



The Georgian Club

Starting Selections

Caesar Salad	5
Crispy romaine, parmesan cheese, croutons, Caesar anchovy dressing	
House Salad	4
Fresh baby greens, julienne carrots, cherry tomato, cucumber, choice of dressing	
Grilled Heart of Romaine BLT Salad	6
Chargrilled with crisped prosciutto, crumbled goat cheese, sun-dried tomato vinaigrette	
Spinach Salad	7
Baby leaf, marinated mushrooms and red onions, hard boiled egg wedge, warmed apple wood bacon vinaigrette	
Soup du Jour	5
Lentils bean	
Risotto Croquettes	8
Mini risotto balls stuff with Italian cheeses fried golden brown served with marinara	
California Rolls	6
Sushi style crab rolls, wasabi and soy	

Chef's Sandwiches

(all sandwiches served with choice of chips, fruit cup or French fries):

Mushroom Swiss Burger	8
Flame grilled, sautéed mushrooms, Wisconsin Swiss on a brioche bun	
Veggie Panini	8
Grilled summer vegetables, provolone cheese, wheat bread with garlic herb spread	
Turkey Club	8
Toasted Pullman bread, mayonnaise, lettuce, tomato, bacon	
Ham and Cheese Sandwich	9
Prosciutto, spinach, roasted red peppers, provolone cheese, toasted hoagie	
Lamb Gyro	9
Roasted lamb loin, tzatziki sauce, cucumber relish, Greek flatbread	
Mix & Match	10
Pair any ½ sandwich or appetizer with soup du jour (not available with angus burger)	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *



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The Georgian Club's Signature Buffet

\$13

Vegetable Soup
Mixed Green Salad, Caesar Salad, Fruit Salad
Chicken Salad, Tuna Salad, Cucumber Salad
Sliced Luncheon Meats, Assorted Breads, Condiments
Beef Tips
Vegetable Medley, Mashed Potatoes
Bailey's Irish Cheesecake

THE GEORGIAN CLUB'S UPCOMING EVENTS

Speaker Series

Tuesday, March 23 ~ 11:30 a.m. – 1:00 p.m.

Lobbying When the Cupboard is Bare

Chuck Clay is a partner in the law firm of Bock, Clay, Calhoun & Rogers, an accomplished former Republican National Committee member, and a former State GOP Chairman, and State Senator. He is also president of Insider Advantage, the parent company of JAMES. We all know the critical role that lobbyists play in the arena of public policy, particularly with part-time legislators. The need for creative lobbying may even be greater in economic hard times than it is in the good. Cost is \$14.95 per person and includes lunch. Reservations required.

Technology Breakfast Roundtable

Thursday, March 25 ~ 7:15 a.m. – 9:00 a.m.

Innovation for Productivity – Cost vs. Value

With the ever increasing daily wave of new technology products and services bombarding us, how do busy small business owners, mobile professionals, and entrepreneurs determine which innovations are best matched to their specific needs and objectives? Ples J. Bruce, President/CEO at DATATEGIC, will share insights, tips and recommendations. The breakfast buffet is \$3.00 for members and \$8.50 for guests. Reservations required.

Spring Wine Dinner

Friday, March 26 ~ 6:30 p.m.

Join us for a three-course, plated dinner prepared by Chef Frank. We will be featuring a variety of wines to celebrate the upcoming spring season, and the wines will complement the delicious menu perfectly:

Smoked Salmon Rosette on Cucumber Salad, Gruet Blanc de Noir, Sparkling Wine
Shrimp Scampi over Pasta with Roasted Garlic and Wild Mushroom, Your Choice of Riff Pinot Grigio or Grayson Pinot Noir
Chocolate Ganache with Toasted Almond and Balsamic Berries, Portal Cellers Reserve Port

Cost is \$65.00 per person and includes dinner and wines.



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Chef's Sampler Creation Trio **15**
Choose any 3 Entrée selections (this includes Entrée Salads) to create your own sampler plate.
Portions are made smaller so that you may try an assortment of wonderful dishes.

Entrée Salads

- The Caesar*** **11**
Crispy romaine, parmesan cheese, croutons, Caesar anchovy dressing with your choice of: shrimp, crab cakes, chicken, salmon, or flank steak
- Buffalo Chicken Salad** **11**
Chicken nuggets in spicy wing sauce, romaine, cheddar cheese, scallions, tomato, apple wood bacon, ranch dressing
- Salmon Greek Salad** **12**
Grilled salmon, mixed greens, kalamata olives, feta cheese, marinated vegetables, mushrooms, light Italian dressing
- Pecan Chicken Salad** **11**
Sliced pecan coated chicken, crisp romaine, cranberries, mandarin orange, bleu cheese, balsamic vinaigrette
- Black and Bleu Steak Salad*** **12**
Mixed greens, sliced flank steak, green onion, portobello mushroom, haystack onions, tomato, crumbled bleu cheese dressing

Entrées

(served with your choice of soup, house salad or small Caesar salad)

- Maple Leaf Duck Breast** **12**
Wild rice pilaf, green beans, onion jus
- Tilapia Ponchartrain** **13**
Pan seared blackened tilapia fillet with crabmeat, tomato and mushrooms over white rice
- Roasted Pork Chop** **11**
Bone-in pork chop, sweet potato mash with brandy apple cream and fried leeks
- Grilled Salmon** **12**
Louisiana shrimp and potato hash with Five Oaks reduction
- Georgian Club Crab Cakes** **13**
Duo of cakes pan seared, bleu cheese grits, steamed asparagus, red pepper coulis
- Pineapple Chicken** **12**
Sweet chili garlic sauce, black sesame coconut rice, grilled pineapple salsa
- Southern Catfish Fillet** **11**
Georgia corn pudding, sautéed leeks, clam chowder sauce

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