

Memories.....
AT THE TRADITION GOLF CLUB

PLATED DINNER

CHOICE OF THREE ENTREES

Roast Prime Rib of Beef with Herb Au Jus - slow

roasted served with

herb au jus \$35

Filet Mignon grilled to perfection served with a sherried mushroom demi-glace

\$35

Surf and Turf - filet and stuffed shrimp \$38

Surf and Turf - filet and Maine lobster tail \$45

Single Lobster Tail - served with drawn butter \$33

Baked Stuffed Shrimp - with shrimp and scallop stuffing \$30

Cod Mediterranea - pan seared with roasted roma tomatoes, spinach

and fresh basil garlic wine sauce \$28

Salmon Filet – oven roasted with a dill cream sauce or a citrus glaze (select one sauce) \$28

Sesame Crusted Tuna – served with Thai sweet chilli glaze \$29

Shrimp and Scallop Casserole – with buttery Ritz crumbs \$29

Chicken Francaise – egg dipped with lemon wine sauce \$26

Chicken Delaney – lightly breaded with eggplant, prosciutto, fresh mozzarella, and roasted red pepper buer blanc \$28

Chicken Scaloppini — topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce \$28

Honey Pepper Chicken — Char broiled breast of chicken with a black pepper honey glaze \$25

Roasted Pork Loin – apple cider marinated with spiced apple cranberry chutney \$26

Pasta Primavera – penne pasta with fresh vegetables in a fire-roasted tomato sauce \$26

Eggplant Parmesan Napoleon – our own marinara sauce and fresh mozzarella \$26

Stuffed Portobello— stuffed with spinach, roasted red peppers, pine nuts and

gorgonzola crumbles with roasted red pepper aioli \$26

Vegetable Risotto— creamy risotto with roasted seasonal vegetables \$26

CHOICE OF ONE SALAD

Tossed Salad

Memories Caesar Salad

The Wedge— iceberg lettuce with crumbled bleu cheese, fresh bacon, diced tomatoes

and bleu cheese dressing \$2.

Field Green Salad— with sliced pear, gorgonzola, walnuts, dried cranberries

and raspberry vinaigrette \$2

Strawberry Spinach Salad— fresh spinach with pecans, strawberries and

goat cheese tossed in a strawberry balsamic vinaigrette \$2

Caprese Salad— vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and

balsamic glaze \$3

CHOICE OF ONE STARCH

Baked Potato

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Roasted Garlic Risotto

Rice Pilaf

CHOICE OF ONE VEGETABLE

Oven Roasted Medley

Broccoli in Garlic Butter

Green Beans Amandine

Country Style Green Beans

Glazed Baby Carrots

Grilled Asparagus \$1

Includes Coffee and Tea

All Entrees Must Be Pre-Ordered

These items are not available in a Buffet

Due to availability, all prices are subject to change. An 18% service charge
and CT sales tax will be added to final price.
Effective thru 12/31/18