

- THE -
MOUNT VERNON COUNTRY CLUB
LUNCH MENU

- S T A R T E R S -

DRUNKEN SHRIMP

Creole Spice, Lager Beer, Cream, Lime, Garlic, Grilled Naan 12

SANDTRAP SCALLOPS

Brown Butter Powder, Grilled Scallions, Carrots 15

HAWAIIAN PORK FLATBREAD

Roasted Garlic Aioli, Provolone, Mozzarella, Caramelized Pepper and Onion, Grilled Pineapple,
Passion Fruit Glaze 15

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 -

TODAY'S SOUP DU JOUR

Chef's Soup of the Day 5/7

SUMMER SOLSTICE

Field Greens, Seasonal Fruit and Berries, Feta, Almonds, Passion Fruit Vinaigrette 12

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 8

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 13, Grilled Shrimp 9, Ahi Tuna 12,
Smoked Salmon 14, Cajun Spiced 3