

- THE -
MOUNT VERNON COUNTRY CLUB
DINNER MENU

- S T A R T E R S -

OYSTERS ROCKEFELLER 0

Spinach, Butter, Onion, Garlic, Pernod, Fennel, Cream, Parmigiano-Reggiano, Butter Crackers

SEA SCALLOPS 0

Celery Root Puree, Roasted Chicken Demi, Verjus, Crispy Leeks

CHARCUTERIE 0

Soft Beer Pretzel, Pumpkin Chipotle Fondue, Assorted Sausage, Dried Fruit, Apple

SEAFOOD CAKES 0

Field Greens, Passion Fruit Vinaigrette, Lemon Verbena Herb Aioli

BRUSCHETTA 0

Chorizo, Butternut Squash, Sweet Peppers, Fennel

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

TODAY'S SOUP DU JOUR 5/7

Chef's Soup of the Day

ROASTED BOURBON PEAR SALAD 0

Field Greens, Candied Walnuts, Dried Cranberries, Point Reyes Blue Cheese,
Tangy Apple Cider Vinaigrette

CLUB SALAD 8

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

CAESAR SALAD 8

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

GARDEN SALAD 5

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

DRESSINGS AND ADDITIONS

DRESSINGS: Honey Cider, Balsamic, Italian, Blue Cheese, Caesar, Ranch, Passion Fruit, Tangy Apple Cider

SALAD ADDITIONS: Grilled Chicken 5, Grilled Salmon 11, Grilled Shrimp 9, Ahi Tuna 11,

Smoked Salmon 14, MVCC Filet 20, Hanger Steak?, Cajun Spiced 3

