

GADSDEN COUNTRY CLUB

— EST. 1919 —

Appetizers

Pan Seared Scallops 20

Fresh Pan Seared Scallops with Roasted Corn Succotash, Pickled Red Onions, and Charred Lime Aioli

Cheese Board

For Two 10 Shareable 30

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

Southern-Style Eggrolls 8

Served with White Barbecue Sauce

Crab Cakes 16

Served on a Bed of Spring Mix with Remoulade

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

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, or Ranch Dressing

Classic Wedge 11

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

Grilled Watermelon Salad 12

Spring Mix, Arugula, Grilled Watermelon, Pickled Watermelon Rind, Red Onions, Feta, and Honey Basil Dressing

Plated Entrée

Braised Shortrib Pappardelle 26

Tender Braised Beef Shortrib with Pappardelle Pasta tossed with Mushroom Cream Sauce

Four Cheese Ravioli 20

8 House-Made Raviolis filled with Ricotta, Mozzarella, Pecorino Romano, and Parmesan Cheese. Served with House made Marinara

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, Caramelized Onion Aioli on a Toasted Hawaiian Bun

Add Bacon 2 Extra Patty 6

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

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Entrée

Your Choice of Entrée & Two Sides

8 oz. Chargrilled Filet 45
14 oz. Prime Ribeye 40
Fresh Seafood MKT Price

Canadian Salmon 24
Boneless Chicken Breast 26
Vegetable Plate 12
your choice of three vegetable sides

Add Half House Salad 3 Half Caesar Salad 4

Add Mushrooms 3 Add Loaded Potato 2

Sauces

Compound Butter 2
Pepper Corn Demi Glaze 1.50
Andouille Cream Sauce 3
Lemon Herb Beurre Blanc 2
Champagne Hollandaise 3

Sides

Baked Sweet Potato
Salt Crusted Baked Potato
Roasted Corn Succotash
Grilled Broccolini
Cheddar Grits
Multi Colored Potatoes
Grilled Asparagus
Roasted Seasonal Vegetables
(Zucchini, Squash, & Cherry Tomato)

Dessert

Creme Brulee 8
Vanilla Bean Ice Cream 6
Apple Cinnamon Bread Pudding 6
Key Lime Tartelette 4
Blueberry Buckle (Coffee Cake) 6
Salted Caramel Ice Cream 4

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

Executive Chef: Kyle Justice

Summer 2022