

The Country Club of Naples

Drink of the Night

Rachel's special cocktail of the night

Catch of the Night

Miguel's special preparation for the fresh catch

Starters

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| Smoked Salmon
Carpaccio | Sliced cucumber, honey and mustard sauce,
cilantro aioli, EVOO GF |
| Apple and
Gorgonzola Salad | Shaved romaine hearts, julienne granny smith apples,
grapes, candied walnuts, crumbled gorgonzola,
ginger and maple vinaigrette
Petite / Full GF |
| Fig and
Manchego Salad | Mixed greens, blueberries, shaved onion,
toasted pecans, Manchego cheese,
rosemary and honey vinaigrette
Petite / Full GF |
| Goat Cheese Salad | Arugula, marinated tomatoes, avocado, roasted squash,
goat cheese croquettes, champagne vinaigrette
Petite / Full |
| Caesar Salad | House made Caesar dressing, romaine hearts,
garlic herb croutons, grated parmesan
Petite / Full |

Mains

Fresh Catch of the Night Chef Miguel's special preparation of the night
Scottish Salmon and Grouper are always available as a substitute

Dukkah Roasted Salmon Roasted zucchini, cabbage, carrots and leeks, harissa sauce, mint tabbouleh, black garlic rouille
Suggested pairing La Crema Chardonnay

Baked Chicken Caesar Prosciutto and spinach stuffed chicken, grilled asparagus, red skin mashed potatoes, creamy Caesar sauce, parmesan breadcrumbs
Suggested pairing Ca'Montini Pinot Grigio

Braised Beef Ragu Slow cooked short ribs, pappardelle pasta, fresh basil leaves, wild mushrooms, ricotta quenelle, shaved caciocavallo cheese
Suggested pairing Argiano NC Super Tuscan

Grilled Beef Tenderloin Wild mushroom risotto, sautéed broccolini, demi-glace and parmesan crisp GF
Suggested pairing Louis Martini Cabernet

Sweet Endings

Dark Chocolate Mousse Cake Layered cake, topped with butter pecan ice cream and pecan crumble

Ice Cream Sundae Vanilla, chocolate, coffee, or pecan ice cream, whipped cream, chocolate sauce, caramel, M&M's, peanuts, sprinkles