

SAMPLE MENU

The Misconaubik Club

Appetizers

Jumbo Coconut Shrimp With Malibu Sauce.....New Zealand Green Shell Mussels Casino
Spinach Artichoke Dip with Garlic Crostini.....Bruschetta with Herbed Goat Cheese Garlic Toast
Classic Shrimp Cocktail.....Blue Point Oysters Rockefeller on the Half Shell
Miniature Salmon Cakes with Remulade SauceCrab Stuffed Shrimp

Soups - Baked French Onion au Gratin or Cream of Potato with Leek

Entrees

All entrees are served with your choice of house salad or Caesar Salad; your choice of chef's fresh vegetable, garlic smashed potatoes, cous cous, saffron rice, baked potato or loaded Yukon

Jumbo Alaskan Split King Crab Legs - One full pound served with drawn butter

Scampi - Jumbo sauté garlic shrimp in creamy chardonnay lemon butter sauce

Salmon Trio - Fresh Atlantic Salmon with scallops & shrimp in Newberg sauce

Beef Tornadoes

Medallions of tenderloin topped with mushroom bordelaise sauce with smashed redskins

7 oz. Filet Mignon

Topped with sautéed mushrooms, served with fresh vegetable and your choice of potato

Chicken Alfredo

Seared chicken breast, creamy alfredo sauce and fresh vegetables, tossed with penne pasta

New Zealand Spring Rack of Lamb

Served French cut, drizzled with pan sauce and apple mint jelly

Filet of Beef Stephanie

Beef tenderloin wrapped in a veal force meat baked in a puff pastry topped with a demi-glaze

Muskovy Duck Breast

Tender breast of duck, pan seared with an orange Cointreau and Blackberry Brandy sauce

New York Strip Au Poivre

14 oz. pepper crusted steak topped with bourbon mushroom sauce

Loyster Thermadore

French classic – removed from it's shell, and sautéed with scampi, fresh mushrooms, and shallots with sherry cream – returned to it's shell and flamed with brandy

Chicken Piccata - Capers, artichoke, and lemon laced with white wine chardonnay

Mediterranean Pasta

Combination of sautéed fresh mushrooms, shallots, garlic, ripe olives Roma and sundries tomatoes, and artichoke hearts laced with white wine, finished with Parmesan and feta cheese

Stuffed Cornish Game Hen

Individual roasted hen with apple cornbread stuffing and red currant sauce

Desserts

Crème BruleChocolate Lava Cake
Carrot Cake.....Amaretto Cheesecake
Triple Chocolate TorteCrème Caramel
Dutch Apple Pie ala Mode.....Chocolate Mousse