



Country Club of Jackson

Small Plates

Maryland Crab Cakes

spicy remoulade sauce \$12

Shrimp Cocktail

jumbo shrimp with cocktail sauce and lemon GF \$14

Coconut Shrimp

orange-horseradish marmalade, wakame seaweed salad \$8

Bing Bing Shrimp

almost Bang Bang from the Bonefish Grill - light batter and deep fried with spicy sauce GFOR \$12

French Onion Soup

Crouton and melted Provolone Cheese \$7

Salads

Additional with Dinner Entrée \$2.50
Side Salad without Dinner Entrée \$4.50
Large Chop without Dinner Entrée \$7.50

CJ Caesar Salad

Caesar style dressing (anchovy is in dressing) garnished with bacon GFOR

CJ Chopped Salad

bleu cheese, pralines, diced tomato, cucumbers and tossed with honey Dijon GF

Georges on the Cove Salad

spring greens tossed with Georges on the Cove dressing and toasted pine nuts GF

CJ Wedge

tomato, bacon, onion, blue cheese, and peas with choice of dressing GF

*Warning:

consuming raw or undercooked seafood, beef or eggs may cause food borne illness.

Entrees

Surf and Turf

4 oz filet with a veal reduction, & pineapple glazed shrimp skewer. Served with mashed potato GF \$35.

Wild Copper River Salmon

Roasted fingerling potatoes, mushroom and blue cheese GF \$30.

Tuscan Creamy Garlic Shrimp

Sautéed with spinach, roasted tomatoes and served with a garlic cream sauce on gemelli pasta GFOR \$22.

Alaskan Halibut

Wild caught pan seared, Asparagus, roasted tomatoes Herb roasted redskins GF \$29.

New Orleans

Shrimp and Andouille

Creole tomato sauce with white rice GF\$21

Grouper Oscar

Wild long line caught gulf Red Grouper pan seared with crab, asparagus and Sauce Choron on wild rice pilaf GFOR \$28

Wild Mushroom

Crusted Scallops

Wild Atlantic Scallops dusted with porcini mushroom, sautéed spinach, balsamic reduction and wild rice pilaf GFOR \$33

Veal Marsala

Marsala Wine & mushroom sauce. wild rice pilaf GFOR \$23

16 oz Bone-in Ribeye*

Peppercorn butter, and mashed potatoes GF \$38

Raspberry BBQ Salmon

Blue cheese crumbles and mashed sweet potato. GF \$20

Broiled Great Lakes Whitefish

lemon and tartar sauce Wild rice pilaf GFOR \$22

Entrees

12 oz New York Strip Steak
Blue cheese butter, mashed potatoes GF \$29

London Broil*

flank steak marinated and served with mushroom bordelaise sauce and mashed Yukon potatoes GF \$20

Petit Filet

6 oz with veal Reduction, sautéed onions and mashed Yukon Potatoes. GF \$29

Tim's Homestyle Meatloaf

Griddled slice with mashed potatoes vegetables and gravy \$16

Lake Perch Two Ways

sautéed Amandine GFOR or Drakes Batter Fried served with French fries \$19

Kentucky Pork Chop

Bourbon brined, brown sugar honey glazed and mashed sweet potatoes GF \$19

Lemon Chicken Piccata

Lemon, capers, white wine sauce. rice pilaf GFOR \$17

Roy's Blackened Tuna *

soy mustard sauce, pickled ginger and wild rice pilaf GFOR \$20

Vegetarian Stir Fry

Sweet and sour sauce on white rice GF \$16

Lamb Rack*

Served with wild rice pilaf and mint sauce. GFOR \$27.

Coconut Shrimp

orange-horseradish marmalade, seaweed salad, rice pilaf . \$20

GF = gluten free
GFOR= can be gluten free on request
With elimination of wild rice pilaf or other gluten products



Salads

Grilled Steak Salad

Romaine, chopped tomatoes, cucumbers, tortilla strips, cheddar cheese w/ choice of dressing GF \$14

Luncheon Caesar Salad

GFOR \$7.50
or with
grilled Chicken Breast \$11
grilled Salmon \$15
grilled Blackened Shrimp \$15

Grilled Salmon Salad

baby greens and Romaine lettuce with pecan pralines, mango, fresh berries and honey-basil pecan dressing GF \$16

Wc Char Chicken Salad

bibb and romaine lettuce, blue cheese, pecans, dried cherries and orange segments served with a raspberry poppyseed dressing GF \$13.

Mulligan Salad Plate

fresh chicken or tuna salad with fresh fruit GF \$11 smaller \$9.50

Tuscan Panzanella* Salad

seared Tuna with fresh tomatoes, (heirloom tomatoes if in season) cucumbers, red onion, mozzarella, capers and herbs, toasted whole grain bread and red wine vinaigrette \$17

Bar Food

Wing Dings Plain or Hot

6/ \$7.00 12/ \$10.50
Blue Cheese, Honey Mustard
BBQ or Ranch Dressing

Chicken Fingers \$4.50

Blue Cheese, Honey Mustard
BBQ or Ranch dressing

Drakes Batter Mushrooms \$4.25

Cheese Sticks \$3.25

Marinara Sauce

Drake's Batter Onion Rings \$4.00

CREDIT CARDS

The club accepts Visa and Mastercard from Guests of Members

The Club automatically adds 15% service charge (tip) which is pooled.

Extra gratuity which goes to the server may be added.

Sandwiches

Asparagus Melt Sandwich

Breast of Turkey, asparagus, Swiss cheese, 1000 Island dressing and griddled on white bread \$10.

Patty Melt

Beef burger on toasted rye bread with Swiss Cheese and sautéed onions. \$10.

Pacific Turkey Burger

Pineapple hoisin sauce on a Hawaiian Bun \$10

Black Russian Sandwich

Sliced tomato, corned beef, turkey, Swiss cheese. Broiled open faced on dark rye bread flavored with Russian dressing. \$11.

Vegetarian Burger

black bean- corn patty with avocado, tomato and a cilantro lime sour cream on a Hawaiian Bun \$10

Reuben

sliced corned beef, sauerkraut, 1000 island, and Swiss cheese on rye bread. \$9

Gyro Tzatziki

lamb and beef on a pita fold with cucumber yogurt sauce, onion and tomato \$9

Grilled Chicken

Quesadilla

fresh pico, lime sour cream, cheddar jack cheese and guacamole \$11

Chicken

Croissant Sandwich

char grilled with bacon \$10.50

Char Grilled Beefburgers *

top with: American, Cheddar, Swiss, or Bleu Cheese; sautéed mushrooms, bacon or sautéed onions \$9

Wine list

White Dinner Wines

bin
Chardonnay
12 Sonoma-Cutrer Russian River (Ca.) 32.00
23 Kendall Jackson 8.25 / 31.00
16 Rombaure 55.00

Pinot Grigio
22 Santa Margherita Pinot Grigio 36.00

Select White Wines
18 Dark Horse Chardonnay 22.00
10 Villa Maria Sauv Blanc (NZ) 32.00
21 Cloudy Bay Sauv. Blanc (NZ) 40.00

Red Dinner Wines

bin
Cabernet
43 Greg Norman cab-merlot 9.50 / 38.00
61 Sterling Napa Valley 39.00
62 Caymus 110.00

Merlot
58 Duckhorn 67.00

Pinot Noir
35 Argyle Willamette Valley Oreg 36.00
64 Acacia Carneros-Napa (Ca) 40.00

Select Red Wines
46 Dark Horse Cabernet 22.00
45 Dark Horse Big Red 22.00
70 La Posta Malbec 8.75 / 33.00
72 Menage a Trois 7.75 / 28.00
44 Milton Park Shiraz 8.25 / 32.00

Champagne and Sparkling Wines

	split / bottle	
Korbel	\$7.00	.
Michelle Brut NV (Washington)		26.00
Cooks Extra Dry (California)		24.00
Veuve Clicquot		90.00
Chandon Bruit (California)		36.00
Tosti Asti Spumante		6.00 / 25.00

Available Beer

Amstel Light	Bass Ale	Becks
Bells Ales	Oatsmobile	Two Hearted
	Blue Moon	
Bud	Bud Light	Bud Lime
Coors	Coors Light	Coors Light 16 oz can
	Corona	Corona Light
	Guinness Draught	Stout
Heineken	Heineken Light	Killian Irish Red
	Labatt	Labatt Light
	Michelob Ultra	
	Miller Light 16 oz can	MGD 64
	New Castle Brown Ale	Sam Adams
	Draft of the Season	
	Odouls Amber NA	
	Stella	Fat Tire
	Huma Lupa Licious	IPA