

THE GRILL ON THE GREEN
CANOA RANCH
 GOLF CLUB

Entrée Salads

Black & Blue Salad \$15

Blackened 4oz. flat iron steak, hardboiled egg, blue cheese crumbles marinated grape tomatoes, grilled red onions served on a bed of mixed field greens & balsamic vinaigrette

Salmon Salad \$16

Grilled 7oz. Salmon, Marinated Grape Tomatoes, sliced red onions, grilled asparagus & cucumber, served over a bed of mixed field greens, strawberry vinaigrette

Caesar Salad \$9

Chopped hearts of romaine, tossed in Tuscan Caesar dressing, shaved Parmesan cheese, roasted garlic & fresh herbs crouton

- Add-Blacken Flatiron \$ 6
- Add-Grilled Shrimp skewer \$ 5
- Add-grilled chicken \$ 4

Chard broiled Shrimp salad \$14

Roasted garlic & Butter grilled shrimp skewer, grilled pineapple wedge, fire roasted sweet pimento pepper, cherry tomato, cucumber, mixed field greens, Serrano vinaigrette

Pasta Selection

Pasta served with garlic bread

Shrimp Scampi \$17

½ Pound sautéed shrimp, angel hair pasta, fresh lemon juice, butter & garlic tossed in a chardonnay butter sauce

Lobster ravioli \$18

Stuffed lobster ravioli, sautéed shrimp, marinated grape tomatoes, onions, chiffonade of fresh basil tossed in a champagne lobster cream sauce

Mediterranean shrimp pasta \$17

½ Pound sautéed shrimp, penne pasta, Grape tomatoes, Kalamata olives, Capers & anchovies, tossed in roasted garlic tomato sauce

Seafood

Seafood entrees will be served with cranberry and almond rice pilaf & fresh seasonal vegetable

Salmon \$18

*Grilled 7oz salmon filet, sweet Sriracha compound butter

*Seared 7oz wok spice salmon skewers, Dijon honey & lime glaze

Rainbow trout \$18

Baked trout, stuffed with fresh spinach, marinated Bruschetta mix,

Capers & red onions, with a citrus butter sauce

Ahi Tuna \$18

Grilled Ahi tuna, charbroiled pineapple salsa, teriyaki soy glaze & fresh minced cilantro

Pesto shrimp skewers \$17

½ pound Grilled shrimp skewers rub with basil pesto, julienne of sweet pimento peppers, fresh lemon zest & sprinkled with parmesan cheese

Beef

Rack of Lamb \$27

1/2 Order \$ 21

Charbroiled 12oz New Zealand Lamb rack, cabernet wine sauce, served with roasted garlic mashed potatoes & vegetable of the day

Short Rib \$27

Braised short rib Osso Buco style, pearl onions and carrots, served with roasted garlic mashed potatoes & vegetable of the day

Peppercorn Medallions \$ 24

Pan seared filet of beef medallions, cognac cream sauce, served with rosemary & pepper jack cheese potato croquette & vegetable of the day

Beef Liver \$ 16

Caramelized sweet onions, sherry wine sauce, smoked Applewood bacon, served with roasted garlic mashed potatoes & vegetable of the day

Filet Mignon \$24

Grilled 6oz filet of beef, cabernet wine reduction, served with rosemary & pepper jack cheese potato croquette & vegetable of the day

New York Strip \$24

Center cut 12oz strip, caramelized onions, Portobello & button mushrooms, served with baked potato & vegetable of the day

Specialties

Pork tenderloin Milanese \$16

Thin sliced breaded pork tenderloin cutlets, medley of fresh herbs & coarse peppercorn, lemon, capers & artichokes hearts served with roasted garlic mashed potato & vegetable of the day

Chicken Marsala \$16

Pan seared chicken breast, mushrooms & onions in a rich Marsala butter sauce served with roasted garlic mashed potatoes & fresh vegetables

Mediterranean Chicken \$16

Seasoned chicken breast cooked in tomatoes, Kalamata olives, Capers, anchovies, topped with red tomato sauce served over angel hair pasta & fresh vegetables

Surf & Turf

Grilled flat iron steak -

Grilled shrimp or Seared Crab cake served with parsley-garlic butter & mashed potato \$29

Crab stuffed chicken breast-

Served with Champagne lobster cream sauce, cranberry & almond rice pilaf \$23

Crab Stuffed Salmon -

Served with Champagne lobster cream sauce & wild rice pilaf \$24

**Consuming raw of uncooked eats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.*