

# *The Country Club of Naples*

## **Drink Special of the Night**

Jessi's seasonal drink special

## **Catch of the Day**

Chef Miguel's special creation

### *Starters*

**Ahi Tuna Ceviche** Diced cucumber, avocado, mango, red onion, passion fruit and lime marinade, sesame cracker

**Tenderloin Bruschetta** Grilled tenderloin tips, caramelized onions, melted Gorgonzola, sherry vinegar reduction, butter toasted brioche

**Fig, Prosciutto and Burrata Salad** Mixed greens, fresh Mission fig wedges, toasted almonds, honey and balsamic drizzle, fleur de sel GF

**Crispy Ribbon Salad** Rainbow carrots, asparagus, arugula, red grapes, pine nuts, Manchego, Za'atar and spice dressing GF

**Roasted Squash and Cranberry Salad** Romaine, mixed greens, cranberry stilton, spiced pecans, pear balsamic vinaigrette GF

**Caesar Salad** House made Caesar dressing, romaine hearts, garlic herb croutons, grated parmesan

## Mains

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

**Moroccan Spiced Cheshire Pork Chop** Buttery basmati rice with toasted pine nuts, broccoli rabe, white wine and shallot pan sauce  
*Suggested pairing La Crema Pinot Noir*

**Seafood Stew with Rouille sauce** Seared swordfish, clams, mussels, shrimp, potatoes, zucchini, tomato, herb and white wine sauce  
GF \* No Rouille Sauce  
*Suggested pairing Flying Solo Grenache/Viognier*

**Pan Seared Scallops** Venetian style risotto with prosciutto and peas, white truffle oil, pecorino cheese GF  
*Suggested pairing La Crema Chardonnay*

**Teriyaki Glazed Salmon** Rice noodle and vegetable stir fry, toasted sesame seed, soy butter sauce  
*Suggested pairing Four Graces Pinot Noir*

**Grilled Beef Filet** Horseradish whipped potatoes, garlic spinach, portobello cream sauce GF  
*Suggested pairing Clay Shannon Cabernet*

**Roasted Cornish Hen** Orange and spiced marinade, sunchoke, potato and brussels sprouts hash, sage butter sauce GF  
*Suggested pairing Chateau Ducasse White Bordeaux*

## Sweet Endings

**Mixed Berries Frangipane Tart** Almond and vanilla crust, raspberry, blueberry, strawberry filling

**Hazelnut Ice Cream** Chocolate cake bites, hazelnut praline dust, Frangelico liqueur

**Tropical Fruit Pavlova** Baked meringue, caramelized pineapple, whipped cream, strawberries, passion fruit drizzle **GF**