

BERRY HILLS COUNTRY CLUB

DINNER MENU

Available at 5pm

APPETIZERS & SALADS

PAN FRIED CRAB CAKES	SERVED WITH HOUSE MADE REMOULADE SAUCE	12
SHRIMP COCKTAIL	HOUSE COCKTAIL SAUCE AND LEMON WEDGES 3/5	9 / 13
YUM-YUM FRIED SHRIMP	LIGHTLY FRIED SHRIMP, YUM-YUM SAUCE	9 / 13
CAESAR SALAD	ROMAINE LETTUCE, SHREDDED PARMESAN, HERBED CROUTONS	6 / 10
HONEY PECAN SALAD	CRANBERRIES, CHERRIES, SPICY PECANS, GOAT CHEESE, AND SPRING MIX, WITH WARM PECAN DRESSING.	9 / 12

SALAD ENHANCEMENTS:

SHRIMP 9	CHICKEN 6	SALMON 9	HOUSE SIRLOIN 8
4 EACH	6 OZ.	5 OZ.	6 OZ.

CLUB FAVORITES

NEW YORK STRIP, 14 OZ	24
14 OZ. NEW YORK STRIP, SERVED AU POIVRE, WITH WHISKEY PEPPERCORN DEMI.	
FILET MIGNON, 6 OR 8OZ.	32 / 37
PASTA PRIMAVERA- VEGETARIAN	14
PASTA AND FRESH VEGETABLES SAUTÉED AND TOSSED WITH GARLIC, HERBS, AND OIL. GARNISHED WITH PARMESAN AND FRESH HERBS.	
FRESH FROM THE SEA...	
PARMESAN HALIBUT	27
HERB CREAM AND BRUSCHETTA TOPPING. SERVED WITH PARMESAN RISOTTO	
MARKET SALMON, BAY OF FUNDY SALMON, LEMON BEURRE BLANC	20 / 26
CRAB CAKES, CREAMY REMOULADE	19 / 27

*ALL ENTREES LISTED ABOVE ARE SERVED WITH CHEF'S DAILY VEGETABLE AND STARCH

WEEKLY SPECIALS

HEATH AX, EXECUTIVE CHEF

Consumption of undercooked or raw foods may increase your risk of food borne illness.
Gluten-Free pasta is available per request. Please allow additional time for cooking.