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# Hors D' Oeuvres

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## Homemade Onion Rings

Served with Creamy Horseradish Dipping Sauce.  
\$7.25 – 1/2 Order \$5.25

## Artichoke Dip

Hot Creamy Artichoke Spread. Served with Red Pepper Garlic Baguette.  
\$8.95

## Calamari Strips

Lightly Dusted and Fried Golden. Served with our special Dipping Sauce. \$8.95

## Toasted Walnut Brie\*

Brie Cheese with Toasted Walnut Crust, Served Warm with Dried Cherry-apple Chutney and Sourdough Baguette. \$9.50

## Shrimp Gazpacho Cocktail

Fresh Poached Shrimp served with Spicy Vegetable Dipping Sauce, Guacamole and Lemon. \$8.95

## Gorgonzola & Sausage Stuffed Mushrooms\*

Spicy Italian Sausage, Blended with Creamy Gorgonzola and Spinach Stuffed in Jumbo Mushroom Caps, Baked in Garlic Beurre Blanc. \$8.95

## Hot Crab and Jalapeño Dip\*

Lump Crab Mixed with Red Bell Pepper, Artichoke, Jalapeños and Parmesan, Baked Until Bubbly, Served with Sourdough Baguette. \$11.95

## Bacon Wrapped Shrimp\*

Served with a White Cheddar Risotto Cake, Drizzled with Chipotle Tomato Butter. \$10.95

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# Fine Dining

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Served after 5:30 pm

All Entrées (with the exception of Pasta) are served with:

Choice of Baked Potato, Rice, Mashed Potatoes, Hash Browns, or Potato Du Jour  
House or Caesar Salad or Soup Du Jour

Dressing Choices: Ranch, Lite Ranch, Italian Poppy Seed, Thousand Island, French, Crumble and Creamy Bleu Cheeses,  
Honey Mustard, Raspberry and Balsamic Vinaigrettes  
Split Plate Charge \$5.50

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# Steaks

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**8 Ounce Filet** – \$26.95

**6 Ounce Filet** – \$23.95

**12 Ounce New York Strip** – \$23.95

**12 Ounce Ribeye** – \$22.95

## Chicken Fried Steak

8 oz. Angus Beef Steak. Topped with Homemade Country Gravy. \$14.50  
Hope Estates "Ripper" Shiraz, Western Australia \$28.00 per bottle  
Menage a Trois Red Table Wine \$5.00 per glass

## Steak Au Poive

Pepper-Crusted Filet, Finished with Dijon Brandy Demi-Glaze. \$27.95  
Estancia Pinot Noir Monterey County \$28.00 per bottle  
Cavit Pinot Noir \$4.50 per glass

## Black and Blue Ribeye

Spice-Rubbed 12 oz. Ribeye, Finished with Bleu Cheese Cream,  
Topped with Tomato and Scallions. \$24.95  
Penfolds St. Henri Shiraz, Australia \$62 per bottle  
Yellow Tail Shiraz \$4.50 per glass

## Portobello Filet

8 oz. Pan-Seared Filet with Portobello Mushrooms and Muenster Cheese. Finished with Port Wine Demi-glaze. \$27.95  
Francis Ford Coppola Director's Merlot, Sonoma County \$30.00 per bottle  
Sycamore Lane Merlot \$4.50 per glass

## Rack of Lamb

Flamebroiled Lamb with Pomegranate Glaze, Sprinkled with Pistachio Dust. \$27.95  
Robert Mondavi Oakville Cabernet Sauvignon, Napa Valley \$62.00 per bottle  
Merryvale Starmont Cabernet Sauvignon \$7.00 per glass

## Tournadoes

Two 4 oz. Bacon-Wrapped Filets Flamebroiled and set atop Garlic Crostini. Finished with Bordelaise. \$27.95  
Mt. Veeder Cabernet Sauvignon, Napa Valley \$55.00 per bottle  
Merryvale Starmont Cabernet Sauvignon \$7.00 per glass

## Pan Seared Veal Chops\*

With Mushrooms, Prosciutto, Pearl Onions, in a Rich Sage Jus. \$25.95  
Carl Graff Riesling \$22.00 per bottle, \$6.00 per glass

## Pork Scallopini\*

Tender Porkloin, Sautéed with Apples, Golden Raisins and Sweet Onions. Finished with Riesling buerre blanc. \$17.95  
Robert Mondavi Chardonnay \$28.00 per bottle, \$6.00 per glass

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# Poultry

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## Chicken Gratin\*

Crispy Boneless Chicken Breast, Ladled with a Bounty of Sweet Onions and Thyme Jus. Baked with Swiss Cheese. \$16.95  
Far Niente Chardonnay \$72.00 per bottle  
Robert Mondavi Chardonnay \$6.00 per glass

## Chicken Portobello

Pan-Seared Breast of Chicken with Portobello Mushrooms, Finished with Port Wine and Muenster Cheese. \$17.50  
King Estate Pinot Noir, Oregon \$41.00 per bottle  
Cavit Pinot Noir \$4.50 per glass

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# Fremont Golf Club

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\*New Menu Item

### **Jalapeño Peach Chicken\***

Sautéed Chicken Paired with Fresh Sliced Peaches and Spicy Pepper Glaze. \$17.25

Night Harvest White Zinfandel \$18.00 per bottle  
Sycamore Lane White Zinfandel \$4.50 per glass

### **Chicken Kiev**

Chicken Stuffed with Garlic Herb Butter. Served Golden with Cheese Sauce. \$15.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle  
Sycamore Lane Pinot Grigio \$4.50 per glass

### **Chicken Marsala\***

Pan Seared Breast, Finished with Creamy Marsala Wine Sauce and Mushrooms. \$17.50

Carl Graff Riesling \$22.00 per bottle, \$6.00 per glass

### **Chicken Fried Chicken**

Served Golden Brown with Country Gravy. \$14.95

Villa Maria Sauvignon Blanc, New Zealand \$26.00 per bottle, \$6.50 per glass

### **Creamy Curried Chicken Risotto\***

Chicken, Mushrooms, Red Bell Peppers and Scallions. Served in Red Curry Risotto. \$17.50

Charles Krug Cabernet \$38.00 per bottle  
J. Lohr Cabernet \$6.00 per glass

### **Honey Ginger Duck\***

Flamebroiled Breast of Duck, Glazed with Honey Ginger Baste and Duck Crackle. \$21.95

Blackstone Sonoma Merlot \$28.00 per bottle  
Sycamore Lane Merlot \$4.50 per glass

## *Seafood*

### **Farm Raised Walleye**

Your Choice Grilled or Pan Fried. \$18.50

Hogue Genesis Riesling, Washington State \$22.00 per bottle  
Sycamore Lane White Zinfandel \$4.50 per glass

### **Asiago Crusted Sea Scallops\***

Served on a Bed of Red Pepper Coulis. \$27.95

Night Harvest White Zinfandel \$18.00 per bottle  
Sycamore Lane White Zinfandel \$4.50 per glass

### **Channel Catfish**

Lightly Breaded and Served Golden Brown. \$15.95

Carl Graff Piesporter Michelsberg Riesling, Germany \$20.00 per bottle,  
\$6.00 per glass

### **Lobster and Sweet Pea Risotto\***

Slipper Lobster, Bacon, Green Peas and Red Peppers, Simmered with Arborio Rice in a Rich Seafood Broth. \$23.95

Hogue Genesis Riesling \$22.00 per bottle  
Carl Graff Riesling \$6.00 per glass

### **Golden Jumbo Fried Shrimp**

Served with Cocktail Sauce. \$17.95

Gundlach Bundschu Chardonnay, Sonoma County \$34.00 per bottle  
Sycamore Lane Pinot Grigio \$4.50 per glass

### **Smokey Citrus Rubbed Salmon**

Smokey Brown Sugar Rubbed Filet of Salmon, Oven Roasted and Basted with Orange Glaze. Served on Bed of Wilted Field Greens. \$18.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle  
Carl Graff Piesporter Michelsberg Riesling, Germany \$6.00 per glass

### **Sautéed Orange Roughy\***

Topped with Lump Crab, Shrimp, Tomatoes and Capers, in a Lemon Beurre Blanc. \$24.95

Silverado Chardonnay \$30.00 per bottle  
Sycamore Lane Chardonnay \$4.50 per glass

### **Rum Soused Seabass\***

White Rum, Brown Sugar, and a Hint of Cinnamon, Rubbed On and Grilled. Served on a Bed of Pineapple Salsa. \$24.50

Villa Maria Sauvignon Blanc \$26.00 per bottle, \$6.50 per glass

## *Pasta*

### **Hot and Naked**

Penne Pasta, Broccoli, Cauliflower, Carrots, Red Peppers and Fresh Basil. Finished with White Wine, Garlic Butter and Parmesan. \$14.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle  
Sycamore Lane White Zinfandel \$4.50 per glass

### **Chicken Parmesan**

Golden Breast of Chicken Smothered with Marinara and Mozzarella Cheese. Served on a Bed of Linguini. \$15.95

Hope Estates "Ripper" Shiraz, Western Australia \$28.00 per bottle  
Menage a Trois Red Table Wine \$5.00 per glass

### **Roasted Butternut Squash and Penne\***

Tossed with Spinach, Sautéed Chicken and Crispy Prosciutto. Finished with White Wine and Sage Butter. \$17.95

Carl Graff Riesling \$22.00 per bottle, \$6.00 per glass

### **Fettuccini Carbonara**

Grilled Chicken, Mushrooms, Caramelized Onions, Prosciutto and Fettuccini in a Light Alfredo Sauce. \$16.50

Sycamore Lane Pinot Grigio \$4.50 per glass

### **Italian Sausage Manicotti\***

With Pesto Marinara and Topped with Fresh Mozzarella. \$14.95

Carl Graff Riesling \$22.00 per bottle, \$6.00 per glass

### **Shrimp Capellini\***

Garlic Seared Shrimp, Bacon, Roasted Red Pepper and Fresh Parsley in a Creamy Buerre Blanc over Angel Hair Pasta. Topped with Dill Havarti. \$19.50

Hogue Genesis Riesling \$22.00 per bottle, \$6.00 per glass

Please Check with your Server for Specials  
Do not hesitate to make a Special Request  
Please Ask your Server

*Enjoy your Meal*

Anything we can do to make your meal more pleasurable,  
please let us know.

Menu and Prices Subject to Change

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food-related illnesses.

*Fremont Golf Club*

\*New Menu Item