

## Appetizers

### **Seafood Ceviche Salad**

*Mixed seafood marinated with lime, red onion and cilantro, served with tortilla chips (GF)*

### **Goat Cheese Rounds**

*Lightly breaded and flash fried, served with caramelized onions and balsamic fig reduction*

### **Shrimp and Mango Empanada**

*Shrimp and Mango filled pastry with citrus mango coulis*

### **Baked Spinach and Artichoke Dip**

*Topped with smoked gouda cheese and served with warm pita bread*

### **Chicken Liver Pate**


*House-made pate, served with apple, cranberry and bacon chutney and crackers (GF)*

### **Stuffed Mushrooms**

*Baked mushrooms with applewood smoked bacon, Boursin and Asiago cheeses, with a rich Cabernet demi-glace (GF)*

### **Island Club Crab Cake**

*Pan cooked and served with dijon-tarragon remoulade*



## Soups

### French Onion

*Rich beef stock with caramelized onions, topped with a crouton and Gruyere cheese*

### Shrimp Bisque

*A velvety blend of shrimp, brandy and rich cream, served with dry sherry*

### Soup du Jour

*Made daily with the freshest ingredients available*



## Salads

### The Marshes House Salad

*Artisan mixed greens and romaine lettuce with tomato, red onion, sunflower seeds, cucumber, and Asiago*

### Traditional Caesar Salad

*Romaine lettuce with Asiago cheese and classic Caesar dressing; anchovies available upon request*

### Island Club Greek Salad

*Mixed greens with tomato, cucumber, red onion, feta and Kalamata olives with a feta and herb dressing (GF)*

## Entrees

### **Island Club Crab Cakes**

*Pan cooked and served with a dijon-tarragon remoulade*

### **Pan Seared Sea Scallops**

*Jumbo sea scallops with green curry coconut sauce (GF)*

### **Shrimp Scampi**

*Shrimp sauteed in a garlic and butter wine sauce served on angel hair pasta*

### **Fried Chicken**

*Buttermilk ranch marinated chicken breast served with black pepper cream gravy*

### **Fried Jumbo Shrimp**

*Seasoned and lightly dusted shrimp served Southern-fried or orange-ginger glazed*

### **Atlantic Salmon**

*Offered grilled, baked, poached, steamed or blackened; available with a champagne leek sauce (GF)*

### **Petit Filet Mignon**

*A 4-ounce Certified Angus Beef tenderloin served with a Cabernet berry demi-glace (GF)*

### **Marshes Caesar Salad**

*Romaine lettuce tossed in house-made Caesar dressing with dried cranberries, bleu cheese, candied pecans and your choice of grilled chicken or shrimp*

### **Two Course Dinner \$11.00**

*Chef's entree salad du jour, with your choice of soup or dessert*

### **Three Course Dinner \$11.00**

*Your choice of soup, side salad, and dessert*

## Accompaniments

***Seasonal Fresh Vegetables, Savannah Red Rice, Baked Sweet Potato, Baked Potato, French Fries, Onion Rings, Fresh Fruit, Cole Slaw***

**\*\*The consumption of raw or under cooked foods such as meat, fish, and eggs which may contain harmful bacteria may cause serious illness or death. (GF) denotes gluten free preparation.**