



BOWLING GREEN COUNTRY CLUB

DINNER MENU

APPETIZERS

<i>Shrimp Cocktail</i>	10.50
<i>Six large, delicious shrimp served with lemon and cocktail sauce.</i>	
<i>Smoked Salmon Spread</i>	10.50
<i>House Smoked Salmon mixed gently with fresh dill, lemon, capers, and cream cheese. Served with sliced, toasted French bread.</i>	
<i>Shrimp Scampi</i>	10.50
<i>Six Tiger shrimp sautéed in butter and garlic. Served piping hot with sliced, toasted French bread.</i>	
<i>House Fried Mushrooms</i>	8.00
<i>A basket of Baby Portabellas hand breaded and fried to order. Served with house creamy horseradish sauce.</i>	
<i>Spinach & Artichoke Dip</i>	9.00
<i>Spinach and artichokes in a creamy blend of chesses. Served warm with house-fried corn chips.</i>	

PASTAS

<i>Chicken Alfredo</i>	16.00
<i>Marinated and grilled chicken set atop a large portion of pasta and our house made Alfredo sauce. Make it shrimp for just \$3 more. Try it Cajun style!</i>	
<i>Bolognese</i>	14.00
<i>Our house made beef Bolognese sauce, finished with Cabernet Sauvignon. Served with fresh grated Grana Padano.</i>	

SALADS

Top any salad with Chicken for \$3 or five grilled Tiger Shrimp for \$5.

<i>House Salad</i>	7.00
<i>Mixed greens with tomatoes, garden cucumbers, cheddar and jack cheese, and bacon pieces.</i>	
<i>Mediterranean</i>	9.00
<i>Mixed greens topped with feta cheese, Kalamata olives, artichoke hearts, red onions, tomatoes, and basil balsamic vinaigrette.</i>	
<i>The Caesar</i>	8.00
<i>Fresh chopped romaine lettuce tossed in our rich Caesar dressing, with garlic croutons and grated parmesan.</i>	



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ENTREES

Grilled Pork Tenderloin	15.00
<i>Over ½ lb. of dry-rubbed, grain-fed pork. Grilled to perfection and topped with house made compound butter.</i>	
Greek Style Seared Salmon	20.00
<i>A new favorite...Seared salmon in a highly seasoned cream sauce complete with capers, green olives, artichokes, and a hint of lemon. Also available grilled & glazed.</i>	
Grilled Ribeye	24.00
<i>A 12-ounce ribeye dry-rubbed and char-grilled to your specifications. Served with house made compound butter. All hand cut to order.</i>	
Champagne Chicken	17.00
<i>A generous portion of chicken topped with BGCC's own champagne sauce with mushrooms. Or try it Greek style with artichokes and olives.</i>	
"The Chop"	17.00
<i>Over an inch thick, 12 oz., bone-in Pork Chop. Char-grilled and finished with a bourbon glaze. Served medium unless requested otherwise.</i>	
Filet Mignon	32.00
<i>A beautiful hand cut 8 oz. filet grilled to your specifications. Try it bacon wrapped! Served with house made compound butter.</i>	
Catfish Dinner	13.00
<i>Over a half pound USA Farm Raised Catfish Filet, hand breaded and fried or grilled perfectly. Served with hushpuppies, slaw and fries.</i>	
Tiger Shrimp Platter	19.00
<i>Eight Jumbo Tiger Shrimp, your choice of hand breaded or grilled. Available with slaw, fries and hushpuppies – or with the starch and vegetable of the day.</i>	
Fried Cod Platter	14.00
<i>A generous portion of Wild Caught Cod cut and panko breaded to order. Available with slaw, fries and hushpuppies – or with the starch and vegetable of the day.</i>	
KY Proud Burger	12.00
<i>Free from added hormones and antibiotics, grass-fed and grain-finished, cooked to your preference. The finest burger in Bowling Green. Served with American cheese, lettuce, pickle, tomato and onion on a toasted Kaiser bun.</i>	

All entrees served with choice of House salad or Caesar salad and chef's choice of starch and vegetable.