

Dinner

M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

PLATED DINNERS

Choice of Two Entrées

Plated Dinners Include a Tossed Garden Salad with Italian and Ranch Dressing, Vegetable, Starch, Rolls and Butter, Dessert, Coffee and Tea

Prime Rib of Beef - \$31.95

10 oz. Cut of Slow Roasted Prime Rib Served with Au Jus

Sliced Sirloin - \$26.95

N.Y. Sirloin Slow Roasted, Thinly Sliced and Topped with a Mushroom Sauce

Sliced London Broil - \$26.95

Marinated London Broil Thinly Sliced and Topped with either a Mushroom Sauce or Béarnaise Sauce (Choose One)

Margarita Sliced London Broil - \$26.95

Marinated London Broil Thinly Sliced and Topped with a Roasted Tomato Salsa

Filet Mignon - \$34.95

7 oz. of Prime Broiled Filet Topped with Sautéed Mushrooms

Beef Stroganoff - \$25.95

Tenderloin Tips with Sweet Onions, Button Mushrooms Simmered in a Sour Cream-Infused Demi Glace Over Egg Noodles

Surf and Turf - \$42.95

6 oz. Filet and Two Seafood Stuffed Shrimp

Bourbon Salmon - \$25.95

Grilled Salmon Accented with Our Bourbon Glaze

Broiled Salmon - \$25.95

Broiled Salmon Topped with a Lemon Dill Sauce

All Food and Beverages are subject to a 21% service charge. A 6% sales tax will be added to the overall bill.

Prices valid through October 31, 2023.

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PLATED DINNERS - CONTINUED

Stuffed Flounder Bercy - \$26.95

Flounder Stuffed with Seafood Stuffing and Topped with Breadcrumbs and Garlic Butter

Baked Stuffed Shrimp - \$28.95

Four Jumbo Shrimp Stuffed with Seafood Stuffing, Baked in Butter and Wine

Baked Tilapia Almondine - \$25.95

Filet of Tilapia Coated with Toasted Almonds and Baked with Fresh Lemons

Baked Haddock - \$25.95

Haddock Filet Topped with Buttered Cracker Crumbs

Chicken Cordon Bleu - \$25.95

Boneless Breast of Chicken Stuffed with Swiss Cheese and Ham Topped with Alfredo Sauce

Chicken Christopher - \$26.95

Boneless Breast of Chicken Sautéed in Butter and White Wine,
Topped with Asparagus, Shrimp and Hollandaise Sauce

Chicken Piccata - \$24.95

Sautéed Boneless Breast of Chicken Accented with a Lemon White Wine Caper Sauce

Chicken Marsala - \$24.95

Sautéed Boneless Breast of Chicken with Mushrooms and Marsala Wine Sauce

Chicken Parmesan - \$24.95

Lightly Breaded Chicken Breast Topped with Marinara Sauce and Parmesan Cheese

Boursin Stuffed Chicken - \$25.95

Chicken Breast Stuffed with Boursin Cheese,
Spinach and Cream Cheese, Topped with Chicken Jus

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PLATED DINNERS - CONTINUED

Chicken Rollatine - \$25.95

Chicken Breast Stuffed with Cream Cheese, Spinach and Capicola Ham Topped with a Madiera Mushroom Sauce

Bourbon Pecan Chicken - \$24.95

Chopped Pecans, Bread Crumbs, Tender Chicken Breast, Bourbon Sauce

Dijon Tarragon Chicken - \$24.95

Pan-Seared Chicken Breast, Creamy Dijon Mustard-Tarragon Sauce

Pesto Chicken - \$24.95

Char-Grilled Chicken, Cashew and Cilantro Pesto, Port Wine Reduction

Broccoli & Cheese Stuffed Chicken - \$24.95

Breaded Tender Chicken Stuffed with Broccoli and Cheddar Cheese and Topped with a Light Herbed Jus Sauce

Caprese Stuffed Chicken - \$24.95

Chicken Breast Stuffed with Tomatoes, Mozzarella Cheese, Baby Spinach and Topped with a Balsamic Glaze

Sausage and Peppers - \$24.95

Mild Italian Sausage Topped with Sautéed Bell Peppers, Spanish Onions, House-Made Marinara

Sliced Roast Pork Loin - \$24.95

Roast Pork Loin Topped with an Apple Cinnamon Glaze

Roast Pork Loin Dijonnaise - \$24.95

Sliced Roast Pork Topped with a Dijon Mustard and White Wine Cream Sauce

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Stuffed Pork - \$25.95

Pork Stuffed with an Apple Bread Stuffing Topped with a Brandy Demi Glace

Combination Dinners

4 oz. Filet Mignon with Chicken Marsala - \$37.95

4 oz. Filet Mignon with Bourbon Salmon - \$37.95

Starch Selection

Select One

Parsley Steamed Red Bliss Potatoes, Oven Roasted Potatoes, Potatoes Au Gratin, Mashed Potatoes, Garlic Mashed Potatoes or Rice Pilaf
Twice Baked Potatoes - please add \$1 per person

Vegetable Selection

Select One

Green Beans Almondine, Glazed Baby Carrots, Corn O'Brien, Peas with Pearl Onions or Chef's Blend

Dessert Selections

Select One

Cheesecake, German Chocolate Cake, Chocolate Cake, Strawberry Cloud Cake, Carrot Cake, Bread Pudding with a Bourbon Glaze, Key Lime Pie, Chocolate Mousse, Cherry Crisp, Blueberry Crisp, Apple Crisp, Berry Trifle, Pineapple Upside Down Cake or Vanilla Ice Cream with Melba Sauce
Add \$1 for Brownie Sundae or Chocolate Overload Cake