PLUM BROOK
COUNTRY CLUB
DINNER MENU

Starters

ARANCINI BALLS $18
Creamy Risotto w/ cheese & Herbs rolled into Balls & Breaded. Served w/ Calabrian Chili Aioli

CHICKEN WINGS $18
10 Fresh wings. Served w/ your choice of Teriyaki, Garlic Parmesan, BBQ, Mango Habanero Dry Rub or Buffalo Sauce

SPICY TUNA TARTARE WITH AVOCADO $19
Lightly Grilled Rare Ahi Tuna Diced w/ Onions, Peppers & Cajun Spice. Served on a Bed of Sliced Avocado w/ Crostini

FRIED CAULIFLOWER $16
Cauliflower florets dipped in a Sesame Tempura Batter Deep Fried, then Tossed in your Choice of Wing Sauce.

BISTRO FRIES $14
Hand Cut Parmesan Truffle Bistro Fries w/ Truffle Hot Ranch Dipping Sauce

SESAME TEMPURA SHRIMP $19
Sesame Tempura Battered Jumbo Shrimp. Served with our Chili Aioli Sauce

CHICKEN & LEMONGRASS DUMPLINGS $17
Chicken & Lemongrass w/ Corn in Steamed Wonton & Seared. Served w/ Wasabi Sesame Dip

Salads

CAESAR SALAD $14 **Add Protein $26**
Romaine Lettuce Tossed in Caesar Dressing, Shaved Parmesan Cheese & Seasoned Croutons

GRILLED ASPARAGUS SALAD $14
Mixed Greens, Cherry Tomatoes, Grilled Asparagus, Feta Cheese, Potato Straws & Parmesan Ranch Dressing **Add Protein $26**

BOURBON GLAZED PROSCIUTTO WRAP SALMON SALAD $28
Mini prosciutto wrapped Salmon Filets tossed in Bourbon Soy Glaze on a bed of Spring Mix & Romaine w/ Tomatoes, Red Onions, Sliced Red Peppers, Bacon & Feta

COBB SALAD $16 **Add Protein $26**
Romaine & Spring Mixed Lettuce, Topped w/ Bacon, Bleu Cheese, Chopped Eggs & Tomatoes

FlatBreads

REGULAR CRUST OR CAULIFLOWER CRUST

PEPPERONI FLATBREAD $16
Pepperoni w/ House Marinara & Mozzarella Cheese

PLUM BROOK DELUXE $18
Red Sauce, Pepperoni, Bacon, Banana Peppers, Onions, Balsamic Glaze & Mozzarella Cheese

MARGARITA FLATBREAD $15
Fresh Tomatoes, Mozzarella, Garlic Oil, Fresh Basil & a Balsamic Glaze

BUFFALO CHICKEN & BLUE CHEESE $17
Buffalo Sauce Base w/ Diced Grilled Chicken, Green Onion, Blue Cheese & Mozzarella Blend w/ Ranch Drizzle

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Sandwiches

BURGER YOUR WAY $16 **Beyond Burger $17**
8oz Custom Blend Ground Beef Topped w/ your choice of Cheese, Lettuce, Tomato, Onion & PIckle

PERCH SANDWICH **MARKET PRICE**
Fried Perch on a Brioche Bun w/ Lettuce, Tomato, Pickle & Tartar Sauce

CHICKEN BLT PANINI $17
Grilled Chicken Breast on Focaccia Bread w/ Cheddar Cheese, Crispy Bacon, Sliced Tomatoes & Garlic Aioli drizzle cooked in Panini Press

PORK CHOP SANDWICH $18
Hand Breaded Pork Chop on a Toasted Brioche bun w/ Lettuce, Sauteed Onion and Mustard Aioli

ITALIAN BEEF W/ PEPPERS & ONIONS $19
Crusty Italian Roll filled w/ Shredded Beef, Sliced Peppers, Onions & Melted Mozzarella Cheese

SHRIMP PO' BOY $18
Tempura Fried Shrimp on a toasted Brioche Hoagie w/ Finely Lettuce, Jalapenos & Remoulade Sauce

SALMON CAPICOLA BURGER $19
Housemade Salmon Burger w/ Red Peppers & Feta topped w/ Grilled Hot Capicola & Ceasar Dressed Romaine

Entrees

FETTUCCINI & SAUCE $16 **Add Protein $26**
Fettuccini Pasta tossed in a Diablo or Alfredo sauce.

BEEF TOURNEDOS $48 **Single Filet $25**
Two 4 ounce center cut filets, with smashed fingerling potatoes, Grilled Broccolini, Wild Mushrooms. Demi-glaze

CHICKEN CAPICOLA MOZZARELLA $29
Sauteed Chicken Breast w/ Grilled Capicola & melted Mozzarella w/ Broccolini on a Bed of Fetuccini Alfredo Pasta

DELMONICO RIBEYE STEAK $70
Char-Broiled 16oz Ribeye Steak topped w/ Mushrooms, Crispy Onions & Blue Cheese, Served w/ Crispy Smashed Fingerling Potatoes & Garlic Green Beans

ITALAIN BRAISED BEEF W/ GNOCCHI $37
Tender Beef Braised in Tallow, Garlic and Herbs w/ Blistered Tomatoes 7 Broccolini over Garlic Oil Sauteed Potato Gnocchi

ASIAN STICKY SHORT RIB RICE BOWL $36
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 **Add Shrimp $44**

FRIED PERCH PLATTER **MARKET PRICE**
Deep Fried Perch w/ Coleslaw & your choice of side

SALMON YOUR WAY $38
Grilled & Seasoned Salmon, Cedar Plank Salmon, Blackened Salmon or Rockefeller Style. All options served with your choice of sides

COUNTRY FRIED PORK CHOPS $29
2 Corn Meal & Seasoned Flour Breaded, Pan Fried, Bone in Pork Chops. Served on a Bed of Lyonnaise Potatoes & Glazed Carrots w/ Country White Gravy on the side

TERIYAKI CHICKEN RICE BOWL $28
Teriyaki Glazed Flame Broiled Chicken Breast on Bed of Jasmine Rice w/ Garlic beans, Pickled Onions, Kimchi, Crispy Mushrooms, Carmel Fish Sauce & Cilantro
Add Shrimp $38

Sides

FRESH CUT FRIES	SWEET POTATO FRIES	RISOTTO	ONION RINGS
BROCCOLINI	FINGERLING POTATOES	COTTAGE CHEESE	BAKED RUSSET
COLESLAW	GLAZED CARROTS	FRUIT	

$2.00 EXTRA FOR SIDE SALAD OR ASPARAGUS

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COUNTRY CLUB
LUNCH MENU

Starters

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CHICKEN & LEMONGRASS DUMPLINGS $17
Chicken & Lemongrass w/ Corn in Wonton. Steamed and Seared. Served w/ Wasabi Seasame Dip.

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SESAME TEMPURA SHRIMP $19
Sesame Tempura Battered Jumbo Shrimp. Served with our Chipotle Aioli Sauce

Salads

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

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

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CHICKEN COBB SALAD $26
Romaine & Spring Mixed Lettuce, Topped w/ Grilled Chicken, Bacon, Bleu Cheese, Chopped Eggs & Tomatoes

FlatBreads

REGULAR CRUST OR CAULIFLOWER CRUST

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LUNCH MENU

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Pasta & Rice Bowls

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TERIYAKI CHICKEN RICE BOWL $28
Teriyaki Glazed Flame Broiled Chicken Breast on Bed of Jasmine Rice w/ Garlic beans, Pickled Onions, Kimchi, Crispy Mushrooms, Carmel Fish Sauce & Cilantro
Add Shrimp $38

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

Sides

BAKED RUSSET
FRESH CUT FRIES
BROCCOLINI
COLESLAW
SWEET POTATO FRIES
FINGERLING POTATOES
GLAZED CARROTS
ONION RINGS
RISOTTO
COTTAGE CHEESE
FRUIT

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