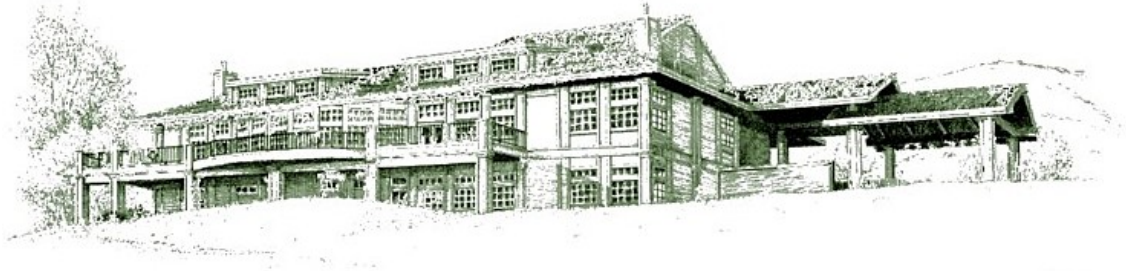


Reames

1925

GOLF & COUNTRY CLUB



DINNER

“FOOD IS AN IMPORTANT PART OF A BALANCED DIET”

- FRAN LIEBOWITZ



Appetizers

Cowboy Sushi

Seared filet on horseradish mashed potato and baguette

- \$9 -

Shrimp Cocktail

Six jumbo shrimp served with cocktail sauce

- \$9 -

Crab Cakes

Served with Cajun lobster sauce

- \$9 -

Onion Rings

Served with a delicious horseradish sauce

- \$8 -

Awesome Scallops

Jumbo bacon wrapped scallops

- \$8 -

Cheese and Crackers

Something for the wine

- \$6 -

Blue Cheese Chips

Kettle chips smothered in blue cheese and pepper

- \$7 -

Fajita Quesadilla

Chicken, bell peppers, onions, sour cream, and salsa

- \$8 -

Pot Stickers

Perfect with teriyaki and green onion

- \$8 -

Grilled Shrimp

Six smoky grilled shrimp on rice pilaf

- \$8 -

Salads

Scampi Shrimp Salad

Five scampi shrimp on a bed of fresh greens

- \$12 -

Grilled Chicken

Cranberry & Walnut

Served with our secret dressing

- \$14 -

Chicken Caesar Salad

Grilled on top of a bed of fresh romaine

- \$12 -

Steak Caesar Salad

Grilled Rib-eye on a bed of romaine

- \$14 -

Grilled Steak, Bacon & Spinach

The name says it all

- \$12 -

Pastas

All pastas are served with garlic bread

Italian Sausage Pasta

Italian sausage, bell peppers, garlic, onion, olive oil, and penne pasta

- \$15 -

Southwest Fettuccini

Tomato cream sauce, chicken, jalapeno, black olives, cheddar cheese, and lime

- \$15 -

Chicken Alfredo

Classic Italian Alfredo and fettuccini pasta

- \$15 -

Chicken Scampi

Tomatoes, onions, garlic, butter, white wine, and tender chicken

- \$15 -



All entrées are served with your choice of salad or soup;
and with your choice of Mr. Chins' potatoes or baked potato.
Ask about tonight's vegetable selection.

Steaks

Bacon Wrapped Filet

6 oz - \$19 -

9 oz - \$22 -

Aged Rib-eye Loin

11 oz - \$20 -

16 oz "Monte" - \$25 -

20 oz Porterhouse

The king of steaks

- \$30 -

Add-ons

Mushrooms - \$4 -

Six grilled shrimp - \$6 -

Chicken

Any style: Marsala, Cajun, Lemon Pepper, BBQ, Teriyaki

- \$14 -

Seafood

Captain's Platter

Scallops, shrimp & ling cod; broiled, never fried

- \$23 -

Seared Ahi Tuna

Encrusted with sesame and lemon pepper

- \$22 -

Crab Cakes

Two large lump crab cakes
served with Cajun lobster crème sauce

- \$22 -

Ling Cod & Shrimp

Sautéed with Old Bay

- \$22 -

Desserts

Ask your server about tonight's selection.