

GLENS FALLS COUNTRY CLUB

Appetizers

Bruschetta \$7

Finely diced tomatoes, garlic, red onion, basil, olive oil & white balsamic vinegar on crostini

Drunken Mussels \$10

Steamed mussels in white wine with garlic, shallots & herbs; served with grilled baguette

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

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

Polenta Fries \$8 **GF**

Fried polenta sticks with basil/parmesan aioli

Beef Carpaccio \$12 **GF**

Thinly sliced seared rare beef tenderloin with cauliflower & jalapeño slaw

“Signs of Summer” \$7 **GF**

Diced watermelon, crumble feta cheese and aged balsamic vinegar

Soups & Salads

Soup Du Jour \$4/\$5 **Corn Chowder** \$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

“Hole #3” \$9/\$14 **GF**

Arugula & kale mix, blackberries, sunflower kernels, goat cheese and blackberry/port vinaigrette

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

Baby spinach with diced roasted beets, carrot ribbons, hardboiled egg, 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

Chopped “Superfood” Greek Salad \$9/\$14 **GF**

Superfood salad mix tossed with 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

Entrée Selections (Choose a protein and a preparation, please no substitutions)

Pan Roasted Cod Fillet \$16/23

Primavera- Angel hair pasta with spinach, tomatoes, white wine & lemon

Seared Atlantic Salmon \$16/23

Fra Diavolo- Linguini, baby tomatoes, basil & spicy marinara

Shrimp & Scallops \$17/25

Yam-Slam- Sweet potato puree, sautéed spinach, sweet potato chips, and parsley-garlic sauce

Grilled Swordfish \$26

Provençal- fingerling potatoes, artichokes, mixed olives, baby tomatoes & light lemon butter

Seared Tuna Steak \$24

Seared Statler Chicken \$21

Classic- Rice pilaf, sautéed spinach and dill butter

Lobster Tail single \$28 double \$42

All American- Baked potato or mashed potatoes, vegetable du jour, compound butter

Asian Inspired- Spiral vegetables, ginger, sesame seeds & hoisin

Buttermilk Fried Half Chicken \$21

Mashed potatoes, gravy and vegetable du jour

Vegetarian Meatless Balls \$19

Eggplant “meatballs” with vegetable “noodles” (carrots, zucchini & yellow squash), traditional marinara

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. May 2018