



MAYS LANDING
GOLF & COUNTRY CLUB

DINNER A LA CARTE

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ENTREES

- Grilled Breast of Chicken with One Crab Cake - \$26.00*
Broiled Filet Mignon with Sauce Béarnaise 6 oz. - \$28.00 • 8 oz. - \$30.00 • 10 oz. - \$32.00
Grilled Breast of Chicken with Wild Mushrooms & Champagne Sauce - \$18.50
Stuffed Chicken with Prosciutto & Smoked Mozzarella - \$22.00
Western Grill: Petite Filet & Mesquite Grilled Chicken - \$29.00
Roast Stuffed Breast of Capon with Mushroom Brandy Glaze - \$20.00
Stuffed Roast Pork Loin with Mushroom Madeira Demi Glace - \$20.00
Chicken Française in White Wine & Lemon Herb Sauce - \$20.00
Roast Turkey Breast with Raisin Challah Stuffing - \$19.50
*Chicken Romano with Spinach, Red Pepper & Asagio Cheese
in a Roasted Red Pepper Cream Sauce - \$22.00*
Baby Rack of Lamb with Tarragon Mint Sauce - \$26.50
Chicken Marsala - \$19.95
Baked Salmon in Dill or Lobster Sauce - \$25.00
Roast Tenderloin of Beef Bordelaise - \$27.00
Baked Crab Cakes - \$26.00
Roast Prime Rib of Beef au Jus - \$28.00
Baked Stuffed Shrimp - \$25.00
Petite Filet Mignon (6 oz.)
- with Baked Stuffed Shrimp - \$32.00
- with Crabmeat Imperial or au Gratin - \$32.00
- with Baked Atlantic Salmon with Dill - \$30.00
- with Our Famous Baked Crab Cake - \$32.00
- with Lobster Tail - \$39.95
New York Strip with Marsala Sauce - \$26.50
Fresh Stuffed Flounder - \$27.00
Crabmeat au Gratin or Imperial - \$25.00
Baked Atlantic Salmon with Crabmeat - \$28.50
Pan-seared Diver Scallops - \$22.00
- PASTA***
Shrimp & Scallops Scampi - \$18.95
*Penne & Fresh Vegetables
in a Three Cheese Sauce - \$16.00*





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COMPLEMENTS

APPETIZERS

*Fresh Sliced Melon with Italian Prosciutto • Fresh Fruit Sabayon
Tri-Colored Tortellini & Sun Dried Tomato
Penne & Roasted Peppers, Spinach, Garlic & Oil
Three Cheese Ravioli in Pomodoro Sauce • Petite Crab Cake (additional \$2.50 per person)*

SALAD

(Select one)

*Mediterranean Salad
Our Classic Caesar with Fresh Croutons
Tomatoes, Fresh Basil & Imported Cheeses with Balsamic Vinaigrette
Hearts of Romaine w/ Plum Tomatoes in Vinaigrette*

POTATO

*Baked • Scalloped • New Red Bliss with Butter & Herbs
Roasted Garlic Smashed Red Bliss
Au Gratin (\$1.00 additional per person) • Stuffed Baked (\$1.00 additional per person)*

VEGETABLES

*Green Beans Almondine • Fresh Vegetable Medley
Julienne Carrots with Snow Peas & Water Chestnuts*

DESSERTS

*Tiramisu • Fresh Fruit Flan
Ice Cream Truffle with Raspberry Sauce •
Baileys Irish Cream Cake • Millionaire Cheesecake*

Call for special requests and beverage service.

*For planning assistance,
Please call Patty Wristbridge
609.641.4411, ext. 12.*

