

Whitewater Country Club Plated Luncheons

Poultry

Chicken Oscar 4 oz sautéed chicken breast topped with asparagus and lump crabmeat finished with hollandaise sauce. Served with rice pilaf or a baked potato **\$14.00**

Turkey Marco Polo Thick sliced turkey and ham rolled around fresh broccoli topped with hollandaise or a cheddar cheese sauce. Served with wild rice with cranberries and almonds or fresh fruit. **\$12.00**

Chicken Picata 5 oz Breast of Chicken sautéed and topped with a garlic caper cream sauce over fettuccini pasta **\$12.00**

Chicken Marsala 5 oz Breast of Chicken sautéed with sliced mushrooms in a rich Marsala sauce served over fettuccini pasta. **\$12.00**

Roast Turkey Dinner Whole roasted turkey accompanied by garlic mashed potatoes and sage stuffing with cranberry sauce. **\$12.00**

Chicken Ala King Moist chicken meat simmered in a chicken veloute with vegetables served over hot buttermilk biscuits. **\$11.00**

Meats

New York Strip Au Bleu 7 oz Charbroiled New York Strip Steak topped with melted bleu cheese. Finished with rosemary Au Jus. Served with your choice of garlic mashed potatoes or a baked potato **\$13.00**

Marinated Flank Steak 6 oz of charbroiled sliced flank steak topped with a mushroom bordelaise sauce. Served with your choice of garlic mashed potatoes or a baked potato. **\$12.00**

Beef Stroganoff Tenderloin tips simmered in a rich brown sauce with red wine and mushrooms. Finished with sour cream and served over egg noodles. **\$11.00**

Pork Tenderloin Cutlets with Lemon Butter 2-3 oz Tenderloin cutlets are dredged in egg wash, Panko breading and sautéed then topped with lemon butter. **\$12.00**

Boneless Pork Loin Roast 6 oz of sliced pork roast topped with brown gravy accompanied by garlic mashed potatoes and sage stuffing with cranberry sauce **\$11.00**

Center Cut Pork Chops 5 oz Center cut pork chop is charbroiled and can be served with your choice of BBQ sauce, teriyaki sauce or a rich brown gravy. **\$11.00**

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Seafood

Maryland Crab Cakes A 5 oz Maryland style crab cakes made with jumbo lump crab are sautéed to a golden brown and served with remoulade sauce. **\$13.00**

Crab Stuffed Shrimp Jumbo shrimp stuffed with crab meat and cheese are deep fried and served with cocktail sauce. **\$13.00**

Jumbo Shrimp Served your way. Either beer battered and deep-fried, Dejonge style or scampi style in white wine garlic butter. **\$12.00**

Crushed Tortilla Lime Crusted Tilapia 6 oz Tilapia fillet dredged in Crushed tortilla and lime zest and baked to a golden brown is finished with garlic butter sauce. Served with rice pilaf or saffron rice **\$11.00**

Poached Salmon 6 oz Fillet of salmon poached in a court bouillon topped with a fresh raspberry sauce or Hollandaise sauce. Served with rice pilaf or saffron rice. **\$11.00**

Quiche A choice of broccoli with cheddar cheese, spinach with bacon and onions, asparagus with bacon and cheddar cheese or crabmeat with mushrooms and Swiss cheese. Served with a side of fresh fruit or cottage cheese **\$11.00**

Salads

Par Three- A scoop of chicken salad, tuna salad and cottage cheese on a bed of fresh spring greens with fresh vegetables. **\$10.00**

Taco Salad- A traditional salad with shredded lettuce, cheddar cheese, diced tomatoes, green onions and black olives over seasoned ground beef in a crispy tortilla bowl. Served with salsa and sour cream. **\$9.00**

Chef Salad- Julienne ham, turkey, cheddar cheese and Swiss cheese with egg wedges, cherry tomatoes, sliced cucumbers and onions over a lettuce blend. Served with your favorite dressing. **\$10.00**

Chicken Caesar Salad- 4 oz Diced chicken breast over a bed of chopped romaine lettuce tossed with a classic Caesar dressing and shredded parmesan cheese. **\$9.00**

Spinach Salad- Fresh spinach greens topped with hot bacon dressing, egg wedges and cherry tomatoes. **\$9.00**

Southwest Chicken Salad Chicken tenderloins over iceberg lettuce with shredded cheddar cheese, black olives, cherry tomatoes and diced onions. Served in a crispy tortilla bowl. **\$9.00**

. *All luncheons include coffee, tea, milk, rolls and butter.

*A 20.5% Tax and Gratuity will be added to all items above.