

GLENS FALLS COUNTRY CLUB

Appetizers

Grilled Pheasant Sausage \$8 **GF**

With Braised Fennel

Clams Casino \$8

Baked clams filled with breadcrumbs, bacon & compound butter

The Club Cocktails - Curly Celery & Lemon **GF**

Three piece shrimp \$10 / 4-ounce colossal crab \$15

Chilled Duck Confit \$8 **GF**

With bell peppers, carrots, snow peas, ginger-sesame dressing and crispy rice noodles

Crispy Calamari \$9

Deep fried battered calamari with jalapeno honey drizzle & pickled pepper relish

Prosciutto & Grissini \$8

Thinly sliced prosciutto, Italian breadsticks, baby greens and aged balsamic vinegar

Soups & Salads

Soup Du Jour \$4/\$5 **Beef & Vegetable** \$4/\$5 **French Onion Soup** \$6

Traditional Caesar or Kale Caesar Salad \$8

House made dressing, croutons, parmesan cheese. Grilled Chicken \$13 Grilled Shrimp \$16

Cool, Crisp Wedge of Iceberg Lettuce \$8 **GF**

Bacon, radishes & blue cheese dressing

Freekeh Salad \$8

Toasted whole grain green wheat kernels with diced carrots and celery; shiitake mushroom vinaigrette

Spinach & Beet Salad \$9 **GF**

Baby spinach with sliced roasted beets, carrot ribbons, crispy bacon & apple cider vinaigrette

Apple, Walnut & Blue Salad \$9/\$14 **GF**

Diced fresh apples tossed with blue cheese, candied walnuts, baby greens, and raspberry vinaigrette

Greek Salad \$9/\$14 **GF**

Mixed greens, olives, pepperoncini, red onion, feta cheese & lemon-oregano dressing

The Chop House

*Choice of baked potato or mashed potato; choice of compound butter, red wine demi, or au Poivre sauce
Add blue cheese crust, horseradish crust, sautéed mushrooms, caramelized onions, or a **6oz lobster tail** for
an additional charge*

NY Strip Steak 7 ounce \$23 14 ounce \$33

Filet Mignon 4.5 ounce \$28 9 ounce \$38

Lamb Rack half rack \$26 full rack \$36

Duroc Pork Chop 14 ounce bone-in \$28

Entrée Selections

Chicken Cacciatore \$23 **GF**

Italian hunter's style braised chicken with tomatoes, mushrooms, herbs, red wine & red bliss potatoes

Pan Roasted Cod Fillet \$16/23 **GF**

Sweet potato puree, sautéed spinach and sweet potato chips

Maple Glazed Cedar Planked Salmon \$16/23 **GF**

Sautéed spinach, rice pilaf and maple drizzle

Shrimp & Scallop Primavera \$17/25

Sautéed shrimp & scallops over angel hair pasta with spinach, tomatoes, white wine & lemon

Sautéed Gnocchi \$17

Sautéed potato pillows with roasted butternut squash and wilted spinach

G.F.C.C. Steak Frites \$24 **GF**

A variation of the French classic: Grilled flat iron steak, gaufrette potatoes & brandied peppercorn sauce

Spinach & Ricotta Ravioli \$18 (add a 6 ounce chicken breast or shrimp for an additional charge)

Parmesan cream, sautéed baby tomatoes & fried basil

Braised Pork Shank \$25 **GF**

Slow cooked Duroc pork shank over an herbed polenta cake, natural jus

GF *Gluten Free items. Some items can be made gluten free, please ask your server for more information
Before placing your order,
please inform your server if a person in your party has a food allergy. January 2018*