



Muskegon Country Club

Dinner Menu

First Course

Select one option for your group

Mixed Sweet Greens—cherry tomato, cucumber, dried cherries, croutons and red onion slice
Pear & Endive - Caramelized pear, Gorgonzola cheese, red onion and sweet sherry vinaigrette
Roast Root Vegetable - beet, turnip, parsnip, pearl onion and carrot over frisee with sesame vinaigrette
Iceberg Wedge - iceberg, grape tomato, red onion and bacon with bleu cheese dressing
Cucumber Slaw-English cucumber, winter radish and red onion with cider vinaigrette

Entrees

Slow Roasted Herbal Prime Rib -seasoned with select herbs and spices. Slow roasted medium to medium rare and finished with au-jus. \$19/8oz. \$21/10 oz. \$23/12oz.

Beef Tenderloin- roasted tenderloin with Demi glace \$market

Beef Sirloin Coulette- premium beef grilled to med. served with shallot butter \$20.95

Pan Roasted Chicken Supreme - crispy seared, skin on chicken breast with wing bone, sage butter \$18

Chicken Supreme with Mushroom Ragout - Roasted breast of chicken with sauce of wild and cultivated \$19

Chicken Supreme - Roast breast of chicken stuffed with Fontina and ham \$19

Pepper Salmon Lemon Confit- fresh salmon, lemon confit \$19

Stuffed Eggplant-mushrooms, brown rice, golden raisins and sunflower seeds \$16.25

Shrimp Linguine- grilled shrimp in a butter and oil broth with pasta and parsley \$17

Meat Loaf Stack- our up-scaled meatloaf with savory tomato sauce \$17

Braised Beef Short Ribs- slow cooked and fork tender, in its own sauce \$18

Double Cut Pork Loin- bone-in pork loin with pearl onion marmalade \$19

Lamb Loin- roasted half rack of lamb cooked med. with sauce Bordelaise \$28

Grilled Strip Steak- New York Strip steak with shallot butter \$25

Pan Seared Duck Breast- crispy duck breast with Blood orange sauce \$22

Bacon Wrapped Pork Tenderloin- pork tenderloin wrapped in bacon stuffed with asparagus and goat cheese fondue \$22

All Entrees include the following:

Choice of Salad
Chef's selection of vegetable and starch
Fresh Baked Bread & Butter
Coffee and Tea

Prices are subject to 20% service and 6% tax

Add \$1.50 to entrée price for split menu option /limit of (2) entrée choices

*Meats that are cooked to temperature will be cooked to a single temperature Medium Rare to Med

Split menu requires entrée place cards to be provided by host/group

Guarantee count is due (2) business days/48 hours prior to event