

*Happy
New Year*



GLENVIEW
Champions Country Club

Soup & Salad

LOBSTER BISQUE 7
ROASTED RED PEPPER GOUDA 7
GARDEN SALAD 7
CAESAR SALAD 7

Appetizers

CRISPY PARMESAN TORTELLINI

GOLDEN-FRIED CHEESE TORTELLINI, LIGHTLY BREADED AND SPRINKLED WITH AGED PARMESAN, SERVED WITH A SIDE OF HOUSE-MADE MARINARA FOR DIPPING 15

BLACK & BLEU CROSTINI

BLACKENED FILET, BLEU CHEESE CRUMBLES & FINISHED WITH BALSAMIC GLAZE 15

Entrees

SERVED WITH YOUR CHOICE OF TWO SIDES

FILET MIGNON AU POIVRE

8 OZ GRILLED 28 DAY DRY-AGED FILET MIGNON, COOKED TO THE TEMPERATURE OF YOUR LIKING, TOPPED WITH SAUCE AU POIVRE 52

CHICKEN DE BURGO

GRILLED CHICKEN, TOPPED WITH OUR HOUSE MADE DE BURGO SAUCE 32

SMOKED BACON WRAPPED PORK TENDERLOIN

APPLEWOOD BACON WRAPPED PORK TENDERLOIN, SMOKED THEN TOPPED WITH BOURBON GLAZED FUJI APPLES 30

PESTO SWORDFISH

PAN-SEARED SWORDFISH, TOPPED WITH OUR HOUSE-MADE PESTO CREAM SAUCE 38

CREAMY SCALLOP LINGUINE*

TENDER, SEARED SCALLOPS NESTLED ON A BED OF LINGUINE, TOSSED IN ALFREDO SAUCE. FINISHED WITH A SPRINKLE OF FRESH PARSLEY AND A TOUCH OF GRATED PARMESAN 44

HERB CRUSTED PRIME RIB

12 OZ PRIME RIB, HAND CARVED AND COOKED TO THE TEMPERATURE OF YOUR LIKING, SERVED WITH GARLIC MASHED POTATOES & CHEF'S VEGETABLE 44

PANKO CRUSTED SALMON

PANKO CRUSTED ATLANTIC SALMON, BROILED AND TOPPED WITH A HORSERADISH CREAM SAUCE 36

Sides

GARLIC MASHED POTATOES
CHEF'S VEGETABLES
WILD RICE

Dessert

NY STYLE CHEESECAKE 9
TRIPLE CHOCOLATE MOUSSE CAKE 9
FLORIDA ORANGE CAKE 9