



Dunham Woods
RIDING CLUB

APPETIZERS

BAKED GOAT CHEESE

California Chevrine goat cheese lightly breaded and baked in marinara sauce with garlic, parsley and buttered toast points

ENGLISH FRIED ONIONS

Lightly floured and served with chipotle ranch sauce

CRAB CAKE

A 4 oz. crab cake served with frisse, watercress and Cajun mayonnaise

ASIAN STYLE EDAMAME

Garlic and ginger marinated edamame drizzled with Sriracha oil

STARTER COURSE

HOUSE SALAD SOUP DU JOUR – CUP / BOWL

WEDGE SALAD

Iceberg lettuce with bacon, diced tomato, sliced red onion and cucumber ribbon

MESCLUN BAKED GOAT CHEESE SALAD HALF / FULL

Arcadian Mesclun greens with strawberries, mandarin orange segments and caramelized pecans in a light balsamic vinaigrette

CLASSIC CAESAR SALAD HALF / FULL

Romaine hearts tossed with house-made Caesar dressing, croutons, shredded parmesan, grape tomatoes and anchovies

COMPLETE YOUR SALAD

CHICKEN SHRIMP SALMON BEEF TENDERLOIN

SPECIALS

CHICKEN PICCATA

Lightly breaded chicken medallions served with capellini pasta, vegetable du jour and caper beurre blanc

NEW YORK STRIP

A 10 oz. Black Angus New York steak served with a vegetable and starch of your choice

BROILED COBIA FILET

Served with crab, vegetable couscous, Brussel sprouts and ginger Asian vinaigrette

ENTREES

ROASTED GARLIC STUFFED FILET MIGNON - 6 OZ. / 8 OZ.

Served on top of Yukon gold mashed potato, topped with caramelized red onion confit, surrounded with asparagus and a veal demi glace

LOBSTER TAIL

A 7 oz. cold water Canadian lobster tail served with broccoli florettes, boiled potato and drawn butter

DOVER SOLE MEUNIERE

Pan seared 16 oz. whole Dover Sole served with fingerling potato, green beans and chardonnay sauce

JUMBO SCALLOPS

Pan seared jumbo scallops, saffron risotto, asparagus, and broccoli florets with a chardonnay sauce

FLAT IRON FORESTIER

Grilled Angus steak with Portabella and Shitake mushrooms in a touch of black balsamic and a roasted Yukon gold potato with a parmesan crust

TWIN CRAB CAKES

Maryland crab cakes served watercress and frisse with Cajun mayonnaise

RIGATONI ITALIANO

Italian sausage, sautéed mushrooms, plum tomatoes, shallots, garlic, red bell pepper and basil

GRILLED ATLANTIC SALMON

Grilled salmon fillet served over steamed spinach, red bliss potato, and tomato caper confit