

## SOUPS

**SOUP DU JOUR** 7/10  
ask your server about our soup of the day

## STARTERS

**DIP TRIO** 16  
roasted salsa, queso, and guacamole

**KOREAN STICKY RIBS GF** 22  
thin cut soy marinated and grilled beef

**ITALIAN NACHOS** 17  
fried wonton chips topped with alfredo sauce, mozzarella cheese, sausage, pepperoni, pepperoncini, roasted red pepper, kalamata olives

**BLACKENED AHI TUNA** 21  
pan-seared and tossed in a spicy honey glaze, topped with sriracha aioli and served with wonton chips

**CRAB CAKE** 22  
two petite crab cakes served with remoulade and topped with a fresh tomato and green onion salad

**LOBSTER BITES** 22  
breaded and fried lobster tail served with a lemon garlic sauce

## SPECIALTIES

**COUNTRY FRIED CHICKEN** 25  
fried chicken breast topped with country gravy served with mashed potatoes and choice of side

**ARTICHOKE CHICKEN** 18  
spinach and artichoke stuffed chicken breast baked and served with parmesan risotto and crispy brussel sprouts

**COUNTRY FRIED WAGYU** 30  
fried wagyu steak topped with country gravy served with mashed potatoes and choice of side

**PORK CHOP** 36  
grilled bone-in pork chop with a red chimichurri sauce served with a gruyere and gouda mac and cheese and fresh garlic green beans

**SHORT RIB** 42  
served over mashed potatoes with a mirepoix red wine sauce served with your choice of side

## STEAKS

*all steaks are a la carte and local beef by  
Linz Heritage Angus*

**6 OZ FILET** 44  
**8 OZ FILET** 52  
**16 OZ RIBEYE** 52

### TOPPERS AND ENHANCEMENTS

cowboy butter 4 | bearnaise 4  
gorgonzola fromage 4 | chimichurri 4  
au poivre 6 | red wine demi 6  
crab oscar 18 | lobster tail 30

### SHARABLE SIDES

each loaded baked potato 7 | truffle garlic fries 10  
roasted garlic whipped potatoes 12  
grilled asparagus 12 | grilled broccolini 14  
house-made onion rings 13 | fresh garlic green beans 12  
parmesan risotto 14 | three cheese mac and cheese 14  
fried brussel sprouts with jalapeño and a spicy soy glaze 14

## SALADS

**CLASSIC CAESAR/HOUSE SALAD** 7/13

**WEDGE SALAD** 9  
crispy iceberg lettuce, nueske bacon, smoked tomatoes, red onions, danish bleu cheese crumbles with bleu cheese dressing

**COBB SALAD GF** 18  
chopped romaine, bleu cheese crumbles, grape tomatoes, boiled egg, avocado, and grilled chicken served with ranch dressing

**BLACKENED SALMON SALAD GF** 24  
mixed greens, sliced red onions, grape tomatoes, cucumber, sliced avocado, and a blackened salmon filet served with a lemon basil vinaigrette

**GREEK SALAD** 16  
mixed greens, grape tomatoes, red onion, kalamata olives, feta cheese, with greek dressing  
**shrimp +10 / salmon +10**

## PASTAS

**LINGUINE ALFREDO** 21  
creamy alfredo sauce with choice of grilled or blackened chicken breast

**CHICKEN PICCATA** 27  
pan-fried chicken breast lemon caper sauce, over a bed of linguine noodles

**SUNDRIED PESTO PASTA VEG** 18  
squash, zucchini, sun-dried tomatoes, onion, garlic, in a creamy pesto sauce  
**chicken breast +8 / shrimp +10 / salmon +10**

**SHORT RIB PAPPARDELLE** 31  
pappardelle pasta served with shredded short rib, peas, carrots, mushrooms, and smoked tomatoes tossed in a rich demi sauce

## SEAFOOD

**GRILLED SALMON** 29  
grilled atlantic salmon served with parmesan risotto and broccolini topped with lemon dill sauce

**CREOLE REDFISH** 39  
pan seared redfish served with a cajun risotto and grilled asparagus topped with a spicy crawfish sauce

**STUFFED TROUT** 49  
butterflied rainbow trout stuffed with crab cake and topped with a creamy cajun sauce served with rice pilaf and sauteed green beans

**RED PEPPER SEABASS** 53  
pan-seared seabass with white rice, grilled broccolini and creamy red pepper sauce

**CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

*We care about your well-being. If you have any food allergies or dietary restrictions, please inform your server and our team will gladly do our best to accommodate your needs.*

*Thank you for dining with us at Gaillardia Country Club.*