

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

Vegetable Samosa

Deep fried, chickpeas, potatoes and onions, tomatillo and avocado salsa, tomato chutney

Beef Carpaccio

Pan seared tenderloin, cured egg yolk, grain mustard aioli, pecorino, arugula, capers, crostini (egg, dairy)

Endive, Pear and Stilton Salad

Mixed greens, poached pears, caramelized endives, toasted almonds, cranberry stilton, champagne vinaigrette (nuts, dairy, GF)

Fried Calamari Salad

Carrots, cabbage, green papaya, cilantro, peanuts, flash fried calamari, Asian lime dressing (nuts, dairy)

Spinach and Mandarin Orange Salad

Spinach, shaved Manchego, toasted walnuts, dried cranberries, orange zest and honey vinaigrette (nuts, dairy, GF)

Caesar Salad

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

Antipasto Salad

Romaine hearts, grilled artichokes, marinated mushrooms, kalamata olives, burrata, toated pine nuts, roasted red pepper vinaigrette (dairy, GF, nuts)

Mains

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

Tuscan Shrimp and Spinach Linguine Crispy pancetta, spinach, pecorino, toasted pine nuts, sun dried tomato cream sauce (dairy, nuts)
Suggested pairing Saint Clair Sauvignon Blanc

Grilled 1/2 Rack of Lamb Israeli couscous with butternut squash and caramelized onions, sautéed spinach, charred tomatoes, preserved lemons, herb tahini sauce
Suggested pairing Phantom Red Blend

Pan Seared Scallops Wasabi mashed potatoes, grilled bok choy, baby corn, soy ginger glaze, shallot and sweet chili relish, toasted sesame (dairy)
Suggested pairing La Crema Chardonnay

Citrus Roasted Salmon Corn, mushroom and zucchini hash, parmesan mashed potatoes, tarragon beurre blanc (dairy, GF)
Suggested pairing Ridgecrest Gruner Veltliner

Grilled Beef Filet Manchego soft polenta, grilled asparagus, tomato and olive beef jus, crispy shallots (dairy, GF)
Suggested pairing Argiano NC Super Tuscan

Pan Seared Frenched Chicken Roasted marbled potatoes, steamed broccoli, French mustard sauce, balsamic reduction (dairy, GF)
Suggested pairing Chateau Ducasse White Bordeaux

Sweet Endings

Deconstructed Tiramisu Almond dacquoise, coffee syrup, mascarpone and amaretto ice cream, chocolate shavings (Egg, Dairy)

Lemon Meringue Tart Vanilla shortbread, lemon curd, flamed meringue (Dairy, Egg)

Grand Mariner Crème Brulée Fresh vanilla and orange liqueur, whipped cream, berries (Dairy, Egg)