



MARSH LANDING COUNTRY CLUB

DINNER

STARTERS

- LAMB LOLLIPOPS** GF NF 20
grilled lamb lollipops served with tzatziki sauce
- POTATO SKINS** GF NF 13
Four crispy potato skins topped with cheddar jack cheese, crispy bacon, and green onions, served with sour cream
- CALAMARI** NF 16
house-breaded and fried, with spicy marinara and grilled lemon
- FRIED SHRIMP** NF 13
five hand breaded shrimp. Tossed in your choice of Tangy Buffalo sauce or our sweet and spicy Bang Bang sauce, served with carrots and celery
- BRUSCHETTA** V NF 8
tomatoes, onions, basil & parmesan cheese. Tossed in oil and topped with a balsamic glaze, served with crostini's

SOUP & SALAD

- SOUP OF THE DAY** 5/8
chefs daily selection of freshly prepared soups
- CLUB CHILI** GF 5/8
house-made chili

SALAD ADDITIONS

- beef tips 10 shrimp (blackened or grilled) 8
- grilled chicken 7 salmon (blackened or grilled) 9

- MLCC HOUSE SALAD** V NF 6/12
spring mix with baby heirloom tomatoes, carrot ribbons, pickled onions, sliced cucumber & cheddar Jack cheese
- CAESAR SALAD** NF 6/12
chopped romaine, Caesar dressing, croutons, shaved parmesan, and Grana Padano crisp
- SUNBURST SALAD** V 9/14
spring mix and spinach with mandarin oranges, strawberries, blueberries, pickled onions, feta cheese, and almonds, served with raspberry vinaigrette
- ICEBERG SALAD** GF NF 13
baby heirloom tomatoes, Maytag blue cheese, bacon, and blue cheese dressing
- MLCC COBB SALAD** GF NF 9/15
chopped romaine with diced turkey, applewood smoked bacon, baby heirloom tomatoes, cucumber, avocado, diced egg, and Maytag blue cheese crumbles, served with honey mustard dressing

FROM THE GRILL

- NEW ZEALAND LAMB RACK** GF NF 40
double cut lamb, herb crusted and grilled. Served over horseradish whipped potatoes, snap peas with a pinot noir demi reduction
- 8 OZ BARREL-CUT FILET** GF NF 35
yukon gold pommes purée, grilled tri-color carrots, with creamy peppercorn sauce

FROM THE SEA

- GROUPE** GF 38
Seared and served over chorizo risotto, snap peas, Florida orange pan sauce
- BLACKENED SALMON** GF NF 26
citrus risotto, snap peas and basil chimichurri

ENTREES

- GNOCCHI & ROASTED VEG BOWL** V NF 24
pan seared gnocchi with blistered heirloom tomatoes, grilled asparagus, snap peas, roasted red peppers, and garlic herb oil
- CHICKEN TUSCANY** NF 26
pan seared chicken breast, served over parmesan risotto with snap peas, with a creamy Tuscan sauce
- PASTA AL LIMONE** 28
shrimp and calamari, spring vegetables, white wine lemon garlic sauce over linguine
- SHORT RIBS** 40
three-cheese grits, grilled tri-color carrots, basil pesto

SAUCES

- PINOT NOIR DEMI RÉDUCTION** GF
- COGNAC PEPPERCORN CREAM SAUCE** GF
- BASIL PESTO** GF V
- GARLIC COMPOUND BUTTER** GF V
- LEMON BEURRE BLANC** GF V

DESSERT

- CHEESECAKE WITH BERRY COMPOTE** NF 7
- BROWNIE WITH VANILLA ICE CREAM** GF 7
- FRIED OREOS** 7