

Mount Vernon Country Club

Lunch 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

SANDWICHES

MVCC CLUB SANDWICH 13

Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce,
Tomato, Aioli, Multi-Grain Bread

LOADED CHICKEN 12

Smoked Turkey, Bacon, Grilled Chicken, Onion,
Pepper, Mushroom, Spinach, Provolone,
Dijonaise, Tuscan Hoagie

CAROLINA PULLED PORK 12

Apple and Jicama Slaw, Sriracha Aioli,
Tuscan Hoagie

DELI BOARD 12

Meat: Ham, Turkey, Tuna Salad, Chicken
Cheese: Cheddar, Swiss, Provolone, Pepper Jack
Bread: Wrap, Multi-Grain, White, Ciabatta,
Tuscan Hoagie

FRIED BOLOGNA 10

Pepper Jack Cheese, Sweet Pickle, Onion
add Fried Egg 1

DOUBLE BACON CHEESEBURGER 13

Our Signature Double Cheeseburger
Lettuce, Pickle, Onion,

Applewood Smoked Bacon, American Cheese,
Pub Sauce
add Fried Egg 1

LUNCH ENTRÉES

HUNTER STEW 16

Venison, Chicken, Kielbasa, Carrot, Tomato,
Cabbage, Potato, Beef Broth,
Garlic Herbed Crouton

SHRIMP SCAMPI PASTA 16

Shells Stuffed with Shrimp, Garlic, White Wine,
Ricotta, Parmesan, Mozzarella,
Garlic Herb Breadcrumbs

CORNED BEEF HASH 13

Potato, Pepper, Onion, Garlic,
Beer Cheese Sauce, Poached Egg

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