**The Club**

**at Clifton**

**~Dinner Menu~**

**Appetizers**

***-Soup Du Jour- 7***

**our culinary team’s seasonal daily creation**

***-Cheese- 9***

**assorted local cheese with seasonal fresh fruit**

***-Charcuterie- 12***

**top shelf meats with assorted olives, peppers & local artisan cheese**

***-Fried Mozzarella - 10***

**our homemade fresh milk mozzarella with baby spinach & roasted tomato puree**

***-NY Bruschetta- 8***

**empire apple & cranberry relish on grilled toast with almonds and a balsamic reduction**

***-Mussels- 12***

**Prince Edward Island Mussels served in a creamy broth with grilled bread**

**Salads**

***-Caprese Salad- 8***

**heirloom tomatoes, our homemade mozzarella, fresh greens, cold press olive oil & a balsamic reduction**

***-Caesar Salad- 8***

**hearts of romaine, warm croutons, shaved Romano cheese & classic Caesar dressing**

***-Empire Salad- 8***

**empire apples, cranberries, red onion, toasted walnuts, fresh greens & a creamy vinaigrette**

***-Club Salad- 9***

**heirloom tomatoes, cucumber, carrot, red onion, fresh greens, shaved Romano & warm bacon vinaigrette**

**Entrees**

***-Steak Frites- 22***

**dry aged black Angus prime sirloin with demi-glace and fried potatoes**

***-Pork Tender Loin- 17***

**bbq pork tenderloin with potato mash & fresh vegetables**

***-Chef’s Pasta- 16***

**chef’s daily pasta creation using the best local fresh ingredients**

***-Chicken- 18***

**free range herb crusted chicken with potato mash & fresh vegetables**

***-Fish- 17***

**pan seared north Atlantic cod over fire roasted tomato risotto & spinach**

***-Vegetarian- 15***

**provencal style vegetable ratatouille with spinach & roasted potatoes**

***-Rack of Lamb- 23***

**pasture raised roasted rack of lamb with roasted potatoes, rosemary demi-glace & fresh vegetables**