



# BOWLING GREEN COUNTRY CLUB

## DINNER MENU

### SOUP

***Chili or Soup du Jour*** **Cup 4.00    Bowl 6.00**

### SALADS

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

***House Salad*** **7.00**

*Mixed Greens with fresh tomatoes, cucumbers, bacon, and cheddar jack cheeses.*

***The Caesar*** **8.00**

*Fresh chopped romaine lettuce tossed in our rich Caesar dressing, with garlic croutons and grated parmesan.*

***Mediterranean*** **9.00**

*Mixed greens topped with feta cheese, Kalamata olives, artichoke hearts, red onions, tomatoes, and basil balsamic vinaigrette.*

***Strawberry Salad*** **9.00**

*Fresh mixed greens, sliced strawberries, feta cheese, pecans and dried cranberries. Served with Raspberry Vinaigrette.*

***Cobb Salad*** **11.00**

*Grilled Chicken, tomato, avocado, cucumber, bacon, egg and bleu cheese.*

***The Chef Salad*** **10.00**

*Ham, turkey, bacon, egg, tomato, cucumber, onion, mushroom, croutons and cheddar jack cheese make this salad is a meal in itself.*

***Grilled Salmon Salad*** **12.00**

*Salmon Filet, blue cheese, egg, bacon, olives, tomato and cucumber.*

### PASTAS

***Chicken Alfredo*** **16.00**

*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!*

***Bolognese*** **14.00**

*Our house made beef Bolognese sauce, finished with Cabernet Sauvignon. Served with fresh grated Grana Padano.*



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### ENTREES

<b>Pork Schnitzel</b>	<b>17.00</b>
<i>Pork tenderloin hand cut, tenderized, hand breaded and fried to order. Served on a bed of seared kraut and topped with a creamy lemon caper and mushroom skillet sauce. It's a hit!</i>	
<b>Greek Style Seared Salmon</b>	<b>20.00</b>
<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 &amp; glazed.</i>	
<b>Grilled Ribeye</b>	<b>24.00</b>
<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>	
<b>Champagne Chicken</b>	<b>17.00</b>
<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>	
<b>"The Chop"</b>	<b>17.00</b>
<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>	
<b>Filet Mignon</b>	<b>32.00</b>
<i>A beautiful hand cut 8 oz. filet grilled to your specifications. Try it bacon wrapped! Served with house made compound butter.</i>	
<b>Catfish Dinner</b>	<b>13.00</b>
<i>Over a half pound USA Farm Raised Catfish Filet, hand breaded and fried or grilled perfectly. Served with hushpuppies, slaw and fries.</i>	
<b>Tiger Shrimp Platter</b>	<b>19.00</b>
<i>Eight Jumbo Tiger Shrimp, your choice of hand breaded fried or grilled. Available with slaw, fries and hushpuppies – or with the starch and vegetable of the day.</i>	
<b>Fried Cod Platter</b>	<b>14.00</b>
<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>	
<b>KY Proud Burger</b>	<b>12.00</b>
<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.*