

Mount Vernon Country Club

Appetizers

Thai Calamari

Flash fried calamari tossed with hoisin thai chili sauce, rice noodles and candied almonds
10

Crab Cake

Seared crab cake served with mushroom tomato ragout and tomato lemon reduction
10

Spinach Artichoke Dip

Fresh wilted spinach, artichokes and smoked gouda cheese served with house fried tortilla chips
9

Bruchetta

Roasted fig, fried pancetta, walnut and goat cheese with citrus aioli
9

Seared Shrimp

Jumbo shrimp sauteed with pancetta, mushrooms, corn and black pepper honey glaze
13

Soup and Salads

Add - Chicken 4, Calamari 6, Salmon 7, Strip Steak 12

Italian, Ranch, Thousand Island, French, Caesar, Port Wine Vinaigrette, Sherry Vinaigrette, Citrus Honey Vinaigrette, Blue Cheese, Poppy Seed Vinaigrette, Ancho Cilantro Ranch, Green Goddess, Brown Sugar Vinaigrette, Balsamic Vinaigrette

Potato Leek Soup

Garnished with brunnoise chive
5/6

Garden Salad

Mixed greens, grape tomato, red onion and english cucumber with choice of dressing
4

Caesar Salad

Romaine, parmesan cheese, grape tomato and caesar dressing served in fried parmesan cheese basket
6

House Salad

Spinach, strawberry, fried pancetta and smoked gouda tossed with sherry vinaigrette
6

Iceberg Wedge Salad

Iceberg lettuce topped with bacon, grape tomato, red onion, blue cheese and port wine vinaigrette
6

Entrée Salads

Romaine Chicken Salad

Seared chicken with grilled romaine lettuce, mushroom tomato ragout, roasted fennel and corn
12

Southwest Strip Steak Salad

Mixed greens, avocado, smoked gouda, grape tomato, red onion and ancho cilantro ranch dressing
18

Rock Shrimp Salad

Fried shrimp tossed with romaine, walnut, dried cherry, red onion, blue cheese and port wine vinaigrette
14

Salmon Goddess Salad

Mixed greens, mango, pine nuts, fennel, roasted red pepper, blue cheese and green goddess dressing
12

Chicken Chop Salad

Fried chicken, mixed greens, apple, almond, red onion, golden raisin and toasted poppy seed vinaigrette
12

Yellow Fin Tuna Salad

Seared rare tuna with mixed greens, roasted tomato, pine nuts, goat cheese and port wine vinaigrette
15

Consuming raw or under cooked meat, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.

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From The Grill

From the grill entrees come with sauteed baby carrot and asparagus, as well as a choice of baked potato, whipped potato, blue cheese polenta, horseradish whipped potato, butternut squash whipped potato or jasmine rice

Add - sauteed mushrooms 2 - blue cheese 2 - shrimp 7 - crab cake 7

MVCC Signature Filet

7 ounce beef tenderloin filet served with red wine demi glaze

29

Strip Steak

8 ounce strip steak served with red wine demi glaze

24

Hanger Steak

8 ounce hanger steak dusted with coffee and black pepper and served with red wine demi glaze

22

Pork Chop

8 ounce bone in pork chop served with cranberry apple glaze

18

Chef Specialties

New Orleans Steak and Shrimp

Cajun pan seared filet and shrimp served with whipped potato, baby carrot, asparagus and diablo sauce

35

Lamb Chop

Seared lamb chop with butternut squash potato, baby carrot, asparagus and maple demi cream sauce

30

Apricot Bourbon Chicken

Bourbon glazed chicken breast with butternut squash potato, baby carrot, asparagus and dried apricot compote

16

Sesame Seed Encrusted Tuna

Seared rare tuna served with jasmine rice, asian relish and wasabi honey sauce

24

Strawberry Sea Bass

Seared sea bass with blue cheese polenta, wilted spinach and strawberry butter sauce

28

Poached Apple Salmon

Served with horseradish whipped potato, baby carrot, apple compote and apple mustard coulis

20

Halibut

Served with whipped potato, mushroom tomato ragout, fennel, grilled romaine and tomato lemon reduction

24

Duck Breast

Pan seared duck breast with jasmine rice, baby carrot, blueberry apricot compote and blueberry demi glaze

22

Seafood Pasta

Shrimp, clams, lobster meat and bay scallops tossed with penne pasta and a light lemon garlic cream sauce

20

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