

# *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*

### **Spicy Tuna Stack**

Ahi Tuna, sticky rice, cucumber, avocado, sriracha aioli, ginger and soy glaze, sesame chips (egg, gf)

### **Grilled Spanish Octopus**

Za'atar marinade, roasted pepper hummus, EVOO, grilled naan bread, kalamata olives

### **Heirloom Tomato and Burrata Salad**

Marinated heirloom tomatoes, burrata cheese, arugula, honey and balsamic glaze, basil chiffonade  
Petite / Full (dairy, gf)

### **Bacon and Gorgonzola Salad**

Candied bacon, frisee lettuce, gorgonzola, cherry tomatoes, toasted pine nuts, cucumber and champagne vinaigrette  
Petite / Full (dairy, gf)

### **Melon and Prosciutto Salad**

Bibb lettuce, arugula, cantaloupe, honeydew, pears, shaved prosciutto, ricotta, fig drizzle  
Petite / Full (dairy, gf)

### **Caesar Salad**

House made Caesar dressing, romaine hearts, garlic herb croutons, grated parmesan  
Petite / Full (egg, dairy)

## Mains

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

**Clam Bucatini** Middle neck clams, white wine, clam and pancetta alfredo sauce, fresh herbs, pecorino cheese (dairy, egg)  
***Suggested pairing Ant Moore Sauvignon Blanc***

**Pan Seared Veal Chop** Roasted grapes and cipollini onion, caramelized baby carrots, roasted garlic mashed potatoes, cabernet demi-glace (dairy, GF)  
***Suggested pairing Angeline Pinot Noir***

**Pan Seared Scallops** Cauliflower and parsnip puree, sauteed spinach, roasted red pepper romesco sauce (GF, dairy)  
***Suggested pairing Oysters Bay Sauvignon Blanc***

**Cedar Plank Roasted Salmon** Maple and grain mustard glaze, charred broccolini, roasted fingerling potatoes, charred lemon (GF)  
***Suggested pairing La Crema Chardonnay***

**Grilled Beef Filet** Wrapped in bacon, butter glazed asparagus tips and wild mushrooms, baked potato, bearnaise sauce (Dairy, Egg, GF)  
***Suggested pairing Argiano NC Super Tuscan***

**Herb Roasted Chicken** Creamy orzo, asiago cheese, peas, roasted tomatoes, grilled asparagus (dairy, egg)  
***Suggested pairing Chateau Ducasse White Bordeaux***

## Sweet Endings

**S'mores Cheesecake** Chocolate crust, meringue topping and honey graham cracker (egg, dairy)

**Pistachio Gelato and Cannoli's** Stuffed with mascarpone cheese (dairy, egg)

**Mango Cobbler** Served with vanilla ice cream (dairy, egg)