

MUSGROVE COUNTRY CLUB

APPETIZERS

Gumbo YA YA

A Spicy Blend of Roasted Chicken and Andouille
served with Steamed White Rice
Cup was \$4.10 **now \$3** Bowl was \$6.45 **now \$5**

Soup of the Day

Prepared Daily. Please ask your Server
Cup was \$3.75 **now \$3** Bowl was \$5.95 **Now \$5**

Bacon and Cheddar Potato Skins

Served with Sour Cream
Was \$7.25 **now \$5**

Chicken Quesadilla

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

Cheese Quesadilla was \$6.20 now \$4
Steak Quesadilla \$9.15

A Béchamel Crab Cake

Jumbo Lump Crabmeat in a Thickened Cream Sauce
and Pan Sautéed. Served on Baby Greens
was \$8.85 **Now \$7**

Warm Spinach Artichoke Dip

with Garlic Parmesan Pita Crisps
was \$7.70 **now \$4.50**

Buffalo-Style Chicken Wings or Boneless Chicken Tenders

Served with Spicy Wing Sauce, Celery Sticks
and Ranch Dressing was \$8.25 **now \$6**

Golden Fried Crab Claws

Served with Cocktail Sauce for Dipping
Was 8.85 **now \$6**

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 was \$19.60 **now \$17**
Nancy was \$23.35 **now \$20**

Grilled Angus Beef King Filet

8 Ounces Served with Béarnaise Sauce
was \$26 **now \$22**

6 Ounce Queen Filet was \$22.50 **now \$19**

Grilled Angus Beef 14 ounce Ribeye Steak

With Homemade Onion Ring Garnish
Was \$22.50 **now \$18**

Musgrove Shrimp and Grits

Creamy Grits Topped with Sautéed Gulf Shrimp
in an Andouille Cream
was \$19.95 **now \$18**

Hamburger Steak with Mushroom Sauce

Grilled to Order and Topped with Onion Rings
Was \$13.95 **now \$10.95**

Atlantic Salmon with Three Grilled Shrimp

Prepared any way you wish; Blackened, Grill, Sautéed,
Roasted, in an Herbal Lemon Butter Sauce
Was \$20.50 **now \$17**

Grilled Chicken Breast over Fettuccini Alfredo

Served with a Side Vegetable
Was \$16.25 **now \$13**

Fried or ♥Broiled Catfish

Served with Homemade Hushpuppies,
Tarter Sauce and Lemon
Was \$14.25 **now \$12**

Fried or ♥Grilled Jumbo Shrimp

With Tarter Sauce or Cocktail Sauce and Lemon
Was \$21.25 **now \$17**

DINNER SIDE SALADS

Musgrove House Salad was \$4.45 **now \$3**

Greek Salad was \$4.75 **now \$3.50**

Caesar Salad was \$4.75 **now \$3.50**

Vegetable Selections include:

Smothered Green Beans
Creamed Spinach
Sautéed Fresh Vegetable Julienne
Steamed Broccoli
Grilled Asparagus (+\$1.75)

Iceberg Wedge Salad was \$4.75 **now \$3.50**

Craisin Salad was \$4.75 **now \$3.50**

Starch Selections Include:

Baked Potato / Baked Sweet Potato
Mashed Potatoes / Garlic Mashed Potatoes
Southern Grits / French Fries
Garden Wild Rice Pilaf
Steamed White Rice

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