

Hors D' Oeuvres

Homemade Onion Rings

Served with Creamy Horseradish Dipping Sauce.
\$6.95 – 1/2 Order \$4.95

Artichoke Dip

Hot Creamy Artichoke Spread. Served with Red Pepper Garlic Baguette. \$7.95

Calamari Strips

Lightly Dusted and Fried Golden. Served with our special Dipping Sauce. \$8.50

Tomato - Basil Bruschetta

Fresh Tomato, Basil, Oregano, Garlic, Mozzarella, and Parmesan Cheese Spooned onto Italian Bread. Served Warm. \$7.25

Shrimp Gazpacho Cocktail

Fresh Poached Shrimp served with Spicy Vegetable Dipping Sauce, Guacamole, and Lemon. \$8.25

Jalapeño Shrimp Poppers*

Fresh Jalapeño Pepper, Stuffed with Cream Cheese, Topped with Shrimp, and Wrapped in Bacon. \$8.95

Saigon Duck Plate*

Crispy Duck Drummies and Egg Rolls with a Side of Spicy Plum Sauce. \$9.50

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. \$9.50 – 1/2 salad \$8.00

Crispy Cobb Salad

Mixed Greens Topped with Bleu Cheese, Swiss Cheese, Bacon, Tomato, Egg, Guacamole and Crispy Chicken. Your Choice of Dressing. \$8.95 – 1/2 salad \$7.00

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. \$8.95 – 1/2 salad \$7.00

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 \$6.95

Salmon Salad

A Field of Greens, Tossed lightly with Bacon and Sherry Vinaigrette. Finished with Seared Salmon, Pears, Red Onion and Walnuts. \$10.95 – 1/2 salad \$9.95

Thai Chicken Salad*

Greens, Crispy Chicken, Oranges, Scallions, Red Peppers, Roasted Peanuts, and Chow Mein Noodles. Served with a Sweet & Spicy Asian Dressing. \$8.95 – 1/2 salad \$7.00

Blackened Steak Salad*

Greens, Cheddar Cheese, Bleu Cheese, Tomato, Eggs, Pepperoncini, and Cucumber. Served with Honey Dijon Dressing. \$10.95 – 1/2 salad \$9.95

Brunch

Available Lunch Hours Only

Omelet Du Jour*

Chef's Daily Creation, Served with a Toasted English Muffin and Fruit. \$7.95

Grilled Peanut Butter & Banana*

Served on Wheat Bread with Fruit \$5.95

Malted Waffles*

Two Golden Waffles, Served with Bacon and Fruit. \$5.95

Benedict*

Two Scrambled Eggs, Ham, and Tomato, Smothered with Cheese Sauce on a Fresh Butter Croissant. Served with Fruit. \$8.25

French Toast Panini*

Texas Toast, Filled with Honey-Pecan Cream Cheese and Peach Preserves. Dipped and Grilled, Accompanied by Blueberry Syrup. Served with Fruit. \$6.95

Menu and Prices Subject to Change

Fremont Golf Club

*New Menu Item

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. \$7.95

Rachel

The Classic Reuben with Turkey. \$7.95

Pork Tenderloin

Served on a Fresh Bakery Roll with Lettuce, Tomato, and Red Onion. \$7.50

No Fuss Burger

Big 'ol Burger, Lettuce, Tomato, Pickle, and Onion. \$7.25

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. \$8.50

Breakfast Burger*

Flamebroiled 8 oz. Burger Topped with Cheddar Cheese, Bacon, and an Easy Egg on an English Muffin. \$8.50

Meatloaf Burger*

FGC Famous Meatloaf Recipe, Hand Pattied and Flamebroiled, Topped with Mushrooms and Onions, in Rich Brown Jus on a Toasted Roll. \$7.50

Inside Out*

Classic All-American Burger with the Cheese Inside! \$7.50

Frisco Burger*

Flamebroiled Burger, American and Swiss Cheese, Tomato, Onion, and Thousand Island Dressing. Served on Sourdough. \$7.95

Bleu Cheese Balsamic Burger*

Hand-Pattied Burger, Topped with Balsamic Roasted Onions, and Crumble Bleu Cheese, on a Fresh Roll. \$8.25

Jalapeño Bacon Cheese Burger*

Flamebroiled Burger, Bacon, Lettuce, and Tomato, Topped with Jalapeño Cheddar Cream Cheese. Served on a Toasted Roll. \$8.95

Italian Patty Melt*

Grilled Burger, Sautéed Onions, and Provolone, on Parmesan Sourdough. Served with a side of Marinara for Dipping \$7.95

Lamb Burger*

Indian-Spiced Ground Lamb, Lettuce, Tomato, and a Cucumber-Mint Sour Cream. \$9.50

Flame Broiled Steak Sandwich

6 oz. Strip Loin on Texas Toast Topped with Crispy Fried Onions. \$10.95

French Dip

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

Caprese Grilled Cheese*

Fresh Mozzarella, Tomato, and Basil Pesto on Sourdough Bread. \$7.95

Cherry Chicken Salad Croissant*

White Chicken, Sun-dried Cherries, and Granny Smith Apples, Tossed with Rosemary-Sage Mayo and Topped with Monterrey Jack Cheese. Served warm on a Fresh Butter Croissant \$8.50

Tuna Melt*

Fresh Tuna Salad, Cheddar and Swiss Cheese, Lettuce, and Tomato. Served on Grilled Wheat Bread \$7.95

Chicken Parmesan

Crispy Chicken Filet Topped with Four Cheese Blend Served on Grilled Texas Toast with a side of Marinara for Dipping. \$8.50

Tuscan Chicken*

Grilled Chicken, Loaded up with Caramelized Onions, Artichokes, Roasted Peppers, Provolone, and Pesto-Mayo. Served on Toasted Ciabatta Roll. \$8.95

Husker Roast Beef Griller*

Lean Roast Beef, Red Onions, Pepperoncinis, Cheddar Cheese, and Horseradish Mayo. Served on Sourdough Bread. \$8.95

Roast Beef Croissant*

Shaved Roast Beef, Sautéed with Mushrooms and Onions, Smothered in Melty Swiss Cheese and Dressed with Parmesan-Sage Mayo on a Croissant. \$9.50

California Club*

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

BLT Biscuit*

Classic BLT piled on Fresh Baked Cracked Pepper Buttermilk Biscuit. \$7.50

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 \$4.50

Steaks

8 Ounce Filet – \$25.95

6 Ounce Filet – \$22.95

12 Ounce New York Strip – \$22.95

12 Ounce Ribeye – \$21.95

Chicken Fried Steak

8 oz. Angus Beef Steak. Topped with Homemade Country Gravy.
\$13.95

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. \$26.95

Estancia Pinot Noir Monterey County \$28.00 per bottle

Cavit Pinot Noir \$4.00 per glass

Black and Blue Ribeye*

Spice-Rubbed 12 oz. Ribeye, Finished with Bleu Cheese Cream,
Topped with Tomato and Scallions. \$23.95

Penfolds St. Henri Shiraz, Australia \$62 per bottle

Yellow Tail Shiraz \$4.00 per glass

Portobello Filet

8 oz. Pan-Seared Filet with Portobello Mushrooms and Muenster
Cheese. Finished with Port Wine Demi-glaze. \$26.95

Francis Ford Coppola Director's Merlot, Sonoma County \$30.00 per bottle

Sycamore Lane Merlot \$4.00 per glass

Rack of Lamb*

Flamebroiled Lamb with Pomegranate Glaze, Sprinkled with Pistachio
Dust. \$26.95

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. \$26.95

Mt. Veeder Cabernet Sauvignon, Napa Valley \$55.00 per bottle

Merryvale Starmont Cabernet Sauvignon \$7.00 per glass

Bourbon Strip*

Flamebroiled New York, Smothered with Mushrooms and
Tomatoes in Bourbon-Demi-Glaze. \$24.95

Francis Ford Coppola Director's Cut Cabernet Sauvignon, Alexander Valley

\$38.00 per bottle

Merryvale Starmont Cabernet Sauvignon \$7.00 per glass

Poultry

Chicken Kiev

Chicken Stuffed with Garlic Herb Butter. Served Golden with Cheese
Sauce. \$14.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle

Sycamore Lane Pinot Grigio \$4.00 per glass

Chicken Portobello

Pan-Seared Breast of Chicken with Portobello Mushrooms Finished
with Port Wine and Muenster Cheese. \$16.95

King Estate Pinot Noir, Oregon \$41.00 per bottle

Cavit Pinot Noir \$4.00 per glass

Chicken Pomodoro*

Sautéed Breast of Chicken with Tomato and Scallions. Finished with
Lemon Vodka Beurre Blanc \$15.95

Silverado Chardonnay, Napa County \$30.00 per bottle

Sycamore Lane Chardonnay \$4.00 per glass

Sesame Tempura Chicken*

Tender Chicken Bites, Pineapple, Scallions, Lightly Battered. Served
with Rice and Sweet Asian Glaze. \$15.95

Robert Mondavi Chardonnay, Napa Valley \$28.00 per bottle

Sycamore Lane Chardonnay \$4.00 per glass

Chicken Fried Chicken

Served Golden Brown with Country Gravy. \$13.95

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

Chicken Scallopini

Sautéed Chicken and Mushrooms, Finished with Sherried Demi-Glaze.
\$15.95

Carl Graff Piesporter Michelsber Riesling, Germany \$20.00 per bottle

Sycamore Lane Pinot Grigio \$4.00 per glass

Chicken Jerusalem*

Sautéed Chicken in Rich Cream Sauce with Artichokes and Capers.
\$16.95

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

Seafood

Farm Raised Walleye

Your Choice Grilled or Pan Fried. \$17.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle
Sycamore Lane White Zinfandel \$4.00 per glass

Seabass en Papiote*

Filet of Seabass, Topped with Fresh Basil, Tomato, Lemon, and Red Onion, Oven Roasted in Parchment to Lock in Flavor. \$22.95

Robert Mondavi Chardonnay, Napa Valley \$28.00 per bottle
Sycamore Lane Chardonnay \$4.00 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

Raspberry Salmon

Filet of Salmon Served Grilled with Balsamic Raspberry Glaze. \$17.95

Gundlach Bundschu Chardonnay, Sonoma County \$34.00 per bottle
Silverado Chardonnay \$6.00 per glass

Golden Jumbo Fried Shrimp

Served with Cocktail Sauce. \$16.95

Gundlach Bundschu Chardonnay, Sonoma County \$34.00 per bottle
Sycamore Lane Pinot Grigio \$4.00 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. \$17.95

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

Shrimp and Scallop K Bobs*

Jumbo Shrimp, Sea Scallops, Potatoes, Peppers and Zucchini, Laced with Bacon and Drizzled with Lemon Garlic Butter. \$26.95

Blackstone Merlot, Sonoma County \$28.00 per bottle
Francis Ford Coppola Director's Merlot, Sonoma County \$30.00 per glass

Havarti Crusted Orange Roughy

Dill Havarti and Panko atop an Oven Roasted Filet. \$18.95

Robert Mondavi Chardonnay, Napa Valley \$28.00 per bottle
Sycamore Lane Chardonnay \$4.00 per glass

Pasta

Hot and Naked*

Penne Pasta, Broccoli, Cauliflower, Carrots, Red Peppers, and Fresh Basil. Finished with White Wine, Garlic Butter, and Parmesan. \$13.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle
Sycamore Lane White Zinfandel \$4.00 per glass

Chicken Parmesan

Golden Breast of Chicken Smothered with Marinara and Mozzarella Cheese. Served on a Bed of Linguini. \$14.95

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

BLT Spaghetti*

Al Dente Pasta, Tossed with Crisp Bacon, Cherry Tomatoes, and Fresh Spinach. Topped with Parmesan and Garlic Toast Crumble. \$13.95

Far Niente Chardonnay, Napa Valley \$72.00 per bottle
Silverado Chardonnay \$6.00 per glass

Jambalaya Pasta

Grilled Chicken, Shrimp, and Andouille Sausage, Sautéed with Peppers, Onions, and Penne Pasta, Tossed with New Orleans Red Gravy. \$16.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle
Francis Ford Coppola Director's Merlot, Sonoma County \$4.00 per glass

Chicken Scampi*

Sautéed Chicken, Sun-dried Tomatoes, Artichokes, Capers, Feta Cheese, and Penne Pasta. Finished with Light Beurre Blanc. \$15.95

Hogue Genesis Riesling, Washington State \$22.00 per bottle
Sycamore Lane White Zinfandel \$4.00 per glass

Fettuccini Carbonara

Grilled Chicken, Mushrooms, Caramelized Onions, Prosciutto, and Fettuccini in a Light Alfredo Sauce. \$15.95

Sycamore Lane Pinot Grigio \$4.00 per glass

Pasta Gorgonzola*

Shrimp, Mushrooms, Scallions, Walnuts, and Peas, Tossed with Penne Pasta & Gorgonzola Cream. \$16.95

Robert Mondavi Chardonnay, Napa Valley \$28.00 per bottle, \$6.00 per glass

Lobster Manicotti*

Lobster Pieces, Blended with Shallots, Roasted Red Peppers, and Dill Havarti. Lightly Breaded and Served Golden with Lobster Tomato Cream. \$17.95

King Estate Pinot Noir, Oregon \$41.00 per bottle
Cavit Pinot Noir \$4.00 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

Fremont Golf Club

*New Menu Item