
Roasted Vegetables GF  
Whipped Potatoes GF

## Sweets | 8

Butterfinger Crème Brulee  
Carrot Cake  
Coconut Rum Cake  
Lava Cake with scoop of ice cream  
Lemon Profiteroles  
New York Style Cheesecake  
Tiramisu  
Vanilla Ice Cream GF