

North Ranch Country Club presents

In the Beginning

Tijuana Tuna~ 16

Fire Roasted Ahi Tuna paired w/ Espresso Soy Glaze & Habanero Fire Roasted Salsa

Mini Filet Mignon en Crouete ~16

Stuffed with Imported French Boursin Cheese wrapped in Puff Pastry
Placed on "Clubmade" Port Wine Demi Glace

The "West Coast" Pie ~ 12

Fresh Baked Yeast Dough Pizza

Topped with Baby Shrimp, Fresh Basil Pesto, Goat Cheese & Sun Dried Tomato

NRCC's Signature Crab Cakes ~ 18

Three 1oz Crab Cakes, Sautéed and placed on Key Lime Butter Sauce,
Topped with Cajun Tarter Sauce & Fresh Salsa

Mama's Risotto ~ 9

Vegetarian Slow Braised Risotto w/ Artichokes, Crimini Mushrooms, Spinach
Add Lobster~14

Fresh from the Garden

Classic "Hand Tossed" Caesar

Tossed in "Clubmade" Caesar Dressing & Topped with Fresh Parmesan Cheese
Pan Seared Salmon ~ 14, Grilled Shrimp ~ 16, Sautéed Blue Crab ~ 18

The 100% Organic Salad~10

Field Greens topped w/Wisconsin Blue Cheese, Toasted Walnuts Dried Apricots
& Cransins

Organic Vinaigrette

A Malibu Salad~9

Baby Limestone Lettuce surrounded by Julienne Beets, Carrots, Pear Tomatoes &
Feta Cheese

Balsamic Vinaigrette

The Wedge~8

Classic Iceberg Wedge, Blue Cheese Crumble, Bacon Crisps & Tear Drop
Tomatoes

Hidden Valley Creamy Blue Cheese Dressing

The Soup

She Crab Bisque~8

Chef's Signature Soup with Fresh Lump Blue Crabmeat & a Touch of Sherry

The Main Event

All Entrees Include a House Salad and Fresh Baked Artisan Bread

Filet Mignon

6oz ~ 28 8 oz ~ 32

Char-Grilled to Perfection & Finished with Our Own Port Wine Demi-Glace
Served with Sautéed Green Bean Almandine & Creamy Butter Mashed Potatoes

Bouillabaisse "French Village" ~ 30

Lobster, Scallops, Shrimp, Clams, Mussels & Grouper, Cooked in the Pot
with a Spicy Fennel & Saffron Broth

Accompanied with French Bread and Sautéed Garlic Spinach

North Ranch "Old Fashion" Slow Roasted Pot Roast ~ 22

Braised with Traditional Root Vegetables in a Rich Veal Stock
Served over a bed of Buttery Mashed Potatoes.

Fresh Imported Scottish Salmon "Imperial"~31

Stuff with Lobster & Crab, Fried Leeks, Cabernet Sauvignon Beurre Rouge
Paired with Creamy Butter Mashed Potatoes & Tuscany Asparagus

Pan Seared Lamb Chops ~ 28

Imported from New Zealand ~ Warm Apple Mint Vinaigrette
Served with Baked Sweet Potato and Olive Oil Glazed Broccoli

Free Range Chicken Breast "O'Soleil"~21

Sautéed in Cold Press Olive Oil with Garlic, Sun-Dried Tomatoes, Fresh
Artichokes

Finished with a Sauvignon Blanc & Toasted Pine Nuts
Paired with Saffron Risotto & Sautéed Spinach

Lobster & Crab Alfredo ~ 24

Lobster & Crab Sautéed in Olive Oil with Garlic & Cremini Mushrooms
Tossed in a Rich Creamy Alfredo Sauce with Linguine Pasta
Finished with Fresh Parmesan Cheese, Fresh Basil & Fresh Milled Pepper

Sautéed "Day Boat" Grouper Piccata~30

Fresh Meyer Lemon, Imported Capers, Tomato Concasse & Opal Basil
Paired with Sautéed Spinach & Creamy Butter Mashed Potatoes

Hand Trimmed USDA Prime New York Strip Steak

Char-Grilled and top with Maitre d'Hotel Butter
Served with Grilled Tomato, Tuscany Asparagus & Mashed Potato
12 oz ~36 14oz~42

Bon Appetite
Chef Robert K Bell
12/21/2007