



The Georgian Club®

Dinner Selections

Appetizers

Lobster Bisque \$8.95  The Georgian Club®

Classic tableside soup flambéed with brandy, finished with cream

Crepes \$6.95

Stuffed with sautéed smoked trout and bell peppers, covered with red pepper coulis and parmesan cheese


Caribbean Chicken Kabobs \$5.95

Grilled and skewered chicken with a Caribbean pineapple-mango relish

Crostini with Liver Pâté \$5.95

Crostini topped with chicken pâté and balsamic onions, paired with tomato polonaise and almond fig sauce

Salads

Georgian Club Caesar Salad (For Two) \$12.95  The Georgian Club®

Crisp romaine lettuce tossed tableside with Caesar dressing, croutons, and parmesan cheese

House Greens Salad \$5.95

Medley of field greens with cherry tomatoes, carrots, cucumbers and honey lime vinaigrette

Poached Pear Salad \$7.95

Tender baby spinach covered with fanned poached pears, bleu cheese crumbles, almonds, mandarin oranges and pear vinaigrette

Cobb Salad \$6.95

Romaine lettuce topped with avocados, cucumbers, tomatoes, pepperoncini, bleu cheese crumbles, hard boiled eggs, bacon bits and balsamic vinaigrette

Southwestern Taco Salad \$6.95

Fried corn tortilla topped with shredded iceberg lettuce, sour cream, cheddar cheese, avocados, chipotle-ranch sauce and a corn and black bean relish

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*We are happy to accommodate special requests. Please ask if your culinary choice can be prepared for you.
The Georgian Club logo after items designates selections that have reduced salt and fat content.*



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Entrées

Chicken Florentine \$14.95

Pan seared boneless breast served over saffron rice pilaf, topped with sautéed spinach and roasted garlic cream sauce

Balsamic Glazed Duck \$17.95

Seared boneless breast accompanied with stuffed mushroom crepes, Chablis poached pears and balsamic glaze

Almandine Salmon \$18.95

Pan seared fillet crusted with almonds, served over cheese ravioli, broccoli tips and Madeira sauce

Blackened Trout \$19.95

Fish fillet lightly seasoned with blackened spices, topped with tobiko caviar, served over herbed polenta, julienne vegetables and lemon zest butter sauce

Mixed Trio \$32.95

Grilled filet mignon with bordelaise sauce, pan seared boneless chicken breast with béchamel, and oven roasted jumbo shrimp with red pepper couli, accompanied with duchess potatoes

Rack of Lamb in Basil Crust \$32.95

Grilled rack of lamb, crusted with pesto and bread crumbs served with herbed parmesan risotto and rosemary demi glaze

Filet Mignon \$31.95

Grilled beef filet served with sautéed garlic- shitake mushrooms accompanied with au gratin potatoes, broccoli and almond fig cream sauce

Center Cut Steaks

Flame grilled U.S.D.A. center cut steaks served with a loaded Idaho potato, topped with grilled asparagus and finished with bordelaise sauce

N.Y. Strip 12oz \$27.95

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