
Hors D' Oeuvres

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 and 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

Very Special Entrée Salads

Fremont's Best

Berry Bleu Chicken Salad

Fresh Greens, Bleu Cheese, Dried Blueberries, Pears, Pecans and Warm Grilled Chicken with Raspberry Vinaigrette. \$9.95 – 1/2 salad \$8.50

Crispy Cobb Salad

Mixed Greens Topped with Bleu Cheese, Swiss Cheese, Bacon, Tomato, Egg, Guacamole and Crispy Chicken. Your Choice of Dressing. \$9.95 – 1/2 salad \$8.50

BLT Caesar Salad

Crisp Romaine, Sun-dried Tomato, Red Onion and Bacon, Tossed with Creamy Parmesan Dressing and topped with Egg, Cucumber, Grilled Chicken and Croutons. \$9.95 – 1/2 salad \$8.50

Greek Chicken Salad

Mixed Greens Topped with Feta Cheese, Cucumber, Tomato, Scallions, Black Olives, Capers and Warm Chicken. Served with Lemon Dressing. \$8.95 – 1/2 salad \$7.50

Salmon Salad

Field Greens, Tossed lightly with Bacon and Sherry Vinaigrette. Finished with Seared Salmon, Pears, Red Onion and Walnuts. \$11.95 – 1/2 salad \$10.50

Thai Chicken Salad

Greens, Crispy Chicken, Oranges, Scallions, Red Peppers, Roasted Peanuts and Chow Mein Noodles. Served with a Sweet & Spicy Asian Dressing. \$9.95 – 1/2 salad \$8.50

Autumn Foliage*

Field Greens, Grilled Chicken, Tossed with Apple Vinaigrette, Adorned with Green Apples, Dried Cherries, Red Onions and Warm Pecan Crusted Goat Cheese. \$10.95 – 1/2 salad \$9.50

Seared Shrimp Salad*

Field Greens, Mushrooms, Carrots and Bacon, Tossed with Warm Chile Chutney, Topped with Three Shrimp. \$11.95 – 1/2 salad \$10.50

Panzanella*

Greens, Crispy Chicken, Fresh Mozzarella, Tomato, Basil, Scallions, Prosciutto and Tender Crisp Garlic Croutons, Drizzled with White Balsamic Reduction. \$8.95 – 1/2 salad \$7.50

Texas Pasta Salad*

Penne Pasta, Black Beans, Corn, Tomato, Scallions and Cilantro, Tossed with Chipotle Sauce. Served atop Greens and Accompanied by Blackened Chicken. \$8.95 – 1/2 salad \$7.50

Menu and Prices Subject to Change

Classic Sandwiches

All Sandwiches are served with Choice of Fresh Fruit, French Fries, Sweet Potato Fries, Cottage Cheese, or Chips. Substitute Soup or Salad: \$1.00 Extra Charge
(Cup of Soup \$2.25, Bowl of Soup \$2.95, House Salad \$2.95)

Classic Reuben

A Corned Beef Classic. \$8.95

Rachel

The Classic Reuben with Turkey. \$8.95

Pork Tenderloin

Served on a Fresh Bakery Roll with Lettuce, Tomato and Red Onion.
\$7.95

No Fuss Burger

Big 'ol Burger, Lettuce, Tomato, Pickle, and Onion. \$7.95

Steakhouse Burger

8 oz. Pattied Burger with Sautéed Mushrooms, A-1 Mayo and Swiss Cheese. Piled High with Crispy Fried Onions on a Fresh Bakery Roll.
\$8.95

Meatloaf Burger

FGC Famous Meatloaf Recipe, Hand Pattied and Flamebroiled, Topped with Mushrooms and Onions, in Rich Brown Jus on a Toasted Roll.
\$8.50

Frisco Burger

Flamebroiled Burger, American and Swiss Cheese, Tomato, Onion and Thousand Island Dressing. Served on Sourdough. \$8.50

Philly Cheese Steak*

Tender Sliced Roast Beef, Sautéed Mushrooms, Bell Peppers and Onions, Stuffed in a Fresh Hoagie Roll and Topped with Monterey Jack Cheese. \$9.95

Flame Broiled Steak Sandwich

6 oz. Strip Loin on Texas Toast Topped with Crispy Fried Onions. \$11.95

French Dip

Thin Sliced Roast Beef, Piled Very High with Swiss Cheese on Oven-Toasted Ciabatta Hoagie. Accompanied by Rich Au Jus. \$9.50

Hot Pastrami*

Shaved Pastrami with Whole Grain Mustard Cream Cheese and Swiss on Grilled Marble. \$8.95

Egg Salad Croissant*

Fresh Prepared Egg Salad with Lettuce and Tomato on a Butter Pastry.
\$6.50

Tuna Melt

Fresh Tuna Salad, Cheddar and Swiss Cheese, Lettuce and Tomato. Served on Grilled Wheat Bread \$8.25

Chicken Parmesan

Crispy Chicken Filet Topped with Four Cheese Blend. Served on Grilled Texas Toast with a side of Marinara for Dipping. \$8.95

Peppercorn Burger*

8 oz. Hand Pattied Burger, Sprinkled with Cracked Black Pepper, Topped with Creamy Gorgonzola and Crisp Bacon. \$8.75

Bronco Burger*

Jalapeño Infused Burger, Lettuce, Tomato, Pepperjack, Cheddar and Cilantro Mayo, on a Toasted Corn-dusted Bun. \$8.75

Greek Style Roast Beef Pita*

Shaved Roast Beef, Seasoned with the Flavors of Greece, Topped with Onion, Tomato and Tzatziki, Rolled in a Grilled Flatbread. \$9.50

California Club

Turkey, Lettuce, Tomato, Avocado and Provolone Cheese, Served with Dijon Mayo on Wheat Bread. \$8.50

Sicilian Vegetable Melt*

Sautéed Cremini Mushrooms, Caramelized Onions and Marinara Braised Red Peppers, Heaped on Sourdough with Provolone and Pesto Aioli. \$8.95

Southern Turkey*

Breast of Turkey, Cheddar, Bacon, Lettuce, Tomato and Honey Dijon, on Grilled Corn Bread. \$8.50

Menu and Prices Subject to Change

Fremont Golf Club

*New Menu Item

Fine Dining

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

Steaks

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

Poultry

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

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 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

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
