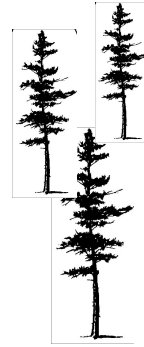


The Forest Club Dinner Menu



Soups

Chef's Choice	Cup: 5	Bowl	8
Seafood Gumbo	Cup: 7	Bowl	10
Steak & Vegetable	Cup: 6	Bowl	10

WE USE 0 TRANS FAT OILS

Starters

Grilled Bruschetta with Sun Dried Tomato,
Chèvre Cheese and Olive Oil
6

Bacon Wrapped Quail with Sweet and Spicy
Barbecue Sauce
10

Oysters Kevin - 4 Grilled Gulf Coast Oysters,
Angel Hair Pasta and Herb Hollandaise
9

Oysters Neil - 4 Cornmeal Fried Gulf Coast
Oysters Nestled on a Sweet and Sour Cucumber
Relish, finished with a Caviar Remoulade
14

Gulf Coast Crab Cakes (The Best!) with
Hollandaise Sauce
15

Curried Onion Rings
with Tamarind Dipping Sauce
8.5

Sonoran Beef Nachos - Crisp Tortilla Chips
Mounted with Cheese, Sonoran Style Beef,
Onions, Jalapeños, and Sour Cream
9

Buffalo Wings - Six Crispy Buffalo Wings
served with Celery and Carrot Sticks and
Ranch Dressing
8

Jalapeño Poppers - Stuffed with Cream Cheese,
fried and served with Mango Pico de Gallo
7

The Undecided - featuring Crab Cakes, Quail, Bruschetta, and Oysters Neil
18 per person (Serves Two)

Salads

Caesar Salad with Parmesan Cheese and
Seasoned Croutons
8

Warm Goat Cheese Cake on Field Greens, Crisp Pe
Roasted Pecans & Honey Raspberry Dressing
9.5

Spinach Salad with Hot Bacon Apple Dressing,
Red Onion and Egg
8

Wedge - Crisp Iceberg Lettuce with Blue Cheese
and Vinaigrette Dressing
8

Grand Marnier Seared Scallops with Field Greens,
Roasted Pecans, Mandarin Oranges, Strawberries,
and thin strands of Purple Onions
17.5

The Forest Club Cobb Tower - Grilled Breast of
Chicken, Artichoke, Blue Cheese, Avocado, Egg,
Bacon and Tomato
12.5

Grilled Veggie Crudités – Assortment of
Vegetables in a Jamaican Marinade with a
Cilantro Oil Drizzle
10

Shrimp Salad with Spinach Rémoulade
16.5

Southwestern Chicken Wrap - Blackened Breast
of Chicken with Avocado, Mango, Cilantro,
Arugula and Monterey Jack Cheese
10.5

Tomato and Avocado Salad Tossed in a Light
Vinaigrette with Jumbo Lump Crab & Crab Claws
15

Home Made Dressings:

Ranch, Chipotle, Vinaigrette, Balsamic Vinaigrette, Thousand Island, Lumpy Roquefort and Creamy Roquefort

Beef Burgers and More

Classic Cheese Burger with Fries	8
Kobe Beef Burger with Fries	13
Kobe Beef Burger: The Complete Empire (Blue Cheese, Avocado, Bacon & Mushrooms)	15
Meatloaf with Mashed Potato and Green Beans	14
Liver and Onions – the most Tender of Calves Liver with Mashed Potatoes	25
Homemade Snapper Cakes atop Roasted Red & Yellow Coulis with a side of Slaw & Fries	18
Chicken Parmigiano with Angel Hair Pasta and Green Beans Italiano	14
Marinated and Roasted 1/2 Chicken with Mashed Potatoes and Green Beans	14

Wellness Decisions

Served with Two Vegetables and a Bread Basket

Snapper a la Grecque - Grilled and finished with Greek Olives, Feta, Tomato, Arugula and Extra Virgin, and a splash of Lemon	31
Grilled Shrimp Diablo - Smoked Black Sea Salt, Garlic, Lime Juice, Olive Oil, Cilantro and Louisiana Hot Sauce	20
Grilled Chicken Diablo - Smoked Black Sea Salt, Garlic, Lime Juice, Olive Oil, Cilantro and Louisiana Hot Sauce	16
Grilled Wild Salmon - Brushed Tender with Herb Marinade and Olive Oil	22

**All entrees come with: House Salad, Bread Basket,
Vegetable and Starch du Chef (Changed Daily)**

From The Open Range

Center Cut Rib Eye	Fourteen Ounce:	31	Beef Tenderloin Filet	Six Ounce:	27
				Eight Ounce:	31
New York Sirloin Au Poivre		36			

Sauces for your Beef: Béarnaise, Wild Mushroom Demi-Glace, or Bordelaise

Chicken Italia - Plump Breast of Chicken Stuffed
with Ricotta, Parmesan and Mascarpone,
nestled on a Bed of Angel Hair Pasta.
Smoked Tomato Butter completes this dish.
21

Jalapeño Mustard, Apricot, and Pecan Crusted
Double Cut Lamb Chops with Sauce Cumberland
(Reduction of Port, Orange Juice, Lemon & Lime
Zests) and Bordelaise
35

Medallions of Veal Scaloppini prepared the way
you love It! Marsala, Picatta, Saltimbocca di
Parma or Oscar
23 (please add 6.25 for Oscar)

Chicken "Liz" - Crispy Fried Parmesan Breaded
Cutlet, Angel Hair Pasta, Wilted Spinach and
Lemon Butter
16

From The Depths

Sole Pescador – encrusted in a Parmagian, Panko, and Herb Ménage and finished Picatta style	25
Pistachio Crusted Ruby Red Trout Swathed with Mandarin Orange Vin Blanc	27
Mississippi Shrimp & Grits - an Island of Grits with Tasso Ham nestled beneath Grilled Shrimp and a Basil Lobster Broth. Served with Crusty Bread	27
Scallops St. Jacque - Seared Scallops with Wild Mushrooms, Brandy, Cream & Shallots	37
Wild Salmon Grilled to Perfection & Accentuated with a Sauce Vin Blanc	27
Gulf Coast Snapper a la Chef - Straight Up Quality - Lightly Marinated Pan Roasted and Finished with a Lemon Beurre Blanc	30

The Aftermath

Chocolate Ganache Cake	6	Ice Cream:	
Chocolate Lava Cake with Blue Bell	6	Vanilla, Chocolate, Peppermint, Coffee	4.5
Zested Key Lime Pie	6	Sorbet:	
Peach Cobbler	6	Raspberry, Lemon, & Mango Sorbets	4.5
Black Jack Bread Pudding with Bourbon Sauce	6	Forest Club Pecan Ball	5
Dated English Toffee Cake	6		
The "Real Deal" Philadelphia Cheesecake	6		