

PLATED BAY CLUB DINNERS

Prices are based per person.

Chicken Baroni

Fire-roasted chicken breast topped with roasted garlic, sun-dried tomatoes, fresh basil, sliced exotic mushrooms and boursin cheese, then finished with a lemon-basil butter sauce.
\$18⁺⁺

Chicken Breast Milanese

Tender chicken breast pan-seared with tomatoes, onion, spinach, lemon, fresh herbs, saffron, extra-virgin olive oil and Pinot Grigio. Served over tomato-basil fettuccini with Parmigiano-Reggiano.
\$18⁺⁺

Parmesan Pesto Chicken

Chipotle crumb-encrusted chicken breast topped with ricotta, mozzarella, fresh tomatoes, basil, fennel, garlic, pomodoro sauce and baked until bubbly. Served over spinach fettuccini with pomodoro sauce.
\$18⁺⁺

Apple Orchard Pork Chop

Center-cut, White Marble Farms, pork chop stuffed with apples, pecans and raisins, nicely grilled, then topped with a sun-dried cranberry butter. Served with a baked apple and mashed sweet potatoes.
\$22⁺⁺

Yucatan Salmon

Tri-colored tortilla encrusted Alaskan salmon filet, broiled and topped with chipotle butter.
\$23⁺⁺

Grouper Macadamia

Fresh Gulf grouper stuffed with crabmeat and topped with sweet macadamia nuts and finished with a hazelnut-infused lobster butter sauce.
\$24⁺⁺

Veal Osso Bucco

Slow-cooked veal shank served with risotto Milanese and natural gravy.
\$28⁺⁺

Bay Club Stuffed Filet Mignon

A generous eight-ounce center-cut filet mignon stuffed with boursin cheese, fire-roasted, and topped with wild mushroom ravioli and a port wine demi. Served with garlic mashed potatoes and grilled asparagus.
\$35⁺⁺

All dinners served with freshly baked bread, sweet butter, Bay Club house salad, iced tea and fresh-brewed coffee or tea.

PLATED BAY CLUB DINNERS (CONTINUED)

Prices are based per person.

Breast of Chicken Florentine

Chicken breast finished with fresh baby spinach, feta cheese and marinara sauce
\$20⁺⁺

Chicken Piccata

Sautéed chicken, served with lemon butter and capers
\$20⁺⁺

Cedar Salmon

Salmon prepared on a cedar plank and topped with raspberry sauce
\$21⁺⁺

Crab-stuffed Prawns

Delicious prawns stuffed with crabmeat and served with lemon-hollandaise sauce
\$21⁺⁺

Grouper Citrus

Fresh grouper topped with a delicious citrus sauce
\$23⁺⁺

Prime Rib

Herb-encrusted prime rib of beef au jus with creamed horseradish
\$25⁺⁺

Roasted Tenderloin

Slices of beef tenderloin served with Béarnaise sauce
\$35⁺⁺

Surf and Turf

Petite filet of beef tenderloin and a warm-water lobster tail with drawn butter
\$55⁺⁺

All dinners served with freshly baked bread, sweet butter, Bay Club house salad, iced tea and fresh-brewed coffee or tea.