

Sam Shead's

AT THE GOLF CLUB

First Courses

Classic French Onion Soup \$10
Melted Gruyere and Swiss Cheese

Fire Roasted Sea Scallops \$16
Truffle Grits with Celery Root and Morel Mushrooms

Chilled Jumbo Shrimp Cocktail \$18
Jicama and Radish Salad, Roasted Garlic Aioli and Cocktail Sauce

Chilled White Asparagus Vichyssoise \$14
House Smoked Salmon and Potato Salad, Asparagus Ice Cream

Sam's Grilled Caesar Salad \$12
Asiago Cheese, Vine Ripe Tomatoes, Black Olives, White Anchovy

"Baby" Iceberg Lettuce with Maytag Blue Cheese Dressing \$12
Marinated Cucumbers and Tomatoes, Smithfield Country Ham

Grilled Flatbread with Caramelized Onions and Braised Beef Shortribs \$14
Smoked Bacon with Fontina Cheese, Portabella Mushrooms, Tomato Oil

Entrees

Fire Roasted Chilean Sea Bass \$39
*White Bean and Spring Vegetables
Morel Mushrooms, Fava Beans, English Peas and Mussel Froth*

Lobster Tournedo \$49
*1 1/2 pound Lobster out of Shell wrapped with Smoked Bacon
Fricassee of San Daniele, Fava Beans and Artichoke, Tarragon Veal Jus*

Grilled Filet Mignon 8 oz. \$42
Maitre d' Butter and Watercress

Pan Roasted Veal Chop 14 oz. \$48
Brandied Mushroom Cream Sauce

Grilled Prime Bone-In Ribeye Steak 20 oz. \$49
Maitre d' Butter and Watercress

Pan Seared Duarade \$35
*Ratatouille of Vegetables
Bouillabaisse Sauce*

Grilled Halibut Fillet \$36
*Wood Roasted Caponata Salad with Asparagus
Toasted Pine Nuts, Basil Oil*

Roasted Double Lamb Chops \$43
Rosemary-Grain Mustard Lamb Jus

Rotisserie Free Range Chicken \$32
Wild Mushrooms with Madeira Poultry Jus

Cavatappi Pasta with Fresh Artichokes \$29
Ricotta Salata, Zucchini Tenders, Tomato, Basil Pesto

Combinations

Broiled Shrimp Scampi and Grilled Filet Mignon 8 oz. \$49

Broiled Crab Imperial and Grilled Filet Mignon 8 oz. \$49

Available upon request - Red Wine Beef Jus, Madeira Mushroom Jus, Béarnaise Sauce, Lemon Butter Sauce

Sides \$8

Colossal Baked Potato
Asparagus with Lemon Butter
Sautéed Wild Mushrooms and Sweet Onions
Orecchiette Pasta with Parmesan Cream

Sweet Corn Pudding "Brûlée"
Horseradish Whipped Potatoes
Creamed Collards with Maple Braised Smoked Bacon
Green Bean and Mushroom Casserole, Truffle Crumbs