

FALL SALAD

\$9

MIXED GREENS, CANDIED PECANS, GORGONZOLA CRUMBLES, APPLEWOOD SMOKED BACON, AND CRAISINS TOSSED IN A MAPLE SHERRY VINAIGRETTE

CRAWFISH FONDUE IN BOULLE

\$17

CREAMY CAJUN SPICED CHEESES AND FRESH CRAWFISH TAILS SERVED IN A WARM SOURDOUGH BREAD BOULLE WITH TOASTED BAGUETTE AND LAVASH

FRIED GREEN TOMATOES

\$12

CORNMEAL CRUSTED FRIED GREEN TOMATOES WITH SUN DRIED TOMATO VINAIGRETTE AND TOPPED WITH PIMENTO CHEESE

BONE IN PORK CHOP

\$33

14 OZ GRILLED PORK CHOP SERVED WITH HORSERADISH MASHED POTATOES AND SAUTEED BROCCOLINI, TOPPED WITH AN APPLE BRANDY CHUTNEY

PAN ROASTED AUSTRALIAN RACK OF LAMB

\$39

10 OZ RACK OF LAMB SERVED WITH GRILLED ASPARAGUS AND HERB ROASTED FINGERLING POTATOES, FINISHED WITH A BLACKBERRY DEMI-GLACE

SEARED DUCK BREAST

\$32

10 OZ PAN ROASTED DUCK BREAST WITH CRISPY SKILLET POTATOES AND MULTI COLORED MALIBU CARROTS, FINISHED WITH A DARK CHERRY REDUCTION

he Clubhouse
AT LAKE SCONTI