

Appetizers

Shrimp Cocktail

Fried Oysters

Crab Stuffed Mushrooms

Soups

Soup Du Jour

*Fincastle soups are homemade with the freshest ingredients-.
Ask your server for tonight's special!*

Cup or Bowl

Shea Crab Soup

Cup or Bowl

Tomato Basil Soup

Cup or Bowl

French Onion Soup

*Homemade with Beef Stock, Burgundy Wine and Caramelized Onions, topped with a
Toast Round and smothered in Swiss and Parmesan Cheese*

Dinner Salads

Fincastle Country Club Cobb Salad

*Chicken, chopped Tomatoes, Bacon, Eggs, Black Olives,
and Bleu Cheese all placed on a bed of Fresh Greens*

Caesar Salad

*Crispy Romaine Lettuce in a Parmesan Twill with
Crispy Capers and our special dressing*

With Chicken

With Salmon

Cashew Chicken Salad

*Diced Chicken, Julienne Carrots, Cashews, Spring Onions
served over Napa Cabbage with a delightful Soy Dressing -
A Club Favorite*

Greek Salad

*Field Greens and Romaine Lettuce with sliced Ham,
Pepperoni, Feta Cheese, Black Olives, Onions, Green Peppers,
and a Balsamic Vinaigrette Dressing*

Entrees

*All entrees are served with a choice of Baked Potato,
Stuffed Potato, Rice Pilaf and Your choice of Vegetable Du Jour
You may add a salad for \$1.95*

Beef

Filet Mignon 6oz. or 8oz.

Prime Rib

12oz. Grilled to Perfection - Limited Availability

Rib eye

12oz. Cooked to Your Taste, Served with Fresh Mushrooms

Beef Stroganoff over Fettuccini

*Tender Filet Tips Sautéed in Mushrooms & Onions,
finished in a rich broth*

Filet Oscar

*Two Thin Slices of Filet of Beef Topped with Crabmeat,
Asparagus and a Béarnaise Sauce*

Pork

Seared Pork Chops Medallion

*Cooked to Perfection and Served with Fried Potatoes, Cooked Apples
Topped with Butter Milk Rings*

Pasta

Pasta of the Day

Poultry

Stuffed Chicken Breast

Stuffed with herbs, cheese and broccoli, seared, slow baked and cut into medallions, topped with a lemon bur-blanc

Lemon Crusted Chicken with Grilled Vegetables

Two 4 ounce breasts of chicken sautéed in olive oil, topped with grilled garden vegetables.

Seafood

Sesame Seasoned Ahi Tuna

6oz Boneless Fillet topped with a sesame sauce. Served with Fresh Grilled Pineapples and a Side of Fruit Salsa

Parmesan Crusted Sea Bass

6oz Boneless Fillet, Seared and Topped with Bourbon Sauce and Melted Parmesan

Seared Rainbow Trout

Two 4oz boneless Fillets, Seared, then Slow Baked, Topped with Roasted Almonds, Grapes and Lemon Butter

Scallops Jon'e' in Sauce

Large, Fresh Scallops slowly broiled in Wine and Lemon Butter.

Poached Grilled Salmon

Shrimp & Cheesy Grits

A Generous Portion of Cheesy Grits with Sautéed Parmesan Shrimp and Topped with a Lemon Sauce and Red Pepper Cooli

Coconut Shrimp

Crispy Fried Jumbo Shrimp served with a side of Pineapple Salsa