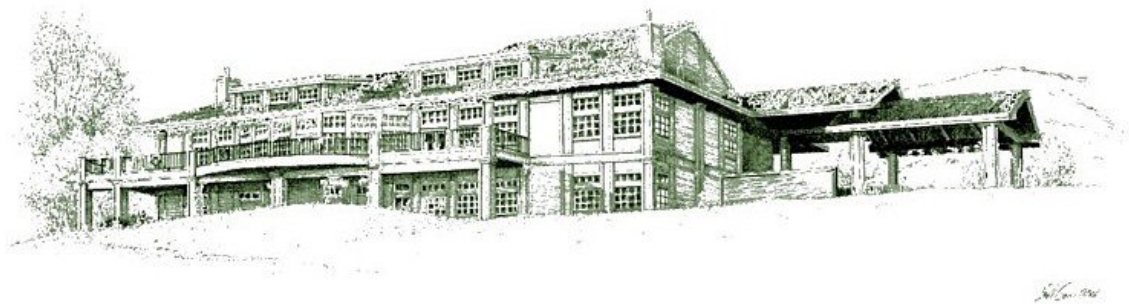


Reames

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

- \$8 -

Crab Cakes

Served with Cajun lobster sauce

- \$9 -

Onion Rings

Served with a delicious horseradish sauce

- \$8 -

Awesome Scallops

Jumbo bacon wrapped scallops

- \$8 -

Salads

Scampi Shrimp Salad

Five scampi shrimp on a bed of fresh greens

- \$12 -

Tomato, Red Onion & Mozzarella

Drizzled with vinaigrette

- \$11 -

Chicken Caesar

Grilled on top of a bed of fresh romaine

- \$12 -

Grilled Steak, Bacon & Spinach

The name says it all

- \$12 -

Center Cut Iceberg

Topped with two cheeses, bacon & tomato

- \$11 -



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 - \$25 -

Aged Rib-eye Loin

11 oz - \$19 -

16 oz "Monte" - \$25 -

Sirloin

9 oz - \$14 -

12 oz - \$16 -

Add-ons

Mushrooms - \$4 -

Six grilled shrimp - \$6 -

Chicken

Any style: Marsala, Cajun, Lemon Pepper, BBQ, Teriyaki
- \$14 -

Seafood

Captain's Platter

Scallops, shrimp & halibut; broiled, never fried

- \$23 -

Seared Ahi Tuna

Encrusted with sesame and lemon pepper

- \$22 -

King Crab

One pound of split king crab served with drawn butter

- \$24 -

Wild Halibut & Shrimp

Sautéed with Old Bay

- \$22 -

Desserts

Ask your server about tonight's selection.