

*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 \$34

*Filet Mignon* grilled to perfection served with a port wine demi-glaze \$35

*Surf and Turf* – filet and stuffed shrimp \$38

*Surf and Turf* – filet and Maine lobster tail \$MP

*Filet Mignon Neptune* – topped with lobster in a black pepper  
sherry cream sauce \$MP

*Beef Tenderloin* – slow roasted with wild mushroom rague and port wine  
reduction \$33

*Rack of Veal* – herb crusted served with rosemary au jus \$31

*Twin Lobster Tails* – served with drawn butter *\$MP*

*Baked Stuffed Shrimp* – with crabmeat and scallop stuffing *\$30*

*Scrod Mediterranea* – pan seared with roasted roma tomatoes

and fresh basil in a garlic wine sauce *\$28*

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

*Sesame Crusted Tuna* – served with wasabi plum sauce *\$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* — slow roasted bone-in chicken with a black  
pepper honey glaze *\$27*

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

*Stuffed Pork Toscana* – pork pinwheels stuffed with sundried tomatoes,

spinach, roasted garlic and fresh mozzarella with a basil aioli \$27

*Pasta Primavera* – penne pasta with fresh vegetables in a fire-roasted tomato

sauce \$26

*Eggplant Parmesan* – 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 \$1.

*Field Green Salad* - with sliced pear, gorgonzola, walnuts, dried cranberries

and raspberry vinaigrette \$3

*Strawberry Spinach Salad* - fresh spinach with pecans, strawberries and

goat cheese tossed in a strawberry balsamic vinaigrette \$3

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

balsamic glaze \$4

*Antipasto* - salad greens with prosciutto, genoa salami, capicola, olives,

roasted peppers and pepperoncini \$4

*CHOICE OF ONE STARCH*

*Baked Potato*

*Shallot and Rosemary Mashed Potatoes*

*Garlic Mashed Potatoes*

*Roasted Red Bliss Potatoes*

*Baked Sweet Potato* – with cinnamon honey-butter \$1

*Stuffed Potato* – with sour cream, cheddar cheese, bacon and shallots \$1

*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\**

*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 12/31/16*