

# TAVISTOCK

*Country Club*

## *Dinner 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

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

## *Seasonal Intermezzo 2*

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## *Entrees*

**Grilled Prime Filet Mignon** | Red Wine Demi-Glace

Eight Ounce 39 • Six Ounce 37

**Roasted Prime Ribs of Beef**

Cattleman's Cut 38 • Classic Club Cut 35

**Carved Roasted Tenderloin of Beef "Chateaubriand"**

Mushroom Bordelaise Sauce 38

**Duo Plate of Grilled Filet Mignon & Maine Lobster Tail**

Sautéed Mushrooms & Drawn Butter 48

**Rack of New Zealand Lamb | Dijon Crust, Rosemary Essence** 40

**Fresh Fillet of Flounder Stuffed with Shrimp & Crabmeat**

with Lemon Parsley Nage 34

**Crabmeat Stuffed Shrimp** | Lemon Parsley Nage 33

**Oven Roasted Twin Maine Lobster Tails Stuffed Crabmeat** 48

**Pan-Seared Atlantic Salmon** | Lemon Parsley Nage 32

**Seared Chilean Sea Bass** | Shellfish Reduction 38

**Broiled Fillet of Flounder** | Lemon Parsley Nage 30

**Traditional Maryland Crab Cakes** | Old Bay Tartar Sauce 30

**Sautéed Veal Scaloppini** | Capellini

Marsala | Normande or Fiorentina (select one) 32

**Tuscan Veal Cutlet Parmesan** | Housemade Marinara 32

**Chicken Sinatra** | Scented Olive Oil | Wilted Spinach | Roasted Peppers

Sharp Provolone Cheese | Prosciutto 30

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## *Sautéed or Grilled Breast of Chicken 29*

### **Complimented By Your Choice of Garnitures**

Dijon Wild Mushroom | Tomato Butter | Roasted Garlic Dill Cream | Normande  
Sun-dried Tomato Balsamic | Marsala | Fontana | Citrus Sauce

## *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                   |

*Warmed 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**

with Your Selection 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.