

# COLONIAL COUNTRY CLUB

## Mixed Grille

### Appetizers

<b>Calamari</b> .....	\$10
<i>Served with Garlic Aioli and Marinara Sauce</i>	
<b>Golf Coast Shrimp Cocktail</b> .....	\$9.5
<i>Six Shrimp, Classic Tomato Horseradish Sauce</i>	
<b>Southwestern Egg Rolls</b> .....	\$9
<i>Stuffed with chicken, black beans, &amp; corn served with zesty Ranch</i>	
<b>Vegetable Egg Rolls</b> .....	\$9
<i>Served with Sweet and Sour Sauce</i>	

### Entrées

<b>Surf &amp; Turf</b> .....	\$45
<i>Split 8oz Broiled Lobster Tail with Clarified Butter for Dipping Char-Broiled 6oz Tenderloin of Beef, Cabernet Demi-Glaze</i>	
<b>Char-Grilled 12 oz Wild North Atlantic Salmon</b> .....	\$29
<i>Pineapple Cilantro Butter</i>	
<b>Char-Grilled 10oz Swordfish</b> .....	\$29
<i>Zesty Citrus Pesto</i>	
<b>Seared Ahi Tuna</b> .....	\$29
<i>Pan Seared Rare 10oz Yellow Fin Tuna Marinated in Sesame Oil, Soy Sauce, Ginger, Garlic, Green Onion and Lime Juice</i>	
<b>Char-Grilled Boneless NY Strip Loin</b> .....	\$29
<i>16oz Strip Steak, Jack Daniel Whiskey Sauce</i>	
<b>Char-Grilled Boneless Ribeye</b> .....	\$29
<i>14oz Steak, Green Peppercorn Sauce</i>	
<b>Pan Flashed Large Scallops</b> .....	\$24
<i>Mushroom Madeira Sauce</i>	
<b>Char-Grilled Filet Mignon</b> .....	\$21
<i>6oz Tenderloin Steak, Garlic Butter Sauce</i>	
<b>Char-Grilled Margarita Shrimp</b> .....	\$19
<i>Eight Shrimp Marinated in Tequila, Fresh Lime Juice, Diced Onions and Olive Oil, Angel Hair Pasta with Fresh Ground Parmesan Cheese</i>	
<b>Shrimp Scampi</b> .....	\$19
<i>Eight Shrimp Sautéed in Butter, Garlic and White Wine on Angel Hair Pasta Topped with Fresh Ground Parmesan Cheese</i>	
<b>Chopped Sirloin</b> .....	\$18
<i>With sautéed onions and gravy</i>	
<b>Chef Terry's Catfish</b> .....	\$16
<i>Cornmeal Coated Fillet, Tartar Sauce</i>	
<b>Four Piece Fried Chicken</b> .....	\$18
<i>Our chef terry's special recipe served with mashed potatoes</i>	

### Sides

<i>Grilled Asparagus</i>
<i>Steamed Broccoli</i>
<i>Baked Potato</i>
<i>Mashed Potatoes</i>
<i>Sautéed Mushrooms</i>
<i>Wild Rice</i>

### Desserts

<i>Crème Brulee cooked in clay</i> ....	\$8
<i>New York style cheesecake</i> .....	\$6
<i>Add strawberry topping</i> .....	\$1
<i>Chocolate cake</i> .....	\$6
<i>Lemon merengue</i> .....	\$6
<i>Pecan pie</i> .....	\$6
<i>Ice cream (per scoop)</i> .....	\$2