

Mount Vernon Country Club

Dinner Menu

STARTERS

ALLIGATOR BITES 14
Celery Root Slaw, Cajun Remoulade

MEDITERRANEAN PRAWNS 13
Tomato, Red Onion, Currant, Pine Nut, Caper,
Marsala Wine, Grilled Naan Bread

GRILLED POLENTA 10
Roasted Butternut Squash, Goat Cheese,
Tomato and Walnut Hash, Thyme, Rosemary,
Balsamic Reduction

STEAK BRUSCHETTA 10
Fresh Ginger and Pear Marinated Flat Iron Steak,
Teriyaki Glaze, Black Garlic Chèvre Cheese,
Mixed Greens, Caramelized Red Onion,
Grilled Baguette

SOUPS AND SALADS

TODAY'S SOUP DU JOUR 5/6
Chef's Soup of the Day

DURHAM RANCH OXTAIL SOUP 5/6
Hearty Root Vegetables, Tomato, Beef Broth

BABY SPINACH SALAD 7
Edamame, Butternut Squash, Carrot,
Dried Cranberry, Smoked Gouda,
Pumpkin Vinaigrette

GARDEN SALAD 5
Field Greens, Onion, Cucumber, Carrot, Tomato,
Choice of Dressing

CLUB SALAD 8
Field Greens, Tomato, Dried Cherry, Onion,
Hazelnut, Point Reyes Blue Cheese,
Honey Cider Vinaigrette

CAESAR SALAD 7
Romaine, Parmigiano-Reggiano,
Roasted Tomato, Croutons, Parmesan Crisp

DRESSINGS AND ADDITIONS

Dressings: Honey Cider, Balsamic, Italian,
Blue Cheese, Caesar, Ranch, Pumpkin Vinaigrette

Salad Additions: Grilled Chicken 5,
Grilled Salmon 11, Smoked Salmon 14,
Ahi Tuna 11, Grilled Shrimp 9, Cajun Shrimp 12,
Blackened 3

DINNER ENTRÉES

MVCC SIGNATURE FILET 38/26
Zaatar Smashed Potato, Haricot Vert,
Garlic Herb Butter, Shallot Confit

NEW YORK STRIP 32
Charred Cauliflower, Blistered Shishito Pepper,
Chimichurri Butter

CHICKEN SALTIMBOCCA 22
Smoked Pancetta, Provolone, Herbs,
Zaatar Smashed Potato, Zucchini and Squash,
Sun-dried Tomato

BRAISED LAMB SHANK 35
Pistachio, Onion, Garlic, Preserved Lemon,
Apricot, Dates, Saffron, Herbed Israeli Cous Cous

SEAFOOD

SKUNA BAY SALMON 23
Teriyaki Glaze, Cabbage Slaw,
Ginger Peanut Dressing, Cucumber Kimchi

CHILEAN SEA BASS 28
Ricotta Gnocchi, Haricot Vert,
Sun-dried Tomato and Fennel Relish

PEPPER CRUSTED KING KAMPACHI 23
Garlic Winter Kale,
Hazelnut Romesco Sauce

AHI TUNA 21
Pepper Seared Yellow Fin Tuna, Soy,
Pickled Ginger, Wasabi, Wakame Seaweed

Consumer Warning: Consuming raw or undercooked food can increase risk of illnesses
15% gratuity will be added to parties greater than 10
Non-members are subject to 20% surcharge