

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

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 Graham Cracker Crust, Raspberry Sauce



Moist All Butter Pound Cake

Served with Fresh Berries and Sweet Cream



Grande Marnier Cake

Orange Marmalade and Grand Marnier Whipped Cream



Sherbet Melba

Tangerine Ice with Raspberry Sauce



Chocolate Glazed Bundt Cake

Fresh Berries and Sweet Cream



Vanilla Ice Cream

with Your Selection of Chocolate, Raspberry or Butter Rum Sauce



Old Fashioned Rice Pudding

Accented with Cinnamon Cream



Fruit Crisp

Your choice of either Apple, Cherry or Peach

Sweet Cream

Our list of specialty sweets are also available by request.