

GENEVA GOLF & COUNTRY CLUB

STARTERS

EGGPLANT PARMESAN 10.00	FRICKLES 11.00
Parmesan Breaded Eggplant Slices Topped With Tomato Sauce and Mozzarella.	Five Hand Breaded Pickle Spears Deep Fried and Served With Choice of Dipping Sauce.*
BONE-IN CHICKEN WINGS 18.00	CHEESE CURDS 8.00
8 Jerk Seasoned and Smoked Wings Served With Celery, Carrots and Choice of Dipping Sauce.*	Fried Cheese Curds Dusted With a Sweet Italian Seasoning. Served With Choice of Dipping Sauce.*
CHICKEN QUESADILLA 10.00	SHRIMP COCKTAIL 16.00
Seasoned Chicken Breast, Chihuahua Cheese and Chipotle Ranch in a Grilled Flour Tortilla.	Five Chilled Jumbo Tiger Prawns. Served With a Cilantro Lime Cocktail Sauce.
STEAK CARVER MEDALLIONS 24.00	COCONUT SHRIMP 18.00
Garlic Toast Topped With Our Steak Medallions, Gorgonzola Sauce and Blue Cheese Crumbles.	Five Hand Breaded Shrimp Served With a Pineapple Sweet Chili Sauce.

Dipping Sauces:

BBQ, Blue Cheese, Boom-Boom, Chipotle Ranch,
Cucumber-Wasabi, Franks Red Hot, Garlic
Parmesan, Honey Mustard, Honey Siracha,
Korean BBQ, Ranch, Sweet Chili,
Honey Bourbon BBQ

*1 sauce included, additional sauces are \$.50 each.

SALADS

CAESAR SALAD 7.00	13.00
Romaine, Parmesan and Croutons. Served With Caesar Dressing.^	
PLANTATION SALAD 7.00	13.00
Iceberg Lettuce, Bagel Crisps and Parmesan. Served With House Made Garlic Dressing.^	
HOUSE SALAD 8.00	15.00
Romaine Lettuce, Tomato, Onion, Carrots, Cucumber, Radish, Jack Cheese and Croutons. Served With Choice of Dressing.^	
WEDGE SALAD 8.00	15.00
Iceberg Wedge Topped with Bacon, Scallions, Tomatoes and Blue Cheese Crumbles. Served With Blue Cheese Dressing.^	
PORK TENDERLOIN SALAD 12.00	23.00
Grilled, Seasoned Tenderloin on a Bed of Spinach, Shaved Brussels, Caramel- ized Onions, Roasted Fennel, Dried Cranberries, Roasted Butternut Squash and Toasted Pumpkin Seeds. Served With a Maple-Dijon Vinaigrette.	

^Add Chicken \$2/\$3, Shrimp \$4/\$7 or Salmon \$7

DRESSINGS

1000 Island * Balsamic * Blue Cheese *
Caesar * Citrus Vinaigrette * French *
Honey Mustard * Italian * Ranch *
Maple-Dijon Vinaigrette * Plantation *

SOUPS

SOUP OF THE DAY.....	cup 4.00
ROASTED RED PEPPER & TOMATO BISQUE..	bowl 6.00
FRENCH ONION.....	

Call for Reservations, Carry-Out or
Curbside Pick Up (563) 263-8942

SANDWICHES

PRIME RIB 21.00	
Shaved Prime Rib, Cheddar Cheese, Muenster Cheese and Banana Peppers With a Honey Dijon Horse- radish Sauce Served Warm on a Toasted Pretzel Bun.	
PRIME BURGER 16.00	
8 Oz. Burger Blend of 4 Different Cuts of Beef Served Your With Choice of Cheese, and Bibb Lettuce, Tomato, Red Onion and Pickle on a Brioche Bun.	
BREAKFAST BURGER 18.00	
Our 8 Oz. Prime Burger Topped With Cheddar Cheese, Bacon, a House- made Sausage Patty, Egg (runny or hard) and a Hashbrown on a Brioche Bun.	
REUBEN 14.00	
Beef Brisket, Swiss Cheese, Sauerkraut and 1000 Island Dressing on Marble Rye.	
PORK T 14.00	
Hand Pounded Pork Tenderloin (Grilled or Ranch Breaded & Fried), Bibb Lettuce, Tomato, Red Onion and Pickle on a Brioche Bun.	
TURKEY MELT 14.00	
Sliced Turkey, Provolone, Spinach, Bacon and Sundried Tomato Basil Aioli on Oat Nut Bread.	
FRIED CHICKEN 18.00	
Fried Chicken Breast, Pepper Jack Cheese, Bacon, Shredded Iceberg Lettuce and Tomato With Garlic Aioli on a Toasted Pretzel Bun.	
HAM, BACON & EGG 12.00	
2 Fried Eggs (runny or hard), Sliced Ham, Applewood Smoked Bacon and American Cheese on Oat Nut or White Bread.	

All Sandwiches include 1 Side