



March Grille Room Specials

Friday Evenings: **All You Can Eat Fish Dinner**
Saturday Evenings: **Prime Rib Night**

March 4: Fresh Mozzarella Chicken Parmesan

Breaded chicken breast topped with tomato basil sauce and fresh mozzarella cheese. Served on a bed of pasta with garlic bread, house salad, roll and butter.

March 11: Roasted Pork Loin

Roasted pork loin with lingonberry sauce. Served with starch and vegetable du jour, house salad, bread and butter.

March 18: Cheese Tortellini with Chicken & Shrimp

Char-grilled julienne chicken breast and three shrimp scampi over cheese tortellini tossed in tomato cream sauce with sautéed roasted red peppers, artichokes hearts, capers, black olives and sun dried tomatoes. Served with house salad, roll and butter.

March 25: Salmon Greco

Grilled marinated salmon fillet over angel hair tossed with tomatoes, capers, black olives, spinach, pine nuts and feta cheese sautéed in olive oil and garlic. Served with house salad, roll and butter.



SEVEN OAKS
COUNTRY CLUB

GRILLE ROOM LUNCH MENU

Appetizers

Soup Du jour
Cup or Bowl

Tureen of French Onion Soup Gratinee

Tureen of Chicken Tortilla Garden Vegetable Soup

Chili

Cup or Bowl

Spicy Buffalo Wings

Veal Stuffed Hot Banana Peppers

Served with tomato-basil sauce and melted mozzarella cheese.

Nachos Grande

Homemade tortilla chips with seasoned ground beef, cheddar cheese, tomatoes, shredded lettuce, black olives, sour cream and guacamole.

Antipasta Platter

Genoa salami, prosciutto, pepperoni, imported cheeses, olives, pepperoncinis, crackers, mustard and fruit garnish.

Grilled Tomato and Fresh Mozzarella

Grilled thick sliced tomato with seasoned bread crumbs topped with fresh mozzarella on a bed of tomato basil coulis and garlic crostinis.

Oriental Platter

Three chicken pot stickers, three shrimp & pork wontons and three vegetable eggrolls with dipping sauce.

***Mediterranean Shrimp and Salmon Kabobs**

Skewers of shrimp and salmon marinated in olive oil, fresh herbs, garlic, white wine and coriander and grilled.

***Breaded Calamari and Salmon Cake**

Served with a side of onion rings and dill hollandaise.

**Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*

*Chicken or Steak Salad

Marinated grilled chicken breast or grilled sirloin strips, cheddar and mozzarella cheese, fries and onion rings on a bed of mixed greens and salad garnish. Served with garlic bread and your choice of dressing.

California Mesclun Green Garden Salad

Mixed mesclun greens, tomatoes, cucumbers, black olives, toasted walnuts and crumbled gorgonzola cheese. Served with your choice of dressing.

Chop Salad

with Grilled Chicken

California Romaine, iceberg, spinach, corn, roasted sweet bell peppers, red onions, cucumbers, black olives, Roma tomatoes, applewood smoked bacon, toasted sunflower seeds and Havarti cheese tossed with Italian dressing

*Nicoise Salad

Marinated grilled chicken breast or fillet of salmon, wedges of egg, tomatoes, artichoke hearts, redskin potatoes, roasted bell peppers, blanched green beans, nicoise olives, capers and red onions on a bed of hydro bibb lettuce and mesclun greens with your choice of dressing.

Par Two

with Chicken Salad

with Tuna Salad

Quarter of Hawaiian pineapple on a bed of leaf lettuce with a scoop of chicken or tuna salad surrounded by fresh fruits. Served with fruit dip.

*Warm Spinach Salad with Shrimp

Traditional spinach salad of fresh baby spinach, mushrooms, eggs and applewood smoked bacon topped with shrimp scampi. Served with a side of warm Paris dressing

*Chicken or Steak Fajita

Marinated grilled chicken breast or sirloin strips, sweet bell peppers, onions, green onions, tomatoes, olives, avocado and cheddar cheese on a bed of shredded iceberg lettuce in a deep fried flour tortilla basket. Served with guacamole, sour cream, salsa or your choice of dressing.

*Island Shrimp Salad

Marinated grilled shrimp on a bed of fresh cantaloupe, honey dew, watermelon, pineapple, strawberries deglazed with Grand Marinier and topped with toasted macademia nuts and coconut. Served in a pineapple boat with honey ginger lime dip.

*Arugula Salad

Orange glazed scallops on a bed of arugula with cranberries, applewood smoked bacon and granny smith apples tossed in orange vinaigrette topped with toasted walnuts and gorgonzola cheese.

*The Oak Sirloin Burger

with your choice of cheese: American, Swiss, Provolone, Cheddar or Gorgonzola
with bacon and cheese

Grilled 8oz sirloin burger with your choice of lettuce, tomato, onion and pickle on a toasted sesame bun.

The Oak Fish Sandwich

Large or Small

Batter fried fillet of cod on a toasted hoagie roll with your choice of tartar or cocktail sauce.

Above sandwiches served with choice of: French Fries, Onion Rings, Coleslaw or Fruit Garnish

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The Oak Club

Oven roasted turkey, ham, bacon, Swiss and American cheese, lettuce and tomatoes. Served on three slices of toasted French bread.

Seven Oaks Chicken or Tuna Salad Sandwich

On your choice of bread with lettuce, tomatoes and pickle.

Grilled Combination Sandwich

Grilled ham, turkey, salami, pepperoni, onions, tomatoes, shredded lettuce, hot pepper rings and smoked mozzarella on grilled Asiago ciabatta with garlic Dijon spread.

*New York Strip Sandwich

Char grilled marinated 8oz New York Strip, cooked to your liking, with grilled onions, portobello mushrooms and Havarti cheese on a grilled garlic baguette.

*Chicken and Shrimp Wrap

Marinated grilled chicken and shrimp, sweet bell peppers, onions, cheddar cheese and shredded lettuce rolled in a grilled flour tortilla with garlic-jalapeno cream cheese spread.

*Prime Rib Flatbread

Grilled Prime Rib, onions, portobello mushrooms and Jarlsburg cheese on grilled flatbread with horseradish Dijon spread.

Capicola and Smoked Mozzarella Sandwich

Grilled capicola, roasted peppers, onions and smoked mozzarella on a grilled baguette with chipotle mayo spread and a side of fried dill pickle spears.

*Grilled Salmon with Dill Pesto

Marinated grilled salmon, applewood smoked bacon, tomatoes, red onions and arugula on grilled French bread with dill pesto.

Chipotle Chicken Sandwich

Grilled marinated chicken, red roasted bell peppers, onions Arugula and Havarti cheese on grilled Asiago ciabatta bread with chipotle pesto spread.

Chicken and Deep Fried Provolone Sandwich

Your choice of fried chicken tenders or grilled chicken breast topped with deep fried provolone sticks, applewood smoked bacon, tomatoes and shredded lettuce on grilled thick sliced Italian bread with sun-dried tomato mayo.

*Seafood Mediterranean Flatbread

Your choice of grilled salmon, cod, shrimp, or scallops marinated in garlic, fresh herbs, lemon and olive oil on grilled flatbread with shredded lettuce, tomato, red onion, olives and Feta cheese. Served with a side of Mediterranean dressing.

Grilled Turkey and Deep Fried Pickle Sandwich

Grilled turkey, applewood smoked bacon, onions, tomatoes, breaded deep fried dill pickles, smoked mozzarella and arugula on grilled thick sliced Italian bread with sun-dried tomato mayo.

Above sandwiches served with choice of: French Fries, Onion Rings, Coleslaw or Fruit Garnish

Pizza Your Way

A 9" personal pizza with your choice of three toppings: Pepperoni ✧ Peppers ✧ Extra Cheese ✧ Sausage ✧ Onions Sliced Tomatoes ✧ Ham ✧ Mushrooms ✧ Hot Peppers ✧ Bacon ✧ Black Olives
Additional toppings extra

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***Queen Filet Mignon**

8oz grilled Queen Filet Mignon, prepared to order with olive, garlic and crushed black pepper.

***New York Strip Steak**

12oz New York Strip Steak, prepared to order with olive oil, garlic and crushed black pepper.

***Veal and Shrimp**

Tender milk fed veal scallopini with shitaki mushrooms deglazed with brandy, cream and demi glaze.
Topped with two large shrimp scampi.

Chicken Scallopini

Pan seared chicken scallopini, artichoke hearts, shitake mushrooms, sun-dried tomatoes and capers deglazed with white wine, chicken broth and lemon. Seasoned with garlic, sea salt, black pepper, parsley and parmesan.

***Pork Tournedo**

Pan seared thick cut 8oz boneless pork chop topped with blackberry gastrique and pineapple chutney.

***Mixed Grill**

Five ounce grilled filet mignon marinated in garlic, fresh herbs and black pepper with three large shrimp and three sea scallops baked in lemon caper butter.

Above entrees served with starch and vegetable du jour, house salad, roll and butter.

***Bella Lucci**

Sun-dried tomato ravioli and three cheese ravioli on a bed of basil pesto cream sauce topped with concasse tomatoes, three large shrimp and three sea scallops pan seared in lemon garlic butter.

***Frantoio**

Fettucine tossed with chicken broth, garlic, lemon juice and red pepper flakes topped with marinated grilled chicken breast julienne, two large shrimp scampi and broccoli florets. Drizzled with basil oil.

***Trenette**

Angel hair pasta tossed with sun-dried tomatoes, artichoke hearts, capers, spinach and pine nuts sautéed in olive oil, garlic and fresh herbs. Topped with a marinated baked salmon fillet and drizzled with pepper coulis.

***Cimedirape**

Gnocchi tossed in tomato basil sauce topped with langostino scampi and Parmesan cheese.

Pasta Your Way!

Make your own pasta combination. Choose one from each:

Pasta
Angel Hair
Linguine
Penne
Fettucine
Gnocchi

Sauce
Tomato-Basil
Alfredo
Oil and Garlic
Tomato-Cream
Basil Pesto Cream
Additional toppings extra

Topping
*Grilled Chicken
*Baby Shrimp
*Bay Scallops
*Hot Italian Sausage
*Salmon

Above entrees served with house salad, roll and butter.

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