

Quail Creek Country Club

PLATED MENU

SALAD (\$5++)

House salad

Caesar salad

Spinach or spring mix salad

MAINS

CHICKEN ENTREES (\$35++)

Chicken parmesan with marinara & mozzarella cheese

Chicken cordon bleu filled with ham & cheese with light cream sauce

Chicken piccata with lemon & caper butter sauce

Pan-seared or marinated grilled chicken breast with choice of sauce:

Marsala, mushroom, florentine or alfredo

PORK LOIN ENTREES (\$34++)

Stuffed sliced pork loin with apple & herb stuffing

Stuffed pork loin with chorizo & cornbread stuffing

Slow roasted sliced pork loin

with choice of sauce:

Demi apple, cinnamon rasin, barbeque,
demi glaze or hunter

SALMON ENTREES (\$45++)

Sautéed, baked or poached salmon

with choice of sauce:

Lemon beurre blanc, pesto cream, chimichurri,
florentine, tomato caper relish,
orange citrus glaze, or pecan honey butter





BEEF ENTREES (\$40-50++)

Seared and slow roasted beef tenderloin coated
with cracked black pepper & herbs (\$48++)

Beef tenderloin medallions 2-3oz (\$45++)

Beef tenderloin 6oz or 8oz (Market price)

Bistro tender slow roasted & rubbed with special seasoning (\$45++)

Top sirloin steak 6oz (\$40++)

Grilled flank steak marinated
with herbs & spices, choice of sauce:
Brandy peppercorn, hunter, mushroom demi, creole,
or black pepper & shallot demi (\$38++)

SIDES

CHOICE OF TWO

Garlic & rosemary roasted red potatoes

Yukon gold cream cheese & chive mashed potatoes

Garlic & herb rice pilaf

Roasted carrots

Sautéed haricot vert with garlic & mushrooms

Roasted seasonal vegetable medley



*ALL PLATED OPTIONS COME
WITH ROLLS & BUTTER,
DESSERT SERVICE AND
COFFEE*

