

# Pleasant Valley Country Club

## CHAMPIONS LUNCH MENU



### *Appetizers*

#### THE CAST IRON MEATBALL

(3) 3oz. meatballs drizzled with house-made red sauce, topped with herbed ricotta cheese. Served with Italian crostini. 13

#### CORNMEAL FRIED CALAMARI AND PEPPADEWS

served with marinara and house-made buttermilk ranch dressing 16

#### SAUTEED MUSSELS

fresh PEI mussels, leeks, heirloom grape tomatoes, roasted garlic in a sherry cream broth. Served with crostini. 15

#### FRESH AHI TUNA SASHIMI

diced Ahi tuna tossed with mango and mint dressed with cucumber, avocado, red onion. Served over a seaweed salad. 18

#### PV STICKY WINGS

marinated chicken wings tossed with a dragon honey and house-made root beer BBQ served with a red cabbage and pear slaw 16

#### CHEESE BOARD

selection of cheeses, bacon and fig jam, olive medley, sliced prosciutto, peppadews, balsamic onions served with crostini. 13

#### GRILLED FLAT BREAD PIZZA OF THE DAY

Chef's choice of toppings 15

### *Salads*

#### CAESAR SALAD

10

#### BISTRO SALAD

mixed greens, red onions, English cucumber, heirloom tomatoes, applewood bacon, crumbled bleu cheese, toasted pecans, and drizzled with house-made creamy rosemary dressing 12

#### ANTIPASTO SALAD

mixed greens, roasted red peppers, balsamic, red onion, peppadews, olive medley, tomato, cucumber, sliced fresh mozzarella, sliced Parma prosciutto, sliced sopresseta, garnished with Italian crostini. 16

#### BURRATA & VINE RIPE TOMATO SALAD

arugula greens, fresh burrata, red onions, pinenuts, shaved parmesan cheese, drizzled with balsamic glaze 12

#### STEAK TIP SALAD

grilled marinated steak tips served over mixed greens, goat cheese, red onions, heirloom tomatoes, English cucumber, toasted sesame pecans, roasted peppers, house-made buttermilk ranch garnished with fried onions. 25

### *Soups*

#### CHEF ALLEN'S HOUSE-MADE CLAM CHOWDER

lunch only, made to order  
sautéed applewood bacon, carrots, celery, onions, potatoes with fresh count neck clam in the shell in a creamy clam broth 17

#### HOUSE-MADE FRENCH ONION SOUP

beef stock, onions, topped with crouton and melted gruyere cheese 9

### *Sandwiches*

#### MEATBALL SANDWICH

house-made red sauce, fresh mozzarella, fresh basil, and pecorino cheese on a toasted roll 16

#### THE MONROE

sliced roasted turkey, applewood bacon, Swiss cheese, cranberry mayo served with red cabbage and pear slaw on a sub roll 16

#### SMASH BURGER

flattop seared ground chuck 8 oz. burger, bacon fig jam, boursin cheese, arugula, vine ripe tomato, red onion on a brioche bun 18

#### THE CHICKEN SANDWICH

breaded fried chicken breast, house-made buttermilk ranch, sliced tomato, avocado, romaine lettuce, crumbled bleu cheese on a brioche bun 16

#### THE ITALIAN

sliced prosciutto, salami, sopresseta, roasted peppers, balsamic onion, mixed greens, sliced tomato, provolone cheese, peppadews, drizzled with balsamic vinegar served on sub roll 16

#### AHI TUNA SALAD WRAP

Ahi tuna salad, red onion, cucumber mayo, sliced tomato, romaine in a wrap 16

#### ROAST BEEF WRAP

mixed greens, fried onions, tomato, Boursin cheese, roasted peppers, drizzled with buttermilk ranch. 16

#### MEDITERRANEAN SEA BASS SANDWICH

fried, hand breaded, parmesan crusted Mediterranean Sea Bass with house-made tartar sauce, sliced tomato, French fries, mixed greens, on a sub roll. 17

#### VEGETABLE PRIMAVERA

zucchini, sundried tomato, leeks, red pepper, portabella mushrooms, spinach, broccolini tossed in a creamy pesto served over five cheese jumbo ravioli 20

#### VEAL RAGOUT

slow cooked 8-hour veal ragout in a creamy vodka sauce over pappardelle pasta and topped with a dollop of herbed ricotta cheese 23

#### LINGUINI AND CLAMS

leeks, roasted garlic, heirloom tomato in a parmesan clam broth over linguini pasta 24