

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 Rib 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 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.