

All Plated Entrées and Combination Entrées are served with your choice of Soup, a Fresh Garden Salad, Greek Style Salad, or Caesar Salad, and your choice of a vegetable: Green Beans Almondine, Steamed Broccoli Spears, or a Vegetable Trio of Steamed Broccoli, Cauliflower and Carrots, and Fresh Baked Rolls & Butter, Regular and Decaffeinated Coffee, Ice Tea, and Water. Desserts are not included; please refer to our Dessert Menu. All prices are per person and subject to 20% service charge and state sales tax.

Plated Entrées

Chicken Roulade

Chicken breast thinly pounded, seasoned and rolled around a cranberry stuffing, finished with a sweet demi glaze, served with rice pilaf...\$18.95

Tarragon Chicken

Tarragon rubbed roasted chicken breast finished with a wild forest mushroom and vermouth sauce, served with roasted red bliss potatoes...\$18.95

Greek Stuffed Chicken

Oven roasted boneless chicken breast stuffed with Feta cheese, herbs, roasted red bell peppers and spinach, in a lemon garlic sauce, served with rice pilaf...\$19.95

Chicken Theresa

Marinated boneless chicken breast grilled and topped with fresh steamed broccoli, fontina and mozzarella cheeses, finished with a mushroom chardonnay cream sauce, served with oven roasted new potatoes...\$19.95

Chicken Oscar

Grilled chicken breast topped with fresh crabmeat, asparagus spears and béarnaise sauce, served with rice pilaf...\$20.95

London Broil

Grilled marinated flank steak with a sweet onion and balsamic demi glaze, served with roasted red bliss potatoes...\$19.95

Prime Rib of Beef

Roasted English cut prime rib au jus, with creamy horseradish, served with a twice-baked potato...\$22.95

Stuffed Filet Mignon

Herb crusted filet mignon stuffed with caramelized shallots and boursin cheese, topped with a port demi glaze, served with scalloped potatoes...\$27.95

Stuffed Pork Loin

Pork loin seasoned and filled with an apple, almond and herb cornbread stuffing, finished with calvados sauce, served with roasted red bliss potatoes...\$19.95

Tournedos of Pork Tenderloin

Pork tenderloin grilled and finished with a rosemary cream sauce, served with roasted red bliss potatoes...\$17.95

Shrimp Calypso

Shrimp sautéed in garlic butter and island spices, topped with julienne onions, peppers and diced fresh tomatoes, flambéed in brandy, served with tropical rice pilaf...\$25.95

Stuffed Tilapia

Fresh tilapia with a shrimp and scallop stuffing, finished with a lemon beurre blanc sauce, served with rice pilaf...\$21.95

Grilled Salmon

Atlantic salmon filet grilled in lemon and pepper, finished with a roasted onion tapenade and lemon crown, served with herb seasoned rice...\$22.50

Seafood Tortellini

Shrimp and scallops tossed with cheese tortellini in a creamy alfredo sauce...\$23.95

Combination Entrées

Filet & Lobster

Grilled petite filet mignon with wild mushroom demi glaze and broiled lobster tail with lemon beurre blanc sauce...\$34.95

Chicken & Salmon

Greek stuffed chicken served with lemon garlic sauce and fresh salmon, prepared imperial style with lemon butter sauce, served with roasted red bliss potatoes...\$29.95

Petite Filet Mignon with Maryland Crab Cake

Grilled petite filet mignon served on a bed of wilted spinach and crab cake, served with lemon garlic aioli sauce...\$26.95

Filet & Chicken

Grilled petite filet mignon with bordelaise and grilled boneless chicken breast...\$24.95

Creole Combo

Creole blackened chicken breast, shrimp and scallops, served over Cajun rice and finished with a creole sauce...\$23.95

Surf & Turf

Petite filet mignon with bordelaise sauce, served with grilled or fried shrimp...\$24.95

BIG CREEK
GOLF & COUNTRY CLUB

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