

# **WELCOME TO CHELSEA SQUARE CLUBHOUSE**

## **APPETIZERS**

### **Jumbo Shrimp Cocktail** (FSLG) (\$4.75)

Four jumbo chilled shrimp served with zesty cocktail sauce.

### **French Onion Parmigiano** (\$4.00)

French onion soup topped with a crouton and shaved parmesan cheese.

### **Clams Casino** (\$4.75)

Mahogany clams mixed with bacon, onions, bread crumbs, and parmesan cheese.

## **SALADS**

### **Garden Salad** (FSLGV) (\$2.95)

Simple green salad of mixed red leaf, romaine and baby greens topped with sliced cucumber, red onion and petite grape tomato. Served with your choice of salad dressing.

### **Classic Caesar Salad** (GV) (\$3.25)

Classic Caesar side salad featuring chopped romaine lettuce, grated parmesan cheese and homemade seasoned croutons tossed in Caesar dressing. Anchovies available upon request.

## **ENTRÉE SALAD**

### **Golden Beet Salad** (FSG) (\$8.25)

Mesclun greens topped with sliced grilled chicken, golden beets, dried cranberries, candied pecans and goat cheese, served with a side of pumpkin yogurt dressing.

\*\*\* Our Bleu Cheese, Buttermilk Ranch & Italian Dressing are all made in house \*\*\*

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*Entrees are served with your choice of two accompaniments. All entrees can be prepared to your personal preference, please inquire with your server.*

### **ENTRÉE'S**

#### **Chicken in the Grass** (FLG) (\$9.25)

Organic airline chicken breast, pan seared and finished with roasted garlic spinach.

#### **Sweet Potato Gnocchi** (FSLV) (\$8.25)

Homemade sweet potato gnocchi boiled and finished with a brown sugar sage butter.

#### **Arctic Coho Salmon** (FSLG) (\$11.50)

Fresh Coho salmon filet oven broiled with a side of blue crab cocktail.

#### **Seared Sea Scallops** (FSLG) (\$10.00)

Six pan seared wild caught bay scallops served on a bed of onion pepper jam topped with toasted almonds.

Petite Portion (\$7.00)

#### **Grilled Lamb Chops** (SLG) (\$9.75)

New Zealand rack of lamb grilled to your liking and finished with a cranberry demi-glace.

Petite Portion (\$7.25)

## **Mediterranean Filet Mignon** (SLG) (\$13.75)

Seven-ounce organic Grass-fed tenderloin of beef grilled to your liking and served on a bed of stewed tomatoes and artichoke ragu.

### **Nutritional Reference Guide**

F – Low Fat                                 S – Low Salt  
L – Low Lactose                         G – Low Gluten  
V – Vegetarian

## **CHELSEA'S FAVORITE CLUBHOUSE CLASSICS**

### **Montgomery Pub Burger** (\$7.75)

Eight ounce all beef patty grilled to your liking and topped with cheddar cheese, bacon and an onion ring, with horseradish mayonnaise on a pretzel bun.

### **Liver and Onions** (SLG) (\$7.75)

Tender calves' liver sautéed with caramelized onions and a savory red wine accented brown sauce.  
(Served with bacon upon request.)

### **Fried Chicken** (SL) (\$7.75)

Three pieces of battered chicken deep fried until golden brown.

### **Spaghetti and Meatballs** (FSL) (\$7.75)

Three all beef meatballs simmered in our own homemade tomato marinara sauce,  
and served over a bed of spaghetti.

**Petite Portion (\$5.75)**

***Canterbury Woods Standard for Cooking Meats***

*Rare: Red, Cold Center*  
*Medium Rare: Red, Warm Center*  
*Medium: Pink Center*

*Medium Well: No Pink*  
*Well: Tan to Brown Center with*  
*Charring on Outside of meats*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.\**

***FROM OUR WINE CELLAR BY POPULAR DEMAND***

***White Wine***

**(Glass \$4.95 Bottle \$19.75)**

Kendall Jackson Chardonnay

Cavit Pinot Grigio

Chateau Ste. Michelle Dry Riesling

Monkey Bay Sauvignon Blanc

Sutter Home White Zinfandel

***Red Wine***

**(Glass \$4.95 Bottle \$19.75)**

Robert Mondavi Merlot

Robert Mondavi Cabernet Sauvignon

Robert Mondavi Pinot Noir

Diseno Malbec