

Appetizers

- Shrimp Cocktail* *\$9.25*
Six large Shrimp cooked to perfection
served with Bourbon Cocktail sauce and fresh Lemons
- Fried Oysters* *\$13.50*
Hand Breaded, Freshly Shucked Oysters
- Cajun Chicken Strips* *\$8.95*
Sauteed Boneless Chicken Breast Seared and Blackened
Served with a side of Cajun Cream
- Oysters Rockefeller* *\$13.95*
Creamy Bacon Cheese Spinach Stuffing
- Crabcakes* *\$12.95*
Fresh Lump Crab Seared & Served with Parmesan Rice
and a side of Garlic Wine Sauce
- Crab Spinach Dip* *\$10.95*
Served with Toast Points & Tortilla Chips

Soups

- Soup Du Jour*
- Fincastle Soups are homemade with the freshest ingredients-*
Ask your server for tonight's special!
- Cup* *\$2.25*
Bowl *\$4.50*

Dinner Salads

<i>Fincastle Country Club Cobb Salad</i>	<i>\$9.95</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 in a Parmesan Toss with Crispy Capers and our special dressing</i>	
<i>with Chicken</i>	<i>\$7.95</i>
<i>with Salmon</i>	<i>\$12.95</i>
<i>Cashew Chicken Salad</i>	<i>\$8.95</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>\$12.95</i>
<i>Field Greens and Romaine Lettuce with Tomatoes, Carrots, Onions, Green Peppers Served with Two Filet Medallions, Pepper Jack Cheese wedges, Parmesan Wafers & Croutons.</i>	
<i>Greek Salad</i>	<i>\$8.90</i>
<i>Field Greens and Romaine Lettuce with sliced Ham, Pepperoni, Feta Cheese, Black Olives, Onions, Green Peppers, and an Aegean Vinaigrette 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

Topped with Béarnaise Sauce

6oz. \$23.65

8oz. \$26.90

Prime Rib

\$21.75

12oz. Baked to Perfection - Limited Availability

Ribeye

\$21.75

12oz. Grilled to Your Taste, Served with sauteed Mushrooms

12-oz T-Bone

\$22.50

USDA Choice Prime Cut T-Bone, delicately grilled to your Taste, served with a side of sauteed Mushrooms

Filet Oscar

\$19.95

Two Filet Medallions topped with Crabmeat, Asparagus and a Béarnaise Sauce

Poultry

Aurora Chicken \$18.75

Herb Marinated Breast of Chicken, grilled and dressed with a light and savory sauce of ripe Tomatoes, Garlic, Basil, and Olive Oil

Stuffed Chicken Breast w / Broccoli & Cheese \$19.50

Breaded 6-oz tenderized Chicken Breast stuffed with Broccoli and Pepper Jack Cheese

Healthy Choice

Seasoned 6-oz Chicken Breast grilled and served with steamed vegetables and fruit \$14.95

Seafood

Sesame Seasoned Ahi Tuna \$21.95

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

Seared Rainbow Trout \$21.95

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

Scallops Fone' in Sauce \$24.95

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

Blackened, Grilled, or Poached Salmon \$22.95

Blackened fillets are seared in Cajun seasoning and topped with a homemade Cajun sauce

Potato Crusted Grouper

\$23.95

*8-oz Boneless Grouper wrapped in fresh shredded Potatoes,
seared then baked and served with a side of White Wine Sauce*

Broiled Orange Roughy

\$23.95

*8-oz Boneless Fillet broiled in a seasoned White Wine Sauce
topped with Lemon Pepper*

Herb Stuffed Chilean Sea Bass

\$25.95

*Sea Bass Fillet stuffed with fresh Herbs, grilled and dressed
with Guacamole and Smoked Chili Puree*