



Winter 2008 Dinner Menu

APPETIZERS

Low Country Crab & Crawfish Cake	\$10	Chilled Spicy Gulf Shrimp	\$9
Pickled Corn and Okra Chutney Oven Roasted Tomato Mayonnaise		Warm Ratatouille and Cilantro Aioli	
“Southern Popcorn”	\$6	Lobster Risotto	\$11
Fried Okra with a Green Tomato Ketchup		Maine Lobster Chunks in a Creamy Risotto with Fresh Basil	
Warm Spinach & Artichoke Dip For Two	\$6	Pan Seared Sea Scallops	\$9
Served with Pita Chips		Split Peas and a White Bean and Roasted Garlic Puree and Citrus Vinaigrette	

SOUP & SALADS

Cream of Five Onion Soup	\$4.5		
“Greenbrier Style”			
Skim Milk Froth, Crispy Shallots and Fresh Chives			
Club Salad	\$5	Caesar Salad	\$5.5
Baby Greens with Cucumbers, Black Olives, Cherry Tomatoes, Carrots, Bell Peppers and Bermuda Onions		Chopped Romaine Tossed with Caesar Dressing and served with Parmesan Cheese Crisps and Oven Roasted Tomatoes	
Maple Roasted Bosc Pear Salad	\$7	Brown Sugar Bacon and Spiced Pecan Salad	\$5
Maytag Blue Cheese, Plumped Golden Raisins, Dried Apricots and Candied Walnuts Orange Hazlenut Dressing		Mixed Baby Greens and a Apple Cider Vinaigrette	



CHICKEN, FISH & PASTA

Pan Seared Ashley Farms Chicken Breast \$21

Gulf Shrimp & Wild Mushroom Dumpling
 Roasted Red Pepper – Lobster Broth

Seared Black Grouper \$25

Lump Crab, Diakon Sprouts, Fresh Chives and
 Toasted Almonds with Spicy Orange Vinaigrette

Potato Crusted Salmon “Three Ways” \$23

Rosted Sweet Onion Puree, Truffle Cream and
 Malt Vinegar Beurre Blanc

Fresh Ahi Tuna \$24

Pancetta- Pumpkin Risotto
 and Roasted Chestnut Jus

Shrimp Carbonara \$18

Penne Pasta with Gulf Shrimp, Bacon
 Mushrooms and Fresh Split Peas

Vegetarian Style Also Available \$12**STEAKS AND CHOPS****Slow Roasted Certified Angus Beef Prime Rib**

Busch Cut (12 oz.) \$22
Sprint Cut (14 oz.) \$24

9 ounce C.A.B. Fillet Mignon \$25

16 ounce C.A.B. N.Y. Strip \$25

Steak Au Poivre \$25

Two 4-1/2 ounce C.A.B. Medallions
Crusted with Peppercorns

Char Grilled White Marble Farms
Double Bone Pork Chop (14 oz.) \$18

All meats come with choice of Cognac-Mushroom Sauce or Bearnaise and a choice of two sides

SIDE ITEMS \$3

Mashed Potatoes
 Baked Idaho Potatoes
 Dauphinoise Potatoes

Grilled Asparagus w/Toasted Sesame Seeds
 Tiny Green Beans
 Wild Mushroom Risotto

DESSERTS

The Speedway Club offers nightly selections