


## Starters

 **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

**Irish Nachos**  
Crispy Sliced Potatoes with Cheddar, Monterey Jack Cheese, Tomato, Scallions and Bacon. Served with Roasted Garlic and Rosemary Sour Cream. \$7.95

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

**Fried Pickle Chips**  
Choice of Ranch or Honey Mustard. \$5.95

## Housemade Soup of the Day

Cup \$2.25

Bowl \$2.95


Quarts to Go \$ 7.95





## Fremont Golf Club


## Steaks


All Signature Steaks Served at FGC are Angus Beef, Hand Cut and Trimmed in our Kitchen. Available in their most Natural Form and Flamebroiled to Your Liking Are:


 The 12 oz. Ribeye \$22.95

 The 12 oz. New York Strip \$23.95

 The 8 oz. New York Strip \$14.95


 The 8 oz. Beef Filet \$26.95

 The 6 oz. Beef Filet \$ 23.95

 **Steak Au Poive**  
Pepper- Crusted Filet, Finished with Dijon Brandy Demi-Glaze. \$27.95


*Estancia Pinot Noir Monterey County \$28 per bottle*

*Cavit Pinot Noir \$4.50 per glass*

 **Black & Blue Ribeye**  
Spice-Rubbed 12 oz. Ribeye, Finished with Bleu Cheese Cream, Topped with Tomato and Scallions. \$24.95


*Angoves Red Belly Shiraz, South Australia, \$19 per bottle*

*Yellow Tail Shiraz \$4.50 per glass*

 **Portobello Filet**  
8 oz. Pan-Seared Filet with Baby Bella Mushrooms and Muenster Cheese. Finished with Port Wine Demi-Glaze. \$27.95

*Francis Ford Coppola Director's Merlot Sonoma County \$28 per bottle*

*Sycamore Lane Merlot \$4.50 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 per bottle*

*JLohr Cabernet, San Jose CA, \$8 per glass*

**Chicken Fried Steak**  
8 oz. Beef Cutlet Hand Dipped and Griddled. Served with Country Gravy. \$14.50

*Angoves Red Belly Shiraz, South Australia, \$19 per bottle*

*Menage a Trois Red Table Wine \$5 per glass*

 **Bacon Wrapped Filet**  
6 oz. Filet Finished with Gorgonzola-Green Peppercorn Sauce. \$24.95

*Ravenswood Lodi Zinfandel \$19 per bottle \$6 per glass*

**Steak & Scampi**  
Striploin Flamebroiled and Topped with Shrimp, Tomato, Scallion, and Mushroom. Finished with Garlic Butter Sauce. \$27.95

*Trincheri Chicken Ranch Merlot, Napa Valley, \$60 per bottle*

*Silverado Chardonnay, Napa County, \$8 per glass*

**San Antonio Pork Chop**  
10 oz. Boneless Chop Grilled to Perfection. Finished with a Twist on the Bar's Favorite Margarita. \$14.95

*Francis Ford Coppola Cinema, Sonoma County, \$42 per bottle*

*Angoves Red Belly Shiraz, South Australia, \$5 per glass*

All Signature Steaks are Served with a Cup of Soup, Garden Salad or House Caesar Salad, Choice of Potato and Vegetable

· Available 5:30-9 pm

## Poultry

### Mahogany Chicken

Pan Seared Chicken, Finished with a Blend of Syrupy Sweet Balsamic and Vermouth. Simple Yet Delicious! \$15.95  
*Estancia Pinot Noir, Monterey County \$28.00 per bottle*  
*Cavit Pinot Noir \$4.50 per glass*

### Chicken Kiev

Chicken Stuffed with Garlic Herb Butter. Served Golden with Cheese Sauce. \$15.95  
*Bluefeld Riesling, Germany, \$14 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 per bottle, \$6 per glass*

### Chicken Fried Chicken

Tender Breast of Chicken Hand Dipped in Buttermilk & Cracker Meal. Griddled til Golden and Paired with Country Gravy. \$14.95  
*Villa Maria Sauvignon Blanc, New Zealand \$26 per bottle, \$6.50 per glass*

### Chicken Marengo

Sauteed Breast of Chicken with Shrimp, Tomato, Black Olives and Scallions. Finished with White Wine Demi Glaze. \$18.95  
*Angoves Red Belly Shiraz, South Australia, \$18 per bottle, \$5 per glass*

### Chicken and Crab Kiev

Breast of Chicken Stuffed with Lump Crab and Garlic Butter. Served Golden. \$18.95  
*Toasted Head Chardonnay, California, \$20 per bottle*  
*Sycamore Lane Chardonnay \$4.50 per glass*

### Chicken Portobello

Pan-Seared Breast of Chicken with Baby Bella Mushrooms, Finished with Port Wine and Muenster Cheese. \$17.50  
*Irony Pinot Noir, Monterey County, \$22 per bottle*  
*Cavit Pinot Noir \$4.50 per glass*

All Poultry and Seafood Entrees Served with a Cup of Soup, Garden Salad or House Caesar Salad. Choice of Potato and Vegetable.

## Seafood

### Filet of Salmon \$18.95

Choose One of 3 Different Ways  
•Flamebroiled with Raspberry Balsamic Glaze  
•Smokey Citrus  
•Flamebroiled with Sweet & Spicy Pecan Sauce  
*Silverado Chardonnay, Napa Valley \$30 per bottle \$8 per glass*

### Farm Raised Walleye

Your Choice Grilled or Pan Fried. \$18.50  
*Bluefeld Riesling, Germany, \$14 per bottle*  
*Sycamore Lane White Zinfandel \$4.50 per glass*

### Shrimp Risotto

Seared Shrimp, Asparagus, Sweet Red Pepper and Cremini Mushrooms tossed in Creamy Asiago Risotto. \$23.95  
*Toasted Head Chardonnay, California, \$20 per bottle*  
*Irony Pinot Noir, Monterey County, \$6 per glass*

### Channel Catfish

Lightly Breaded and Served Golden Brown. \$15.95  
*Carl Graff Piesporter Michelsberg Riesling, Germany \$20 per bottle, \$6 per glass*

### Creole Seabass

Grilled Filet Bedded on Onions, Bell Peppers and Tomatoes. Finished with Creole Buerre Blanc. \$28.95  
*Bluefeld Riesling, Germany, \$14 per bottle*  
*Carl Graff Piesporter Michelsberg Riesling, Germany, \$6 per glass*

### Golden Jumbo Fried Shrimp

Served with Cocktail Sauce. \$17.95  
*Toasted Head Chardonnay, California, \$20 per bottle*  
*Sycamore Lane Pinot Grigio \$4.50 per glass*

### Lemon Garlic Orange Roughy

Oven Roasted Filet in Lemon Garlic Sauce with Light Crumb Topping \$19.95  
*King Estate Pinot Gris, Oregon, \$24 per bottle, \$6 per glass*

### Bacon Wrapped Scallops

Seared Sea Scallops Set atop Crispy Grit Cakes. Finished with Creamy Maple Sauce. Served with Soup, Garden or Caesar Salad and Vegetable. \$26.95  
*Toasted Head Chardonnay, California, \$20 per bottle, \$5 per glass*

## Fremont Golf Club

## Pasta

### Red, White and Green

Sauteed Chicken, Sundried Tomatoes and Broccoli, Tossed with Penne Pasta, Garlic and Asiago. \$16.95  
*Toasted Head Chardonnay, California, \$20 per bottle*  
*Carl Graff Piesporter Michelsberg Riesling, Germany, \$6 per glass*

### Chicken Parmesan

Golden Breast of Chicken Smothered with Marinara and Mozzarella Cheese. Served on a Bed of Linguini. \$15.95  
*Angoves Red Belly Shiraz, South Australia, \$18 per bottle*  
*Menage a Trois Red Table Wine \$5 per glass*

### Fettucini Carbonara

Grilled Chicken, Bacon, Mushrooms and Carmelized Onions, Tossed with Pasta and Garlic Parmesan Sauce. \$16.95  
*Carl Graff Piesporter Michelsberg Riesling, Germany, \$20 per bottle \$6 per glass*

### Crab & Corn Mac & Cheese

Lump Crab, Corn, Pepperoncini, Scallions and Cavatappi, Blended with Smoked Gouda Sauce and Topped with Andouille Crumble. \$18.95  
*Villa Maria Sauvignon Blanc, New Zealand, \$26 per bottle*  
*Montevina White Zinfandel, Amador County, \$5 per glass*

All Pasta Entrees are Served with a Cup of Soup, Garden Salad or House Caesar Salad.

### 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  
*Carl Graff Piesporter Michelsberg Riesling, Germany, \$20 per bottle \$6 per glass*

### Pomodora Pasta

Penne Pasta, Capers, Tomato and Green Onions in a Lemon Butter Sauce. With Chicken \$15.95 with Shrimp \$19.95  
*Silverado Chardonnay, Napa Valley, \$30 per bottle*  
*Carl Graff Piesporter Michelsberg Riesling, Germany, \$6 per glass*

## Smaczengo!

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 Signature Item