

2017 Preferred Entrée Selections

Beef

Petit Filet

6 oz. Filet mignon served with onions and mushrooms, broiled, presented with a mild bourbon peppercorn sauce

Brandy Filet

Filet mignon with a brandy mustard cream sauce, scallions, thyme and mushrooms

Porcini Filet

Porcini-encrusted filet mignon with herbed garlic butter

Gorgonzola Filet

Filet mignon with gorgonzola and garlic cream sauce

Sliced Beef Tenderloin

Carved lean whole beef tenderloin, seared then roasted with a bordelaise sauce

Prime Rib Au Jus

A generous portion of "choice" boneless seasoned prime rib, roasted and served au jus

Note: All beef entrées are cooked medium rare

Poultry

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a marsala sauce

Chicken Piccata

Boneless chicken breast, pan-fried and finished with a lemon pepper caper butter sauce

Stuffed Chicken Roma

Boneless chicken breast stuffed with spinach, mozzarella, diced roma tomatoes and caramelized onions, served with a supreme sauce

Chicken Saltimbocca

Boneless chicken breast sautéed in olive oil, topped with spinach, prosciutto, swiss cheese, and mushrooms, served with a marsala sauce

Chicken Française

Boneless chicken breast fried in a parmesan egg batter, finished with a lemon butter wine sauce with capers

Chicken Roulades

Bacon sage-wrapped chicken breast, baked and finished with a marsala sauce

Seafood

Newburg Stuffed Sole

Seafood-stuffed sole, baked and served with a beurre blanc

Salmon Dijon

Skillet-seared salmon, topped with Dijon mustard sauce and asiago cheese, then baked until golden brown

Seared Citrus Salmon

Coriander peppercorn seasoned salmon, seared and finished with an orange barbecue glaze

Herb-Encrusted Cod Fillet

Baked in a coating of fresh herbs and breadcrumbs, served with a champagne beurre blanc



Glastonbury Hills Country Club

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