



**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 Diane Rouse  
609.641.4411, ext. 12.*

