

# CEDAR POINT COUNTRY CLUB DINNER MENU

## APPETIZERS

### **Prince Edward Island Mussels**

*Prince Edward Mussels sautéed with Roma Tomatoes, Garlic, & Basil finished with White Wine & Butter served with a side of Garlic Bread*

\$9

### **Eggplant Stack**

*Grilled Eggplant Stackers with vine ripe Tomatoes, fresh Mozzarella Cheese & Basil baked golden brown served on a bed of Asian Slaw with Ponzu Sauce & Wasabi drizzle*

\$8

### **Sesame Seed Encrusted Yellow Fin**

*Sesame Seed Encrusted Yellow Fin Tuna Pan Seared served over a bed of Asian Slaw with Ponzu Sauce and Wasabi drizzle*

\$9

## THIS EVENING'S FEATURE SALAD

*Boston Bibb lettuce topped with Artichoke Hearts, Roasted Bell Peppers, Sundried Tomatoes and a warm Goat Cheese Medallion with a Berry Citrus Vinaigrette*

\$8

## ENTREES

*Each Entrée this evening is served with either a Fresh Garden Salad or Caesar Salad*

### **Australian Beef Tenderloin**

*8 oz. Filet of Australian Beef Tenderloin grilled to temperature served with Mashed Potatoes, Choice of Vegetable and topped with a Porcini Mushroom & Marsala wine demi-glaze*

\$24

### **Rigatoni**

*Chicken Breast sautéed with Basil, Broccoli, Onions, Spinach, Sundried Tomatoes & Garlic Tossed with Rigatoni Pasta in a light Chicken Broth*

\$16

### **King Salmon**

*Filet of King Salmon Pan Seared served with Herb Coucous & Choice of Vegetable topped with a Citrus Beurre Blanc*

\$19

### **Chilean Sea Bass**

*Grilled Filet of Chilean Sea Bass served over a bed of Kishime Noodles in a Lemon Grass, Cilantro, Napa Cabbage & Carrot Broth*

\$20

### **Seafood Risotto**

*Shrimp, Scallops, Mussels & Clams sautéed with Basil, Garlic & Sundried Tomatoes served over Garlic, Saffron Risotto*

\$22

### **Rack of Lamb**

*Walnut Encrusted Rack of New Zealand Lamb served with Mashed Potatoes & Choice of Vegetable topped with a Port Wine, Fig demi-glaze*

\$20

### **Stuffed Chicken Breast**

*Boneless, Skinless Breast of Chicken stuffed with Ricotta Cheese, Roasted Bell Peppers & Portabella Mushroom topped with a Sundried Tomato, Chive, White Wine Butter Sauce with Mashed Potatoes & Choice of Vegetable*

\$17

## Dessert

*Apple & Raisin Bread Pudding topped with a vanilla Crème Anglaise*

\$6