



Starters

Green-backed Mussels

One Pound of mussels either swimming in a white wine and tomato broth or drowning in curried coconut cream

Calamari

Lightly seasoned and fried Squid served with a sweet Chili Sauce

Shrimp Cocktail

Butterflied, breaded and fried shrimp served with tartar sauce or slow poach gulf shrimp and zesty chili sauce.

“London Inn” Onion Rings

Original recipe, hand-battered Onion Rings deep fried to perfection served with Blue Cheese dressing

Salads

Garden

Spring greens, tomato, cucumber, carrot, red onion, crouton

Caesar

Romaine lettuce, red onion, Parmesan, crouton

Walnut Gorgonzola

Romaine lettuce, apple, dried cranberry, spiced walnut, Gorgonzola and a Champagne vinaigrette

Brie and Radicchio

Radicchio and Iceberg lettuce with Brie, tomatoes, green onions and sunflower seeds with a Honey, Apple, Mustard Dressing

Fresh Fruit Plate

Bibb lettuce, melon, pineapple and berries with a Honey Dressing

Winter Citrus Salad

Roasted Beets, Creamy Goat Cheese, Sweet Orange atop Bibb and Field Greens Dressed in a Thyme and Citrus Vinaigrette



Chef Inspired

Smoked Cherry Salmon

Cherry Glazed Salmon under a globe of smoke with a Vegetable Medley Quinoa

Pork Rib Chop

*Seared Chop spiced with Brown Sugar and Fennel Seed, Smothered in a Apricot Bourbon Cream served
Along Side of Au gratin Potatoes and Broccolinis*

Duck Ballotine

Roasted Duck Breast stuffed with Saffron, Orange, Duck Pâté over Truffle Mushroom Risotto

Peperonate Farfalle

*Tossed Farfalle in Confit Tomatoes, Sweet Bell Peppers, Italian and Andouille Sausage served with a
Herb Ricotta Pressed Crostini*

Zuppa Di Pesce

*Sea Filled Spicy White wine Broth, Loaded with Half Pound of Clams and Mussels, Gulf Shrimp, Seared
Scallops, and Roasted Monk Fish.*



Club Favorites

Classic Chateaubriand

*Beef Tenderloin Flamed and Carved table-side with Duchess Potatoes,
Roasted Mushrooms, Asparagus and Béarnaise Sauce*

8oz Filet

*Garlic Mashed Potatoes and Asparagus, Baby Carrots, and Snap Peas
Served with sauce Espagnole*

Beef and Reef

Blackened Strip and scallops over Chorizo Rice with Asparagus, Baby Carrots, and Snap Peas

Walleye

*10oz Walleye Fillet: Broiled, fried or grilled
Served with Wild Rice Pilaf and Fall Vegetables*

Cashew Cheese Tortellini

*Vegan House-made Tortellini filled with Cashew Cheese Quinoa
Over Sautéed Beets, Mushrooms, and Spinach*

English Cut Short Rib

*Quick Braised Beef Short Rib with Garlic mashed potatoes and Asparagus, Baby Carrots, and Snap Peas
Served with a Savory Onion and Chili Sauce*