

Weston Lakes Country Club

Dinner

Appetizers

Chips N Salsa **\$ 4.00**

A basket of made to order white corn tortilla chips with our roasted salsa

Add queso for \$3

Bruschetta **\$6.00**

Choose your combination of four from Salmon Amaretto • Southwest Chicken • Melon & Proscuitto • or Tomato Basil served with pickled vegetables and fruit compote

Fruit 'n Cheese **\$7.00**

Enjoy a plate of our fresh seasonal fruit and artisanal cheeses with cherry yogurt, candied nuts, fruit compote and baguette

Shrimp Cocktail **\$9.00**

Gulf shrimp poached in citrus and white wine with vodka cocktail sauce

Carpaccio **\$9.00**

Aged Carpaccio coupled with cured meats & sausages served with fruit compote, pickled vegetables, house mustard and lavosh

Shrimp in Proscuitto **\$9.00**

Seared Gulf Shrimp wrapped in Proscuitto de Parma

Bombers **\$7.00**

Chicken and Seafood stuffed jalapenos filled with cheddar and pepper jack cheese served with jalapeno ranch and chipotle mayonnaise

Sliders Trio **\$8.00**

Choose from any three sliders from Bison • Angus Beef • Buffalo Chicken • Pulled Pork • Panini • or Texas cheese-steak served with caramelized onions, pickled vegetables, sautéed mushrooms and our signature sauces on artisan rolls

Soups

Seafood Gumbo **\$4/\$6**

Our blend of Gulf Seafood including shrimp, fish, crawfish, sausage and vegetables served over rice pilaf

Chicken Tortilla **\$4/\$6**

Poached Chicken with tortilla strips, avocado and pepper jack cheese

Soup of the Day **\$3/\$5**

Ask your server about our daily soup

Salads

Add chicken or shrimp to any salad for \$4

BLT **\$7.00**

Iceberg lettuce, cured bacon, tomato slices, avocado and gorgonzola cheese stacked high and topped with bleu cheese dressing

Caesar **\$7.00**

Our version of the Mexico original with shredded romaine and shaved parmesan served with a garlic toastini

The Crispy Chicken **\$8.00**

Crispy strips of chicken breast served on top of lettuce and tomato wedges tossed in honey mustard dressing

♥ **Greek Salad** **\$8.00**

Mediterranean inspired with mixed lettuce, artichokes, pepperoncini, olives, bell peppers, tomatoes, red onions and feta cheese tossed with Greek feta vinaigrette dressing

Cobb Salad **\$8.00**

Seasonal Mesclun Greens with avocado, eggs, gorgonzola cheese, tomatoes, grilled sweet corn, cured bacon, cured ham and herb roasted turkey tossed with Italian dressing

House Dressings: Ranch • Italian • Honey Mustard • Greek Feta Vinaigrette
Bleu Cheese • Caesar • Balsamic Vinaigrette • Raspberry Vinaigrette

Entrees

All entrees are served with a house salad and dinner rolls

Filet Mignon **Market Value**
7 oz Aged tenderloin served with seasonal vegetables

Prime Rib Eye **\$19.00**
10 oz Aged Rib Eye cut from the whole loin cooked to order with sautéed mushrooms, compound butter and our giant baked potato with all the fixins

Catfish Platter **\$12.00**
Grilled • Blackened • or Fried Blue Catfish filet served with coleslaw, hushpuppies, tartar sauce and Vodka Cocktail sauce

Pork Roast **\$15.00**
Slow braised pork shoulder served with sweet potato mash and au jus

Roasted Chicken **\$15.00**
Beer braised chicken served with ham and mushroom dressing and beer au jus

Fettuccini Alfredo **\$14.00**
Fettuccini in a white wine and garlic cream sauce topped with your choice of shrimp • chicken • or seasonal vegetables

Shrimp **\$13.00**
Gulf shrimp prepared fried • blackened • grilled • or scampi with drawn butter served over rice pilaf

Sicilian Meatballs **\$13.00**
Slow baked handmade meatballs with beef, pork and artisan aged cheese served on linguini with marinara sauce

♥ **Salmon** **\$13.00**
Salmon filet seared in extra virgin olive oil and our house seasoning served with seasonal vegetables

BBQ Platter **\$12.00**
Brisket, Sausage and Smoked Ribs served with charro beans, coleslaw, BBQ sauce and pickles

Sides

Risotto **\$4.00**
Polished short grain rice with garlic, onion and parmesan cheese
Add seasonal vegetables or shrimp for \$2

Mac N Cheese **\$4.00**
Penne pasta with a blend of artisanal cheeses and topped with toasted bread crumbs

Garlic Mashers **\$3.00**
Creamy garlic mashed potatoes with chives and cheddar cheese

Creamed Spinach **\$4.00**
Baby spinach with roasted garlic, white wine and cream reduction

♥ **Seasonal Vegetables** **\$3.00**
A collection of what is fresh from the garden

Giant Baker **\$5.00**
Ginormous baked potato with all the fixins
Add Chopped Beef or Chicken for \$3

The Other Sides \$3.00

French Fries • Onion Strings • Charro Beans • Refried Beans • Corn on the Cob • Rice Pilaf
Sliced Tomatoes • Sautéed Mushrooms • Sweet Potato Mash • Sweet Potato Fries • Coleslaw • Fruit

Desserts

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| Danish Pudding | \$5.00 | Fruit Cobbler | \$5.00 |
| Sweet custard bread pudding with El Rey white chocolate and sweet cream | | Homemade fruit cobbler with cinnamon sugar <i>Add Ice Cream for \$3</i> | |
| Flan | \$5.00 | Poppy Seed Roll | \$5.00 |
| Bailey's vanilla custard flan with caramel | | Poppy seed and cream cheese rolled in phyllo dough and baked to golden brown, served with sweet cream | |
| Chocolate Mousse | \$5.00 | Creamed Ice Basket | \$6.00 |
| Light whipped chocolate mousse with whipped cream topped with chocolate sauce or raspberry syrup | | Tequila lime or rum pineapple homemade ice cream in a sugar basket | |
| Sweet Cream Cheese | \$5.00 | Chocolate Truffles | \$7.00 |
| Sweetened cream cheese with graham cracker cookie, chocolate, berry compote and sweet cream | | Assorted chocolate truffles | |

Drinks

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| Fountain Beverages | \$1.75 |
| Coke • Diet Coke • Dr. Pepper • Sprite • Lemonade | |
| Non-Alcoholic Beverages | \$1.75 |
| Tazo Tea • Seattle's Best Coffee | |
| Draft Beer | \$3.00 |
| Bud Light • Seasonal Draft | |
| Bottled Beer | \$3.00 |
| Bud Light • Coors Light • Miller Lite • Budweiser • MGD • Bud Select Lime | |
| Bottled Premium Beer | \$3.50 |
| Corona • Corona Light • Amstel Light • Heineken • Michelob Ultra • Shiner Bock | |

Specialty Drinks

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| Margarita | \$6.00 |
| Mojito | \$6.00 |
| Lady Killer | \$7.50 |
| Orange Crush | \$7.50 |
| Cosmopolitan | \$9.00 |
| Piña Colada | \$6.00 |
| Martini's | \$10.00 |
| Chocolate • Orange • Lemon Drop • Dirty Martini • French Martini | |
| Coffee's | \$8.00 |
| Mexican Coffee • Kahlúa • Bailey's Irish Cream • Grand Manier • Frangelican | |