

Island Green Country Club
Restaurant & Bar

Soups

Philadelphia Crab & Shrimp Chowder

Shrimp, crab and fresh vegetables in a hearty tomato broth with fine herbs and just the right touch of spiciness
Cup \$4.99 Bowl \$5.99

French Onion Soup

The classic topped with homemade croutons and provolone cheese \$4.99

Soup Du Jour

Cup \$3.99 Bowl \$4.99

Appetizers

Shrimp Cocktail~Served with homemade cocktail sauce and lemon wedge \$8.99

Calamari~Lightly fried and served with house made marinara sauce. \$7.99

Stuffed Mushrooms~Crab Imperial and silver dollar mushrooms on a bed of lettuce. \$7.99

Duck Dumplings~Tender Duck Meat stuffed in a wonton then steamed and served with an Asian dipping sauce.
\$8.99

Bacon Wrapped Scallops~ Tender sea scallops wrapped in bacon \$6.99

Chicken Cordon Bleu~ Breaded chicken rolled in ham and melted swiss cheese \$7.99

Mussels or Clams Marinara~ Tossed with a garlic spicy marinara sauce served with bread \$7.99

Kids Menu

Choice of:

Cheeseburger
Chicken tenders
Grilled cheese
Hot Dog

All kids' meals come with French Fries and a small beverage
\$4.99

Entrees

Includes: House Salad with Balsamic dressing or Caesar salad
Choice of: Roasted red bliss potatoes or mashed potatoes.

Filet Mignon~ 6oz of aged beef, cooked to your liking, and served with Béarnaise sauce and chef's vegetable of the day. ~~\$20.99~~

Baby Back Ribs~ A Full rack of fall off the bone baby back ribs served with Fries and coleslaw. Full Rack -~~\$18.99~~
Half Rack - ~~\$13.99~~

Island Green Crab Cake~ Two (2) 4oz lump crab cakes served with the chef's vegetable ~~\$19.99~~

Veal Marsala~ Tender Veal Medallions topped with our Marsalla sauce and served with the chef's vegetable of the day. ~~\$19.99~~

Almond Crusted salmon Filet~ 8oz fresh Salmon grilled over an open flame, and topped with candied almonds and the chef's vegetable of the day. ~~\$16.99~~

Ribeye~ 12oz Ribeye grilled to perfection, have it Cajun or Char Grilled served with the chef's vegetable of the day. ~~\$18.99~~

Honey Rosemary Chicken Breast~ 6oz char grilled chicken breast brushed with a honey rosemary glaze. Served with the chef's vegetable of the day ~~\$16.99~~

Surf & Turf~ Succulent cold water lobster tail paired with a tender filet, cooked to perfection served with the chef's vegetable of the day. ~~\$24.99~~

Penne Pasta Primavera~ Penne pasta with fresh eggplant, zucchini and squash in a butter and garlic sauce served with garlic bread ~~\$12.99~~ Add Chicken ~~\$3.00~~

Seafood Pasta~ Sautéed shrimp and scallops served with pasta and your choice of marinara or alfredo sauce. ~~\$19.99~~

Grilled Chicken Ala Penne~ Sautéed spinach, sundried tomatoes, and penne pasta tossed in a Garlic and olive oil sauce and served with garlic bread ~~\$15.99~~

Parmesan Crusted Tilapia~ Parmesan Breaded Tilapia served with potatoes and chef's vegetable ~~\$16.99~~

Chicken Parmesan~ Breaded Chicken breast topped with marinara sauce & mozzarella cheese served with pasta and a side of garlic bread ~~\$15.99~~ **Eggplant Parmesan**~ ~~\$13.99~~

Ala Cart

Caramelized Onions ~~\$1.99~~ Sautéed Spinach with garlic and olive oil ~~\$3.99~~

Sautéed mushrooms in a garlic and butter ~~\$2.99~~