



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, Monterrey 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


Special Salads


 **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


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


 **BLT Caesar Salad**
Crisp Romaine, Sun-dried Tomato and Bacon, Tossed with Creamy Parmesan Dressing and Topped with Egg, Red Onion, 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

 **Sierra Salad**
Crispy Romaine, Walnuts, Avocado, Tomato, Mushrooms, Red Onions, Black Olives, Basil and Feta Cheese. Topped with Warm Grilled Chicken. Served with Balsamic Vinaigrette.
\$9.50 - 1/2 salad \$8.00

 **Lobster Shrimp Salad**
Seafood Blended with Classic Louie Dressing, Atop Shredded Romaine. Garnished with Tomato, Egg, and Cucumber.
\$10.95 - 1/2 salad \$9.50

 **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

Black Plate Specials

Hot Brown
Slow Roasted Turkey Breast Piled on Grilled Texas Toast with Tomato, Bacon and Swiss. Finished with Rich Cream Sauce and Parmesan. \$7.95

Crab Cake Florentine
4 oz. Crab Cake Served with a Poached Egg Nestled in a Bed of Creamed Spinach. \$11.95

Classic Hot Beef Sandwich
Tender Sliced Roast Beef Piled High on Texas Toast and Served with Homemade Mashed Potatoes and Gravy. \$6.95

Apple and Brie French Toast
Cinnamon Griddled French Toast Topped with Melted Brie and Sautéed Apples. Finished with Toasted Walnuts and Maple Syrup.
\$7.95

Chicken Fried Steak
4 oz. Beef Cutlet Dipped in Buttermilk Cracker Meal and Served with Mashed Potatoes and Gravy. \$7.95



Fremont Golf Club

Let's Break Bread.....

Reuben

Chef Select Corned Beef Brisket Roasted in House, Built into the Classic. \$8.95

French Dip

Beef Inside Round Roasted in Our Own Kitchen Thin Sliced, Piled High and Topped with Swiss on Oven Toasted Baquette. Served with Au Jus. \$9.50

Philly Cheese Steak

House Roasted Beef Sauteed with Peppers, Onions and Mushrooms. Topped with Monterey Jack Cheese and Stuffed in a Fresh Hoagie Roll. \$9.95

Rachel

The Classic Reuben with Turkey. \$8.95

Pork Tenderloin

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

Cubano

Shaved Roasted Pork, Ham, Swiss Cheese, Mustard and Dill Pickles. Served on a Hot Crispy Baquette Roll. \$8.50

Steak House Burger

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

No Fuss Burger

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

Flame Broiled Steak Sandwich

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

Egg Salad Croissant

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

Chicken Ranch BLT




Herb Grilled Chicken, Crisp Bacon, Lettuce and Tomato with Ranch Mayo on Toasted White. \$8.75

All Sandwiches are served with Choice of Fresh Fruit, French Fries, Sweet Potato Fries, Cottage Cheese, or Chips.

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:


· Available 5:30-9 pm

-  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
J. Lohr 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
Trinchero 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

Fremont Golf Club



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 per bottle
Cavit Pinot Noir \$4.50 per glass

 **Chicken Kiev**
Chicken Stuffed with Garlic Herb Butter. Served Golden with Cheese Sauce. \$15.95
Blufeld 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
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, Chardonnay, \$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 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

Blufeld 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

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. \$26.95

Toasted Head Chardonnay, California, \$20 per bottle, \$5 per glass

Creole Seabass

Grilled Filet Bedded on Onions, Bell Peppers and Tomatoes.

Finished with Creole Buerre Blanc. \$28.95

Blufeld Riesling, Germany, \$14 per bottle

Carl Graff Piesporter Michelsberg Riesling, Germany, \$6 per glass

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



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, Peppercorn, Scallions and Cavatappi, Blended with Smoked Gouda Sauce and Topped with Andouille Crumble. \$18.95

Villa Maria Sauvignon Blanc, New Zealand, \$20 per bottle

Monterina 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