

Appetizers

Shrimp Cocktail.....\$10.95

Five Jumbo Shrimp, Served with Cocktail Sauce & Lemon

Oriental Platter for Two.....\$9.95

Fried Wontons, Egg Rolls, California Rolls & Sushi.

Served w/Sweet & Sour Sauce, Wasabi, Mustard & Soy Sauce.

Asiago Stuffed Ravioli w/Lobster Claw Meat.....\$8.25

Tossed w/Fresh Herbs, White Wine & Tomato Cream Sauce.

Soup

French Onion Soup..... Cup \$3.95

Cup of French Onion Soup w/ Melted Provolone Cheese.

Creamy Lobster Bisque Cup \$5.25

Cup of Lobster Bisque Blended with a Splash of Cream Sherry and Tarragon.

Desserts

Belmont Hills Dessert Bar.....\$7.95

Variety of Assorted Pastries, Cakes, Petitfours and other Mini

Desserts. Chocolate Dipped Strawberries, Fresh Fruit.

Served w/ Fresh Gourmet Coffee and Liquors and Special Creamers.

For The Special Lady..Bleeding Heart Cake..\$6.95

Served w/French Vanilla Ice Cream, Chocolate & Raspberry Sauce and a Strawberry Fan, Whipped Cream & Mint.

Entrée's

Filet & Lobster Tail.....\$34.95

Roasted Tenderloin & Half Pound Lobster Tail served w/Drawn Butter. .

8 Oz. Roasted Tenderloin of Beef.....\$24.95

8oz. Tenderloin, Served w/Wild Mushroom Demi Glaze.

Slow Roasted Prime Rib.....King\$23.95

Served w/Ajus and Horse Radish Sauce ... Queen.....\$20.95

Eastern Shore Jumbo Lump Crab Cakes.....\$27.50

Two Sautéed Cakes , Served w/Creamy Lemon Caper-Dill Sauce.

Capellini & Almond Crusted Scallops.....\$21.95

3 Jumbo Sea Scallops Breaded w/English & Almond Crumbs.

Served w/Capellini Twirls & Pesto & Artichoke Tomato Cream

Sauce. Served w/Chef's Salad & Garlic Toast.

Stuffed Airline Chicken.....\$21.95

Chicken Breast & Leg Stuffed w/Wild Rice, Prosciutto Ham, Pine

Nuts, Shrimp, Fresh Herbs. Topped w/ Wild Mushroom Demi

Glaze.

New Zealand Lamb Rack Pergilaid.....\$32.00

French Lamb Rack Coated w/Olive Oil, Garlic, Rosemary, Dijon

Mustard Glaze. Baked w/English Crumbs. Served w/Mint Jelly.

**All Dinners with the Exception of the Capellini Pasta
Are Served w/**

Chef's Tossed Salad, Dauphnoise Potato &

Baby Green Beans w/Roasted Red Pepper Sauce.

*Celebrate Your
Love*



*Thank you for dining
at
Belmont Hills Country Club*

*Valentine's Dinner
Saturday, February 11, 2012*