

# El Dorado Golf & Country Club

## AFTER FIVE MENU

### APPETIZERS

**Grilled Gulf Oysters Florentine:** Gulf oysters grilled in the shell topped with sautéed spinach and parmesan cheese

½ dozen 11 ..... 1 dozen 19

**Shrimp Cocktail:** (5) jumbo shrimp served with traditional cocktail sauce 9

**Appetizer Tray:** 2 each chicken strips, beef strips, fried shrimp, and boiled shrimp served with cocktail, comeback and plum sauces 14

**Chef's Maryland Style Crab Cake:** Chef's own recipe of this classic dish topped with his homemade honey-lime corn salsa and served over a roasted red pepper sauce 10

**Smoked Salmon Plate:** Norwegian smoked salmon with chopped boiled eggs, capers, sour cream, and French bread crostini 11

### SALADS

**Kale Chicken Salad:** Fresh baby kale tossed in a raspberry vinaigrette with diced mango and fresh strawberry; topped with a jerk seasoned chicken breast 10

**The Wedge:** Fresh iceberg lettuce cut into a wedge and topped with red onion, bacon bits, and blue cheese crumbles 9

**Tossed Salmon, Avocado, and Spinach Salad:** Baby spinach, smoked salmon, avocado, eggs, tomatoes, and red onions tossed in homemade lemon dill vinaigrette 11

**Grandma's Spinach Salad:** Chef's homemade spinach salad with bacon, egg, cheese, and red onion; served tossed in horseradish dressing 9

**Cajun Chicken Alfredo:** A twist on the classic using Cajun seasoning in a traditional Alfredo sauce and fettuccini 13

Add chicken 17

Add shrimp 19

**Lobster Ravioli:** Served with crawfish creole sauce 19

### ENTREES

**(Served with daily starch and vegetable. Substitute a baked potato for \$1.50)**

**Chicken Acapulco:** Grilled marinated chicken breast topped with sliced tomato, avocado, jalapeno, and provolone cheese; served over a roasted red pepper cream sauce 18

**Honey Lime Fried Chicken:** Chicken breast marinated in a honey and fresh lime brine, breaded, and fried; served over sautéed leeks and topped with a honey cilantro glaze 18

**Seared Salmon:** Fresh salmon filet grilled and served over sautéed spinach with our house made lemon dill sauce 20

**Blackened Salmon:** Salmon filet dusted with homemade blacken seasoning, sautéed in garlic butter, and topped with a light creole butter; served over spinach 21

**Pecan Crusted Tilapia:** Pecan crusted tilapia filet sautéed and served with a homemade spicy Remoulade sauce 18

**Italian Tilapia:** Tilapia filet breaded and sautéed; finished with a lemon zest-white wine-parsley butter; served over baby kale 19

**Jumbo Fried Shrimp:** Six butterflied jumbo shrimp hand breaded and deep fried; served with fries, slaw, hushpuppies, and hot water cornbread 18

**Cajun Style Surf and Turf:** 5oz sirloin grilled and served over jumbo lobster ravioli topped with a crawfish-red pepper sauce 28

**Filet Mignon:** Hand trimmed and marinated, grilled to desired temperature and topped with a red wine garlic butter

6oz... 26

8oz... 31

**Rib Eye Steak:** Hand trimmed and marinated, grilled to perfection, and topped with a red wine garlic butter

12oz... 24

16oz... 29