

## Welcome to

# GREEN MEADOW COUNTRY CLUB

### Salads

Served with fresh baked puff pastry cheese straws.

#### Central Park Salad 7.00

Fresh mixed greens with dried cranberries, gorgonzola, mandarin oranges, and pine nuts. Tossed with our house pear liquor dressing.

#### Blue Crab Salad 12.00

A bed of fresh mixed greens adorned with artichoke hearts, tomato, green onion, lemon zest, gruyere cheese, and zesty seasoned blue crab. Louis dressing is served on the side.

#### Buffalo Chicken Salad 12.00

Sweet and spicy buffalo chicken, chopped bacon, avocado, green onion, gorgonzola cheese and diced tomato on a bed of mixed greens. House made blue cheese dressing served on the side.

#### Chef Salad 11.00

A bed of mixed greens, ham, turkey, swiss and cheddar cheeses, english cucumber, black olives, tomato, green onion, hard boiled eggs and croutons.

#### Taco Salad 8.00

Shredded lettuce adorned with seasoned beef, diced tomatoes, green onions, cheddar-jack cheese, sour cream, guacamole and black olives. All served in a low carb tortilla shell, with a side of salsa.

### Wraps

#### Buffalo Chicken Wrap 9.00

Shredded lettuce, cheddar jack cheese, buffalo chicken tenders, avocado, and bleu cheese in a spinach tortilla.

#### Turkey Wrap 9.00

Turkey, gruyere cheese, bacon, diced roma tomatoes, avocado, spinach, in a tomato tortilla with our house dressing.

#### Red Hook Beer Batter Shrimp

Front Nine 7.50

Full Round 12.50

#### Chicken Tenders 9.00

### Sand Wedges

All sandwiches come with one of the following choices: French fries, sweet potato French fries, homemade potato chips, cottage cheese, cup of soup, or a side of fresh salad greens.

### Burgers

1/3 lb Beef 7.50

1/3 lb Buffalo 8.50

Homemade seasoned fresh buffalo burger, lower in fat and just as tasty as beef. Try it, you will love it!

Additional Toppings:

Swiss, Blue Cheese, Pepper Jack, Cheddar or American, Mushrooms, Bacon .50

#### Malibu Chicken Sandwich 11.00

A grilled chicken breast, thinly sliced ham, fresh pineapple, and swiss cheese served on a Kaiser bun.

#### Cajun Chicken Sandwich 9.00

A grilled chicken breast with Pepper Jack cheese, cajun spices and chipotle mayonnaise on the side.

#### Reuben 10.00

Half pound in house lean corned beef with sauerkraut, Swiss cheese and 1000 Island dressing. Served on Rye bread.

#### French Dip 7.50

Half pound in house roast beef piled high on our home made hoagie. Served with Au Jus.

#### Philly Cheese Steak 9.00

Half pound in house shaved beef piled high with sautéed mushrooms, onions, peppers and Swiss cheese. Served on our homemade hoagie.

#### Pulled Pork Barbeque Sandwich 8.50

Our in house parmesan hoagie layered with slow roasted barbequed pork topped off with cheddar jack cheese.

#### Green Meadow Chili Dog 9.00

A deep fried New York style, all beef hot dog on a home baked parmesan roll topped with our Chef's famous green chili, shredded cheddar-jack cheese.

## Dinner Entrees

All entrees come with our house salad and puff pastry straws.

Steaks are served with potato & vegetable of the day  
Larger cuts available upon request.

### Filet Mignon

Center cut bacon wrapped filet topped with sautéed mushrooms.

8oz. 28.00

### Rib Eye

12 oz. 26.00

Cut in house Choice Black Angus.  
Very flavorful!

### Prime Rib

12oz. 26.00

Friday & Saturday only. Slow roasted  
Choice Black Angus. Served with au jus.

### New York

12oz. 28.00

Cut in house Choice Black Angus.  
With bleu cheese gratin, and balsamic reduction

Sautéed mushrooms please add: 3.00

### Beef Short Ribs

22.00

Beef short ribs slowly braised in beer and apple  
juice. Served with potato and vegetable of the  
day.

### Steak Sandwich

17.00

12 oz Rib Eye  
12 oz Prime Rib (Friday & Saturday Only)  
Served with Sand Wedge Choices.

### Stir Fry

16.00

Your choice of chicken, beef, or pork stir fried with  
seasonal vegetables and served over steamed rice.

Three sauces to choose from:  
Teriyaki, sweet and sour, or Szechwan.

Vegetarian Stir Fry available upon request.

### Chicken Alfredo

17.00

House made fettuccine and alfredo sauce  
topped with a 7oz grilled chicken breast.

### Mushroom Chicken

19.00

Wild mushroom stuffed chicken breast with a  
thyme infused jus and tomato confit. Served  
with potato and vegetable of the day.

### Bourbon Orange Glazed Salmon

23.00

Bourbon marinated salmon is broiled and  
brushed with a touch of honey. Served with  
potato and the vegetable of the day.

### Sautéed Shrimp Fettuccine

30.00

Five jumbo prawns sautéed with pancetta,  
roma tomatoes, garlic, shallots and white  
wine. Finished with butter and served over  
house made pasta.

### Baked Halibut

24.00

Our traditional recipe! Boneless filet coated  
with our unique breading and baked to  
perfection. Served with vegetable of the day.

### Rosemary Pork Chop

20.00

8oz boneless pork chop grilled to perfection and  
served with an apple cider reduction and wild  
mushrooms. Served with potato and vegetable  
of the day.

### Tortellini

22.00

One pound of house made tortellini stuffed with  
cheese and rosemary. Served in a pancetta,  
roma tomato, white wine butter sauce.

Our chef will be glad to split any entrée for an extra plate charge of 8.00