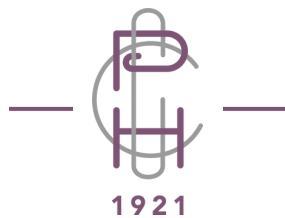


PLUM HOLLOW COUNTRY CLUB



DINNER

STARTERS

CROCK OF FRENCH ONION 9
rustic crouton with gruyere
and parmesan cheeses

AHI TUNA SASHIMI 18
seared ahi tuna with avocado
napa cabbage cusabi salad
pickled ginger, japanese dressing

JUMBO CHICKEN WINGS 20
8 wings served plain or tossed
with barbecued sauce or hot and spicy

CRISPY CALAMARI 18
flash fried
served with lemon and cocktail sauce

DIABLO SHRIMP 20
flash fried
tossed with our special spicy diablo sauce

TIPS AND ZIPS 20
sauteed tenderloin tips with mushrooms
finished in our green peppercorn
and brandy zip sauce

GREENS

+ CHICKEN 6
+ SALMON 9

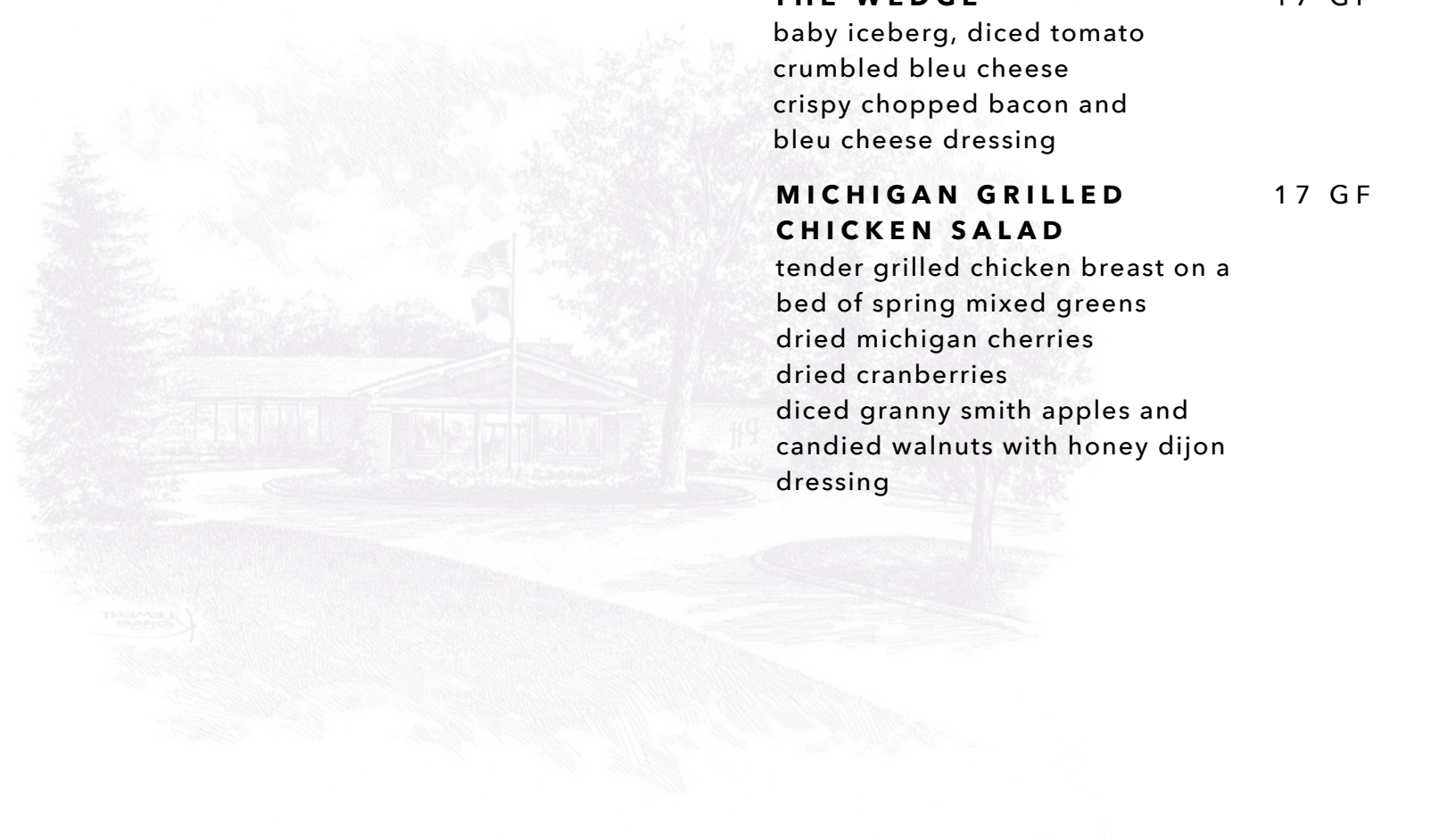
SPINACH SALAD 16 GF
baby spinach topped with
crispy bacon, chopped red onion
grated eggs, mushrooms
served with hot bacon dressing

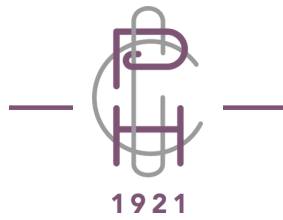
GRILLED PECAN CHICKEN SALAD 21 GF
fresh chopped romaine topped with
diced apples, dried cherries
candied pecans, fresh goat cheese
tender grilled chicken breast
served with honey dijon poppyseed
dressing

CAESAR SALAD 16
chopped romaine lettuce tossed
with chef's special caesar dressing
topped with croutons and shaved
parmesan cheese

THE WEDGE 17 GF
baby iceberg, diced tomato
crumbled bleu cheese
crispy chopped bacon and
bleu cheese dressing

MICHIGAN GRILLED CHICKEN SALAD 17 GF
tender grilled chicken breast on a
bed of spring mixed greens
dried michigan cherries
dried cranberries
diced granny smith apples and
candied walnuts with honey dijon
dressing





ENTREES

ALL ENTREES (EXCEPT PASTA CRABCAKE, AND STIR FRY) ARE ACCOMPANIED BY A CHOICE OF BAKED POTATO MASHED POTATO OR HOUSE RICE AND SERVED WITH CHEF'S FRESH VEGETABLE MEDLEY

PAN SEARED CHILEAN SEA BASS 34 GF

seasoned and pan seared finished with white wine and lemon butter sauce

8OZ. CHAR-BROILED ANGUS FILET 49 GF

char-broiled angus filet seasoned and cooked to order, basted with red wine demi-glaze

GRILLED NORTH ATLANTIC SALMON 31 GF

topped with citrus beurre blanc

14OZ. COMPETITION PORK CHOP 49 GF

marinated bone-in berkshire pork chop char-grilled with competition bbq rub topped with an apricot bourbon glaze

MARYLAND STYLE CRAB CAKES 32

fresh house made jumbo lump crab cakes with honey mustard sauce and red pepper coulis served over asian slaw and fresh vegetables

CHICKEN STIR FRY 26

asian style vegetables with fresh chicken sauteed and tossed in chef's sweet imperial stir fry sauce served over house rice

CAJUN CHICKEN PASTA WITH 26

ANDOUILLE SAUSAGE
with red peppers and onions tossed in a cajun cream sauce with ziti pasta

CLUB FAVORITES

SIGNATURE PLUM HOLLOW PUB BURGER 19

1/2 pound prime steak burger with your choice of cheese, toasted on a brioche bun with lettuce, tomato, onion and french fries

GRILLED CHICKEN QUESADILLA 19

fresh grilled chicken breast sauteed onions and peppers with blended cheddar and jack cheeses salsa and sour cream

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.