



PLUM BROOK COUNTRY CLUB

LUNCH MENU



Starters

BAKED BRIE & BACON ONION JAM \$17

Baked Brie Round, Topped w/ Chefs Bacon & Onion Jam. Served w/ Warm Spice Pita Chips

SHRIMP CAKES W/ REMOLUADE \$18

2 House Made Shrimp Cakes, Breaded & Fried
Served w/ Remoluede Sauce

GF BISTRO FRIES \$14

Hand Cut Parmesan Truffle Bistro Fries w/
Truffle Hot Ranch Dipping Sauce

FRIED CAULIFLOWER \$16

Cauliflower florets dipped in a tempura batter deep fried, then tossed in Hoisin Sauce

GF MANGO HABANERO PORK RIBLETS \$17

Tender Baby Back Pork Riblets Grilled & Seasoned w/ Mango & Habanero Rub

GF CHICKEN WINGS \$18

10 Fresh wings. Served w/ you choice of Teriyaki, Garlic Parmesan, BBQ, Mango Habanero Dry Rub or Buffalo Sauce

Salads

PROTEIN CHOICES: SALMON, SEARED TUNA, SHRIMP & CHICKEN BREAST

CAESAR SALAD \$14

Romaine Lettuce Tossed in Caesar Dressing,
Shaved Parmesan Cheese & Seasoned Croutons

Add Protein \$26

GF GRILLED ASPARAGUS SALAD \$14

Mixed Greens, Cherry Tomatoes, Grilled Asparagus, Feta Cheese, Potato Straws & Parmesan Ranch Dressing

Add Protein \$26

GF PEAR & PECAN SALAD \$14

Fresh Sliced Pears on a Bed of Spring Greens with Pecans, Red Onions & Feta.

Add Protein \$26

GF CHICKEN COBB SALAD \$14

Romaine & Spring Mixed Lettuce, Topped w/ Grilled Chicken, Bacon, Bleu Cheese, Chopped Eggs & Tomatoes
Add Protein \$26

FlatBreads

REGULAR CRUST OR CAULIFLOWER CRUST

PEPPERONI FLATBREAD \$16

Pepperoni w/ House Marinara & Mozzarella Cheese

ROBS WAY FLATBREAD \$15

Red Sauce, Pepperoni, Bacon, Banana Peppers, Onions, Balsamic Glaze, & Mozzarella Cheese

CHICKEN, BACON & RANCH \$16

Ranch Base, Grilled Chicken, Bacon, Tomato, Cheddar & Mozzarella Cheese w/ Ranch Drizzle

MARGARITA FLATBREAD \$18

Fresh Tomatoes, Mozzarella, Garlic Oil, Fresh Basil & a Balsamic Glaze

BIG MURRAY FLATBREAD \$16

1000 Island, American Cheese, Grilled Burger, Onion, Lettuce, & Pickle

PEAR & PROSCIUTTO \$17

Garlic Oil, Pear & Prosciutto topped w/ Basil, Fresh Mozzarella & Hot Honey



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Sandwiches & Wraps

BURGER YOUR WAY \$16

8oz Custom Blend Ground Beef Topped w/ your choice
of Cheese, Lettuce, Tomato, Onion & Pickle
Beyond Burger \$17

CAPRESE GRILLED CHEESE \$15

Mozzarella & American Cheese w/ Sliced Tomatoes &
Basil On Grilled Sourdough. Finished w/ Frsh Parmesan
& Balsamic Drizzle

PERCH SANDWICH MARKET PRICE

Fried Perch on a Brioche Bun w/ Lettuce, Tomato,
Pickle & Tartar Sauce

BUFFALO CHICKEN WRAP \$15

Crispy Chicken tenders tossed in Buffalo Ranch w/
Shredded Cheddar Cheese, Lettuce, Tomato, & Pickle
in a flour tortilla

BBQ SMOKED BRISKET SANDWICH \$18

Brioche Bun with Sliced BBQ Smoked Beef Brisket,
Pickled Red Onions & Horse Radish Pickles

SALMON BURGER \$18

House Made Roasted Red Pepper & Feta, Salmon Patty
on a Ciabatta Bun w/ Lettuce, Pickled Onions, Tomato,
& Sweet Chili Aioli

BBQ CHICKEN BRIOCHE \$18

Grilled & BBQ'd Chicken Breast on a Brioche Bun
topped w/ Lettuce, Tomato, Onion & House Made
Pickles & Cilantro Ranch

CHICKEN CAESAR WRAP \$15

Grilled Chicken w/ Romaine Lettuce, Caesar & Shaved
Parmesan in a flour tortilla.

Pasta & Rice Bowls

FETTUCCINI & SAUCE \$16

Fettuccini Pasta tossed in a Diablo or Alfredo sauce.

SEARED TUNA BOWL \$36

Peppercorn Seared Ahi Tuna on a bed of Jasmine Rice w/
Garlic Beans, Pickled Onions, Kimchi, Crispy Mushrooms,
Carmel Fish Sauce & Cilantro

BUTTERNUT SQUASH RAVIOLI \$18

Savory Butternut Squash Ravioli w/ Chorizo & Garlic Sage
Cream

ASIAN STICKY SHORT RIBS W/ SHRIMP \$38

Glazed Beef Short Ribs & Fresh Shrimp Grilled & Finished
in Spicy Asian Garlic Brown Sauce on Bed of Jasmine Rice
w/ Broccolini, Pickled Onions, Carmel Fish Sauce & Kimchi

SHRIMP & CORN RISOTTO \$20

4 Blackened Shrimp on a Bed of Creamy
Sweet Corn Risotto w/ Onion Straws

Sides

BAKED RUSSET

SWEET POTATO FRIES

ONION RINGS

FRESH CUT FRIES

FINGERLING POTATOES

RISOTTO

BROCCOLINI

GLAZED CARROTS

COTTAGE CHEESE

COLESLAW

FRUIT

\$2.00 EXTRA FOR SIDE SALAD OR ASPARAGUS