

MUSGROVE COUNTRY CLUB

APPETIZERS

Gumbo YA YA

A Spicy Blend of Roasted Chicken and Andouille
served with Steamed White Rice
Cup \$4.10 Bowl \$6.45

French Onion Soup au Gratin

Crock \$5.65

♥ **Vegetable Beef Soup**

Cup \$3.75 Bowl \$5.95

Soup of the Day

Prepared Daily. Please ask your Server
Cup \$3.75 Bowl \$5.95

Grilled Artichoke with Crabmeat

Grilled Artichoke Bottoms Crowned with Jumbo Lump
Crabmeat in an Herb Cream Sauce
\$9.80

Bacon and Cheddar Potato Skins

Served with Sour Cream
\$7.25

Golden Fried Crab Claws

Served with Cocktail Sauce for Dipping
\$8.85

A Béchamel Crab Cake

Jumbo Lump Crabmeat in a Thickened Cream Sauce
and Pan Sautéed. Served on Baby Greens
\$8.85

Warm Spinach Artichoke Dip

with Garlic Parmesan Pita Crisps
\$7.70

Crunchy Feta Stuffed Olives

Served Straight Up with Gin-Lime Dipping Sauce \$6.75

Buffalo-Style Chicken Wings or Boneless Chicken Tenders

Served with Spicy Wing Sauce, Celery Sticks
and Ranch Dressing \$8.25

Chicken Quesadilla

With Melting Jack Cheese, Bacon, Onions, Diced
Tomato and Chopped Jalapeno Peppers
\$8.60

Cheese Quesadilla \$6.20 Steak Quesadilla \$9.15

CHILLED ENTRÉES SALADS

(Half-size Entrée Salads are available for \$5.90)

♥ **Grilled, Blackened, or Fried Chicken Salad**

Served on a Bed of Mixed Greens with Chopped Tomatoes, Cucumbers, Shaved Red Onion,
Cheddar Cheese, Bacon Pieces, Croutons and your choice of Dressing. \$9.40

♥ **Greek Chicken Salad**

Mixed Greens with Grilled Chicken Breast, Chopped Tomatoes, Cucumbers, Red Onions,
Feta Cheese, Kalamata Olives, and Greek Vinaigrette \$9.40

Grilled Chicken Caesar Salad

A Boneless, Skinless Chicken Breast Served on an Entree-sized Caesar Salad \$9.40

Musgrove Chef Salad

Mixed Greens, Ham, Turkey, American and Swiss Cheeses, Tomatoes, Boiled Eggs and Cucumbers
Presented in a Crunchy Tortilla Shell \$9.60

♥ **Grilled Chicken Craisin Salad**

Mixed Baby Lettuces with Grilled Chicken Breast, Dried Cranberries, Goat's Cheese Crumbles,
Brown Sugar Glazed Walnuts in Apple Cider Vinaigrette \$9.95
(Can be ordered without the chicken breast \$7)

Tuna Salad or Chicken Salad Crown

Your Choice of Salad on Mixed Greens with Fresh Fruit Garnish
and Garlic Parmesan Pita Crisps \$9.40

♥ **Tex-Mex Salad**

Grilled Chicken Breast, Assorted Mixed Greens, Corn, Black Beans and Diced Tomato
with Shaved Red Onions in a Chipotle Ranch Dressing and Garlic Parmesan Pita Crisps \$9.40

♥ **Nutritional Concepts** Prepared Using Healthy Techniques with an Emphasis on Nutritional Content.

MUSGROVE COUNTRY CLUB

SEASONAL SPECIALTIES

Spinach, Bacon and Onion Salad \$4.50

Baby Spinach Leaves, Shaved Red Onion and Sliced Mushrooms
Tossed with a Warm Bacon and Lentil Vinaigrette

Pasta Jambalaya

Smoked Chicken, Jumbo Shrimp and Smoked Sausage
with Seasonings Tossed with Shell Pasta
Appetizer \$6 Entrée \$14
Entrée Includes House Dinner Salad

Pork Osso Buco

Slowly Braised Pork Shank on Garlic Mashed Potatoes
with 3-Onion Jus. Served with Your Vegetable Choice
\$19.50

Fried Oyster Pasta with Basil Pecan Pesto

Over Penne Pasta with Diced Tomatoes and
Artichoke Hearts
Appetizer \$6.75 Entrée \$15.00
Entrée Includes House Dinner Salad

Grilled Grouper

With a Roasted Garlic Artichoke Relish, Sun-Dried
Tomato Risotto and Crunchy Parmesan Zucchini
\$19.50

DINNER ENTRÉES

Served with a Musgrove House Salad and an Appropriate Starch and Vegetable
Choose a Greek, Caesar, Craisin or Wedge Salad for \$2 extra

Sautéed Tilapia Meunière or Amandine or Crabmeat Topped Nancy

Meunière or Amandine \$19.60 Nancy \$23.35

Grilled Angus Beef King Filet

8 Ounces Served with Béarnaise Sauce \$26

6 Ounce Queen Filet \$22.50

12 Ounce Emperor Filet \$36.50

Add Melting Blue Cheese Glacage to your Filet \$3

Grilled Angus Beef 14 ounce Ribeye Steak

With Homemade Onion Ring Garnish
\$22.50

Grilled Angus Beef 20 ounce Ribeye Steak \$29

Musgrove Shrimp and Grits

Creamy Grits Topped with Sautéed Gulf Shrimp
in an Andouille Cream
\$19.95

♥Tuna au Poivre

Lightly Dusted with Pepper and Seared.
Topped with a Bourbon Peppercorn Sauce
\$20.50

Hamburger Steak with Mushroom Sauce

Grilled to Order and Topped with Onion Rings
\$13.95

Atlantic Salmon with Three Grilled Shrimp

Prepared any way you wish; Blackened, Grill, Sautéed,
Roasted, in an Herbal Lemon Butter Sauce
\$20.50

Grilled Chicken Breast over Fettuccini Alfredo

Served with a Side Vegetable
\$16.25

Fried or ♥Broiled Catfish

Served with Homemade Hushpuppies,
Tarter Sauce and Lemon
\$14.25

Fried or ♥Grilled Jumbo Shrimp

With Tarter Sauce or Cocktail Sauce and Lemon
\$21.25

Southern Fried Chicken

In the Southern Tradition
\$10.25

♥Herb Roasted Chicken

Marinated in Italian Herbs and seasonings
\$10.75

DINNER SIDE SALADS

Musgrove House Salad \$4.45

Greek Salad \$4.75

Caesar Salad \$4.75

Iceberg Wedge Salad \$4.75

Craisin Salad \$4.75

Vegetable Selections include:

Smothered Green Beans

Creamed Spinach

Sautéed Fresh Vegetable Julienne

Steamed Broccoli

Grilled Asparagus (+\$1.75)

Starch Selections Include:

Baked Potato / Baked Sweet Potato

Mashed Potatoes / Garlic Mashed Potatoes

Southern Grits / French Fries

Garden Wild Rice Pilaf

Steamed White Rice

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