



GLENVIEW
Champions Country Club

Soup & Salad

Lobster Bisque 7

Garden Salad 7

Romaine, Cucumbers, Tomatoes & Red Onion, Served with Italian Dressing

Appetizers

Escargot Stuffed Mushrooms

Mushroom Caps, Stuffed with Escargot in a White Wine, Garlic Butter Sauce 15

Deviled Eggs

Hard-Boiled Egg Whites, Filled with a Creamy Filling Made from Mashed Yolks 15

Entrees

New Zealand Rack of Lamb

Australian Grass-Fed Lamb, Marinated, Then Grilled to Your Desired Temperature, Finished with a Red Wine Lamb Demi-Glace, Served with Parmesan Risotto & Chef's Vegetable 56

Wagyu Bolognese

Fresh Pappardelle Pasta, Tossed in a Veal, Pork & Wagyu Beef Bolognese Sauce, Topped with a 24 Month Aged Parmigiano Reggiano 27

Easter Ham

Tender Ham, Perfectly Roasted & Finished with a Sweet Honey Glaze for a Rich & Savory Flavor, Served with Garlic Mashed Potatoes & Chef's Vegetable 26

Salmon Rockefeller

Fresh Hand-Cut Atlantic Salmon, Baked, Then Topped with Diced Bacon, Shallots, Spinach & Romano Cheese, Finished with a Champagne Cream Sauce, Served with Parmesan Risotto & Chef's Vegetable 30

Tuscan Chicken

Pan-Seared Chicken Breast, Topped with Mozzarella, Then Baked Until Golden Brown, Finished with a Tarragon Cream Sauce, Served with Parmesan Risotto & Chef's Vegetable 28

Herb Crusted Prime Rib

14 oz Herb Crusted Prime Rib, Slow Roasted for 11 Hours, Served with Au Jus & Horseradish, Paired with Garlic Mashed Potatoes & Chef's Vegetable 42

Desserts

New York Style Cheesecake with a Strawberry Glaze 9
Godiva Chocolate Cake, Topped with Whipped Cream 9