

Dinner Entrées



SILVER SPRING
— GOLF CLUB —

Available 4 p.m. to 9 p.m.

Entrée Selections Include: House Salad with Raspberry Vinaigrette Dressing, Chef Selected Potato and Vegetable, Rolls and Butter; Coffee (Milk & Tea served upon request)
When selecting more than one Entrée (**maximum of three allowed**) an additional charge of \$1.00 per person will apply

Sliced Roast Beef

Seasoned and Slow Roasted, Sliced and Topped with Mushroom Burgundy Sauce

\$23.95

Chicken Cacciatore

Grilled Chicken Breast with Roasted Tomatoes, Red Onions, Mushrooms and Garlic

\$22.95

Chicken Fromage

Topped with Thin Sliced Ham and Swiss Cheese, Served with a Creamy White Wine Sauce

\$22.95

Grilled Swordfish

Served with Pineapple Salsa

\$35.95

Chicken Saltimbocca with Lemon Cream

Baked Chicken Breast Stuffed with Seasoned Prosciutto and Provolone Cheese Served with a Lemon Cream Sauce

\$24.95

Filet Mignon

Center Cut Tenderloin Filet Seasoned and Char-Grilled Served on a Pool of Burgundy Mushroom Sauce

\$34.95

Herb Crusted Tilapia Fillet

Boneless Fillet of Tilapia Accented with Seasoned Bread Crumbs Baked Golden Brown and Served on a Pool of Lemon Cream Champagne Sauce

\$22.95

Grilled Chicken Florentine

Grilled Chicken Breast with Spinach and Artichoke Cream Sauce

\$22.95

Roast Loin of Pork

Seasoned and Slow-Roasted Pork Loin Sliced and Served with a Natural Sauce

\$22.95

Roast Prime Rib of Beef

Seasoned and Slow-Roasted Boneless Rib Eye Served with Natural Au Jus

\$31.95

Honey Pecan Chicken

Two Boneless Chicken Breasts Encrusted in Panko Bread Crumbs, Pan Seared to Golden Brown and Topped with Honey Pecan Butter

\$22.95

Salmon Supreme

Fresh Fillet of Salmon Grilled to Perfection and Served with Lobster Dill Sauce

\$24.95

Vegetables En Croute

A Blend of Fresh Vegetables, Seasoned with Italian Herbs and Cheese Wrapped in a Flaky Puff Pastry and Baked until Golden Brown

\$16.95

Cheese Tortellini

Served with Marinara Sauce and Surrounded by Assorted Vegetables

\$16.95