

Appetizers

<i>Shrimp Cocktail</i>	<i>\$9.25</i>
<i>Five large shrimp cooked to perfection served with bourbon cocktail sauce and fresh lemons</i>	
<i>Phyllo Wrapped Chicken</i>	<i>\$8.95</i>
<i>Phyllo wrapped chicken stuffed with cheese, served with horseradish and/or honey mustard sauce</i>	
<i>Fried Oysters</i>	<i>\$13.50</i>
<i>Hand breaded, freshly shucked oysters</i>	
<i>Escargot (6)</i>	<i>\$12.95</i>
<i>Sautéed in garlic butter</i>	
<i>Oysters Rockefeller or Oysters on the Half-Shell (6)</i>	<i>\$13.95</i>
<i>Oysters Rockefeller - Oysters stuffed with cream cheese, bacon and spinach</i>	
<i>Crabcakes</i>	<i>\$12.95</i>
<i>Fresh lump crabmeat seared and served with parmesan rice and a side of garlic wine sauce</i>	
<i>Cherry Wood Smoked Salmon</i>	<i>\$10.95</i>
<i>Served with horseradish, capers, pepper relish, and toast points</i>	

Soups

<i>Soup Du Jour</i>	
<i>Fincastle Soups are homemade with the freshest ingredients-</i>	
<i>She crab, tomato basil, Taiwanese shrimp</i>	<i>Cup \$2.25</i>
	<i>Bowl \$4.50</i>

Dinner Salads

<i>Fincastle Country Club Cobb Salad</i>	<i>\$10.95</i>
<i>Chicken, chopped tomatoes, bacon, eggs, black olives, and bleu cheese all placed on a bed of fresh greens</i>	
<i>Caesar Salad</i>	<i>\$5.95</i>
<i>Crispy romaine lettuce with parmesan cheese and our special dressing</i>	
<i>with Chicken</i>	<i>\$8.95</i>
<i>with Salmon</i>	<i>\$13.95</i>
<i>Cashew Chicken Salad</i>	<i>\$10.95</i>
<i>Diced chicken, julienne carrots, cashews, spring onions served over Napa cabbage with a delightful soy dressing – A Club Favorite</i>	
<i>Steak Salad</i>	<i>\$14.95</i>
<i>Field greens and romaine lettuce with tomatoes, carrots, onions, green peppers served with two filet medallions, pepper jack cheese wedge, Parmesan wafers & croutons</i>	
<i>Large Summer Salad</i>	<i>\$8.95</i>
<i>Mixed greens, eggs, wedge tomatoes, cucumbers, carrots, onions, peppers, cheddar cheese wedge and Parmesan wafers</i>	
<i>Chef Salad</i>	<i>\$9.50</i>
<i>Fresh lettuce, tomatoes, red onions, cucumbers, carrots, egg, turkey, ham, bacon and cheese. Served with your choice of dressing</i>	

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 \$2.50

Beef

Filet Mignon

<i>Topped with Béarnaise sauce</i>	6oz.	\$23.65
	8oz.	\$26.90

Prime Rib

12-ounce baked to perfection - Limited availability

\$21.75

Ribeye

12-ounce grilled to your taste, served with sautéed mushrooms

\$21.75

Beef Wellington

Filet in pastry with asparagus and cheese served with Béarnaise and jalapeno dressing

\$21.95

Filet Oscar

Three filet medallions topped with crabmeat, asparagus and Béarnaise sauce

\$19.95

Poultry

Chicken Piccata

Boneless, skinless chicken breast butterflied and cut in half with a lemon-caper sauce

\$18.75

Chicken Marsala

Boneless, skinless chicken breast in a Marsala wine sauce topped with fresh portabello and button mushrooms

\$18.75

French Quarter Chicken **\$19.50**
*Seared chicken served with a Cajun portabello
Wine sauce*

Chicken Scallopini **\$18.75**
*Thinly sliced chicken breast in a Marsala wine sauce
with roasted red peppers, portabella mushrooms,
onions, diced tomatoes and a roma tomato puree
served over angel hair*

Healthy Choice **\$14.95**
*Seasoned 6-ounce chicken breast grilled and served
with steamed vegetables and fruit*

Seafood

Sesame Seasoned Ahi Tuna **\$21.95**
*6-ounce boneless fillet topped with sesame sauce
served with fresh grilled pineapples and a side of fruit salsa*

Cajun Scallops and Shrimp **\$24.95**
Served with Cheese Grits

Blackened, Grilled, or Poached Salmon **\$22.95**
*Blackened fillets are seared in Cajun seasoning and
topped with a homemade Cajun sauce*

Large Jumbo Shrimp **\$23.95**
Fried, Grilled, Blackened or Scampi

Stuffed with crab **\$25.95**

Broiled Orange Roughy **\$23.95**
*8-ounce boneless fillet broiled in a seasoned
white wine sauce topped with lemon pepper*

Parmesan Crusted Chilean Sea Bass **\$25.95**
Fillet served with a garlic Allouette cheese sauce