

# TAVISTOCK

*Country Club*

## *Lunch Selections*



## *Appetizers*

\* Soup du Jour

Classic Lobster Bisque 4

Tomato Bisque | Parmigiana Reggiano Crostini 3

Porcini Mushroom Ravioli | Spinach Truffle Alfredo 9

Traditional Shrimp Cocktail 12

Ahi Tuna Poke | Cucumber Salad 15

Capellini | Baby Shrimp | Spinach & Shellfish Crème 12

Chilled Fresh Fruit Cup 4

## *Salads*

Tossed Garden Salad | Vinaigrette Dressing Shooter 3

Our Signature Caesar Salad with Garlic Toast Crouton 5

Baby Green Salad with Poached Pears | Gorgonzola & Honey Walnuts | Balsamic Dressing 6

Arugula Salad with Toasted Almonds | Goat Cheese | Shaved Fennel | Orange Segments | Citrus Vinaigrette 6

\* Included with Entree

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### Entrees

**Chicken Crepes Elegante** 20

**Tavistock's Home-style Chicken Pot Pie** | Pastry Topping 21

**Stir-Fried Chicken** | Charred Vegetables | Soy Sesame Sauce | Steamed Rice 21

**Pecan and Herb Encrusted Chicken Breast**

Dijon Sour Cream Sauce 22

**Grilled Petit Filet Mignon**

Red Wine Demi-Glace 34

**Brennan Steak** | 8 oz. Chopped Sirloin | Mushroom Gravy | Whipped Potatoes | English Peas 19

**Seared Barramundi** | Tomato & Fennel Butter 24

**Pan-Seared Atlantic Salmon** | Lemon Herb Nage 22

**Traditional Maryland Crab Cakes** | Old Bay Tartar Sauce

1 for 22 or 2 for 29

**Crabmeat Stuffed Shrimp** with Lemon Parsley Nage 25

**Fillet of Sole Stuffed with Shrimp and Crabmeat** with Lemon Sauce 25

**Poached Baby Shrimp & Scallop Salad** | Arugula Greens | Lemon Herb Aioli | Garlic Herb Crostini 19

Add Crab + 5

**Old Fashioned Beef Bourguignon** | Buttered Noodles 20

**The Bentley Salad or The Newport Salad, Signature Creations** 19

**Quiche du Jour**

Lorraine or Vegetarian | Baby Mix Greens, Dried Cranberries, and Red Wine Vinaigrette 19

*Sautéed or Grilled Breast of Chicken 21*

**Complimented By Your Choice of Garnitures**

Dijon Wild Mushroom | Tomato Butter | Roasted Garlic Dill Cream | Normande

Sun-dried Tomato Balsamic | Marsala | Fontana | Piccata | Citrus Sauce

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## *Choice of Two*

Baked Stuffed Potato 3	Honey Toasted Almond Haricot Verts
Smashed New Potatoes	Chef's Vegetable du Jour
Parmesan Potatoes Gratin 3	Sliced Asparagus & Garlic Herb Tomato Sauté 3
Creamy Scallion & Cheese Polenta 2	Charred Mixed Vegetables 2
Herb Risotto 2	Honey Glazed Carrots
Spinach & Tomato Orzo 2	Smoked Bacon Sautéed Brussel Sprouts 4
	Roasted Squash & Zucchini 2

## *Caesar Salad with your choice of:*

Jumbo Shrimp and Lump Crab 21
Grilled Chicken and Roasted Peppers 18
Maryland Crab Cake 24
House Smoked Salmon 17

*Warmd Dinner Rolls with Creamery Butter*



*Freshly Brewed Regular and Decaffeinated Coffee  
Iced and Hot Tea*

ALL PRICES SUBJECT TO CHANGE & DO NOT INCLUDE TAX OR GRATUITY

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## *Desserts*

Your choice of the following is included with your  
Luncheon or Dinner Selections

**White or Dark Chocolate Mousse**

Creamy Mousse with Raspberry Sauce



**Lemon Chiffon Pie**

Tangy and Light in a Buttery Crust



**Moist Lemon All Butter Pound Cake**

Served with Berry Compote and Fresh Cream



**Grande Marnier Cake**

Chiffon Cake Brushed with Grande Marnier Syrup Filled with Sweet Cream



**Sherbet Melba**

Tangerine Ice with Raspberry Coulis



**Vanilla Ice Cream**

Your Choice of Chocolate, Raspberry or Butter Rum Sauce



**Old Fashioned Rice Pudding**

Accented with Cinnamon Crème



**Apple Crisp**

Whipped Cream

Our list of specialty sweets are also available for the indicated charges.