

- THE -
MOUNT VERNON COUNTRY CLUB
LUNCH MENU

- S T A R T E R S -

CREOLE SHRIMP TOSTADAS

White Bean Puree, Blue Cheese, Jalapeno, Red Pepper, White Corn Tortilla, Cilantro Lime Sour Cream 12

SEA SCALLOPS

Berry Jalapeno Salsa, White Balsamic Reduction, Field Greens, Raspberry Vinaigrette 15

HAWAIIAN PORK FLATBREAD

Roasted Garlic Aioli, Provolone, Mozzarella, Caramelized Pepper and Onion, Grilled Pineapple,
Passion Fruit Glaze 13

HONEY CHICKEN SATAY

Red Chili Pepper, Garlic, Mustard, Soy Sauce, Field Greens, Sweet Porter Glaze 6

- S O U P S & S A L A D S -

ANGUS RESERVE STEAK CHILI

Sweet Pepper, Onion, Beans, Garlic, Tomato, Spices 5/7

TODAY'S SOUP DU JOUR

Chef's Soup of the Day 5/7

BUTTER CRUNCH

Tomato, Radish, Grilled Pepper, Sunflower Seeds, Feta, Smoked Crispy Pancetta, Passion Fruit Vinaigrette 10

CLUB SALAD

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

CAESAR SALAD

Romaine, Imported Parmigiano-Reggiano, Roasted Tomato, Crouton, Parmesan Crisp 7

GARDEN SALAD

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

DRESSINGS AND ADDITIONS

DRESSINGS: Honey Cider, Balsamic, Italian, Blue Cheese, Caesar, Ranch, Passion Fruit
SALAD ADDITIONS: Grilled Chicken 5, Grilled Salmon 11, Grilled Shrimp 9, Ahi Tuna 11,
Smoked Salmon 14, Cajun Spiced 3