

# *The Country Club of Naples* *A La Carte Dining*

## *Appetizers*

### *Soup du Jour*

Your server will inform you of the homemade soup of the day...5 (by the cup)...6 (by the bowl)

### *Saganaki*

Kasseri cheese with an ouzo and lemon flambé done table side. Great for sharing! Served with warm pita wedges....9

### *Artisan Cheese Plate*

Your server will inform you of the varying selection of cheeses from all over the world that make up this mouthwatering starter...16

### *Poke Tuna and Avocado Tower*

Sushi grade tuna tossed in ponzu then layered on gyoza crisps with avocado and sesame seeds, finished with a creamy cilantro lime drizzle and a dash of Thai ginger infused sea salt...10

### *Escargot in Focaccia*

Tender escargot sautéed with mushrooms in lemon garlic butter with chives and creamy Gorgonzola cheese, served on golden focaccia bread...9

## Entrée Salads

### *Chicken Oscar Salad*

Sliced chicken breast, grilled asparagus spears, yellow and red tomato, lump blue crab, and hard boiled egg, drizzled with a creamy Dijon dressing...18

### *Caesar Salad with Blackened Shrimp*

Our classic Caesar salad with crisp romaine lettuce, shredded Parmesan cheese, and lightly blackened extra large shrimp...18

## Entrées

**All entrées include your choice of soup or salad.**

### Salads

**House Salad...**fresh greens with tomato, carrot, cucumber, and choice of dressing.

**Caesar Salad...**whole romaine leaves, anchovies, shaved Parmesan, and roasted tomato.

**Buffalo Mozzarella and Vine Ripe Tomato Salad...**fresh creamy buffalo mozzarella served with crispy pancetta, vine ripe tomatoes, and a drizzle of extra virgin olive oil and balsamic reduction.

**Grilled Sweet Potato Salad...**with goat cheese, candied pecans, and a citrus vinaigrette.

### *Grilled New York Strip*

14 ounces of perfectly grilled Black Angus strip steak simply finished with a black truffle maître d' butter. Served with 3-cheese au gratin potatoes, asparagus, and baby carrots...29

### *Chicken Osso Buco*

Tender slow roasted Tuscan style chicken topped with a mushroom, tomato, saffron glaze...21

### *Roasted Pork Tenderloin*

A whole pork tenderloin marinated in fig infused balsamic reduction, slow cooked, and sliced over a roasted garlic creamy risotto...25

### *Black Angus Prime Rib of Beef*

Slow roasted Angus rib served with roasted new potatoes, asparagus, baby carrots and a popover...Queen cut 26, King cut 28

### *Fresh Fish Du Jour*

Your server will describe the fresh fish selection...Market Price

*Florida State Law mandates the consumer be warned that the consumption of raw or undercooked foods may increase your risk of contracting food-borne illness.*

## Tableside Entrées

### *Shrimp Provençal*

Jumbo shrimp sautéed with shallots, white wine, tomato, and scallion. Finished with a light butter sauce over angel hair pasta with asparagus and baby carrots...26

### *Rosemary Pesto Lamb Rack*

A seared Australian rack rubbed with a fresh ground rosemary pesto and finished to your liking. Sliced table side and nestled into whipped potatoes with asparagus and baby carrots...36

### *Seared Ahi Tuna*

Sushi grade yellowfin tuna seared and sliced tableside and finished with a creamy wasabi sauce, Asian slaw, asparagus, baby carrots, and roasted new potatoes...26

### *Veal Piccata*

Tenderloin of veal breaded with Panko bread crumbs and finished with a mushroom caper lemon butter sauce. Served with asparagus, baby carrots, and roasted new potatoes. A Club favorite!...27

### *Tournedos Rossini*

Two 4-ounce tournedos cooked to your liking and finished table side with sliced foie gras and a black truffle Madeira demi-glace. Served with piped potatoes, asparagus, and baby carrots...34

### *Duck Breast à l'Orange*

Slow cooked tender breast sliced table side and finished with a classic orange sauce. Served with roasted new potatoes, asparagus, and baby carrots ...27

## Desserts

Your server will inform you of  
our tableside and gourmet dessert selections.

# *The Country Club of Naples*

## *Upcoming Events!*

**February 5 (Sunday) — Super Bowl in the Tavern!**

**February 9 (Thursday) — Bingo & Buffet**

**February 10 (Friday) — Wine Club**

**February 11 (Saturday) — “Monday Monday,” The Mamas and the Papas Tribute**

**February 14 (Tuesday) — Valentine Candlelight Dinner**

**February 16 (Thursday) — Seafood Buffet**

**February 22 (Wednesday) — Ladies’ Bridge Luncheon**

**February 23 (Thursday) — President’s Party with Dance Music by “Hot Topic”**

**February 24 (Friday) — Ladies’ Luncheon & Fashion Show: Jami’s on the Plaza**

**February 24 (Friday) — “Apps & Apps” (Appetizers & Fun with Applications!)**

**February 29 (Wednesday) — Party on the Patio**

**March 1 (Thursday) — Entertainment by new/odyssey**

**March 8 (Thursday) — Seafood Buffet**

**March 9 (Friday) — Wine Club**

**March 15 (Thursday) — Bingo & Buffet**

**March 17 (Saturday) — St. Patrick’s Party with Entertainment by Naples Improv**

**March 21 (Wednesday) — Ladies’ Bridge Luncheon**

**March 28 (Wednesday) — Party on the Patio**

**March 29 (Thursday) — Duo Night! Country Western Party with Robbin & Dean**

**March 30 (Friday) — Ladies’ Luncheon & Fashion Show: Evelyn & Arthur**

**April 5 (Thursday) — Duo Night! Barry Newman**

**April 8 (Sunday) — Easter Dinner**

**April 12 (Thursday) — Seafood Buffet**

**April 19 (Thursday) — Bingo & Buffet**

**April 25 (Wednesday) — Party on the Patio**

**April 26 (Thursday) — End of Season Party with**

**Member Recognition and Music by “Latitude”**