



PLUM BROOK COUNTRY CLUB

DINNER MENU

Starters



BAKED BRIE & BACON ONION JAM \$17

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

SHRIMP & CORN RISOTTO \$20

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

SHRIMP CAKES W/ REMOLUADE \$18

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

GF BISTRO FRIES \$14

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

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

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

PERCH SANDWICH MARKET PRICE

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

Entrees

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

BEEF TOWNEDOS \$48

Two 4 ounce center cut filets, with smashed fingerling potatoes, Grilled Broccoli, Wild Mushrooms. Demi-glaze

Single Filet \$25

BACON WRAPPED PORK TENDERLOIN \$36

Pork Tenderloin Medallions Wrapped in Bacon & Grilled. Served on Grilled Sweet Potato Plank with Fried Garlic Green Beans & Pepper Jelly

SALMON ROCKEFELLER \$36

Grilled Salmon Filet topped w/ Spinach, Bacon Garlic, Basil & Bread Crumbs. Served over Green Onion Risotto

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/ Broccoli, Pickled Onions, Carmel Fish Sauce & Kimchi

BRAISED BEEF SHORT RIBS \$34

Tender Braised Beef Short Ribs w/ Veal Demi, over Garlic Mashed Potatoes w/ Broccoli

CHICKEN BACON FLORENTINE \$28

Sautéed Chicken Breast Topped with Bacon, Spinach, Cheese, & Buttered Bread Crumbs over Asparagus Risotto.

LOBSTER ORECCHIETTE \$52

Fresh Orecchiette tossed in Garlic Lobster Cream Sauce w/ Baked Lobster Tail & Broccoli on top

FRIED PERCH PLATTER MARKET PRICE

Deep Fried Perch w/ Coleslaw, & your choice of side

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