



GADSDEN COUNTRY CLUB

— EST. 1919 —



Appetizers

Crab Cakes 16

Shrimp Cocktail 11

House-Made Cocktail Sauce and Lemons

Cheeseburger Sliders 10

Ketchup, Mustard, Pickle and Onion

Fried Calamari 10

Served with Honey Basil Sauce

Pan Seared Scallops 20

Fresh Pan Seared Scallops with Red Pepper Coulis, garnished with crispy Prosciutto and Gremolata

Cheese Board

For Two 10 Shareable 30

Chef's selection of specialty Cheeses, served with house-made Crackers and Accompaniment

Southern-Style Eggrolls 8

Served with White Barbecue Sauce

Salads

Add Salmon 13 Add Chicken 6

Traditional Caesar Salad 8

House Salad 7

Spring Mix, Grape Tomatoes, Cucumbers, Red Onions, Cheddar Cheese, Croutons
Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, French or Ranch Dressing

Bright Spring Salad 12

Spring Mix and Arugula topped with Shaved Radish, Granny Smith Apples, toasted Almonds, Goat Cheese, served with Sicilian Lemon Vinaigrette

Classic Wedge 11

Wedge of Iceberg Lettuce with Grape Tomatoes, Bacon Bits, Bleu Cheese Crumbles, and house-made Bleu Cheese Dressing

Entrées

Your Choice of Entrée, Two Sides & Sauce

6 oz. Chargrilled Filet 36

Boneless Chicken Breast 26

14 oz. Prime Ribeye 40

Fresh Seafood MKT Price

Vegetable Plate 12

your choice of three sides

Add Mushrooms 3 Add Loaded Potato 2

Add Half House Salad 3 Half Caesar Salad 4

Sides

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| Baked Sweet Potato | Smashed Potatoes |
| Grilled Baby Carrots | Haricot Verts |
| Honey Balsamic Brussels Sprouts | Grilled Asparagus |
| Baked Potato | Roasted Seasonal Vegetables (Zucchini, Squash, & Mushroom) |

Sauces

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| Compound Butter 2 | Blackened Bleu Cheese Cream 3 |
| Balsamic Glaze 1.50 | Gremolata 2 |
| White Wine Hollandaise 3 | |

Fish & Grits MKT Price

Cajun Trinity, Andouille Cream Sauce on a bed of creamy Speckled Grits

Tomato & Spinach Linguine 18

Linguine Pasta, Blistered Cherry Tomatoes, sautéed Spinach and Wild Mushrooms tossed in a White Wine Garlic Sauce, shaved Pecorino and fresh Parsley

Add Salmon 13 Add Chicken 6 Add Shrimp(4) 8 Add Scallops 5 (each)

Half Pound Cheeseburger 14

One 8 oz. Premium Loin Chuck Patty with your choice of Cheese (Cheddar, Provolone or Swiss), Butter Lettuce and House-Made Pickles, Blackened Garlic Aioli on a Toasted Hawaiian Bun

your choice of Fries, Smashed Potatoes, Tater Tots, Sweet Potato Fries or Chips

Add Bacon 2 Extra Patty 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Executive Chef: Kyle Justice

Spring 2022