

BEAVER BROOK COUNTRY CLUB

MAIN BALLROOM DINING MENU



Soups & Salads

Country Chicken Salad	
<i>Fresh Iceberg lettuce, celery, carrots, tomatoes, pineapple & cheese topped with fried or grilled chicken</i>	\$7.25
Soup of the Day	\$3.25
Soup & Salad	\$8.35
Soup & Baked Potato	\$8.00

Appetizers

Shrimp Cocktail <i>Chilled Jumbo Gulf Shrimp, served with cocktail sauce & lemon wedge</i>	\$6.25
Fried Mushrooms <i>Fresh lightly breaded, then deep fried, served with a honey mustard sauce</i>	\$4.50
Mozzarella Sticks <i>Beer battered then deep fried and served with a marinara sauce</i>	\$5.20
Appetizer Platter <i>(3) Potato Skins, (3) Mozzarella Sticks & (3) Chicken Fingers</i>	\$7.95
Chicken Tenders <i>Breaded chicken strips, deep fried, served with honey mustard sauce</i>	\$5.55
Hot Wings <i>(7) served with Blue Cheese & Celery</i>	\$6.25
Vegetable or Pork Spring Rolls <i>Served with sweet & sour sauce</i>	\$6.25
Stuffed Potato Skins	\$6.25

*All entrees served with house salad and choice of fresh vegetable or baked potato.
Please notify your server of any dietary requirements you may have.*



Chicken Entrees

Italian Chicken <i>8 oz. grilled boneless breast of chicken, marinated in Italian dressing and grilled</i>	\$11.95
Chicken Santa Fe <i>8 oz. boneless breast of chicken grilled with special seasonings, topped with BBQ sauce, green onions & mozzarella cheese</i>	\$12.95
Chicken Fettuccine <i>New Orleans Blackened breast of chicken cooked with tasso ham, green onions and pimento served with a rich alfredo sauce over fettuccine</i>	\$13.75
Chicken Marinara <i>Italian chicken over fettuccini with marinara sauce & mozzarella</i>	\$13.75
Cajun Blackened Chicken <i>8 oz. boneless breast of chicken covered with cajun seasoning & seared in an iron skillet</i>	\$11.95
Chicken Piccata <i>8oz. boneless breast of chicken, sautéed w/ garlic, lemon and capers served over fettucini pasta</i>	\$13.75



Beef Entrees

Filet Mignon <i>Aged prime western beef, grilled to your specification</i>	<i>Petite 5oz Cut \$16.25, Regular 8oz Cut \$19.25</i>
Prime Rib <i>An excellent choice of succulent beef slow cooked for tenderness, served with AuJus & English horseradish sauce (Prime Rib only available with 25 or more reservations)</i>	<i>8oz Cut \$15.95, 12oz Cut \$18.00</i>
Delmonico Rib Eye <i>A generous 10 oz. Grilled steak, seasoned and richly flavored</i>	\$17.95
Broiled Chopped Steak <i>Fresh ground chuck, topped with diced onions, green peppers, mushrooms & your choice of cheddar or mozzarella cheese</i>	\$12.95

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Seafood Entrees

Fresh Fish 8 oz portion selected by our chef is cooked to his recommendation.

New selection offered each week

Market Price

Fresh Gulf Shrimp 7 Jumbo shrimp charbroiled or hand breaded is deep fried with cocktail sauce is lemon wedge	\$15.75
Alaskan King Crab Legs Fresh crab legs steamed, served with drawn butter and lemon	\$24.95
Seafood Alfredo Pasta fettuccine, cooked with shrimp is crab meat topped with a rich alfredo sauce	\$15.95



Combination Entrees

Filet & Shrimp Jumbo Gulf Shrimp charbroiled or fried complimented by a 3 oz. Medallion of filet mignon	\$17.95
Filet & Chicken 8 oz. Breast of grilled chicken complimented by a 3 oz. Medallion of filet mignon	\$17.95
Filet & Fresh Fish 5oz. portion of fish blackened, broiled or grilled complimented by a 3 oz. Medallion of filet mignon	Market Price
Chicken & Shrimp 8 oz Breast of grilled chicken complimented by 5 Jumbo Gulf Shrimp, charbroiled or fried	\$16.25



Children's Menu (under 12 only)

Cheeseburger	\$6.25
Hamburger	\$6.15
Chicken Tenders	\$6.50
Grilled Cheese	\$5.50

You may also choose 1/2 an order of any menu item at half price

We ask that a \$6.95 minimum must apply to our dinner menu.

Dinners do not include tax or gratuity. A 15% gratuity is automatically added to all orders.

Ask about Dessert Choices currently available