



Country Club of Jackson

# Mixer Menu

## 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

### Truffle Fries

Shoestring fries truffle oil and Parmesan cheese \$10.

### Calamari

Breaded, lemon garlic aioli \$12.

## Salads

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

### cJc Caesar Salad

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

### cJc 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

### cJc Wedge

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

### Pan Fried Frog Legs

Floured and sautéed, French Fries \$30

### Guinness Braised Beef Short Ribs

Served with mashed potatoes and a Guinness gravy. \$26.

### Parmesan Artichoke Crusted

#### Chilean Sea Bass

Wild rice pilaf \$32.

### Chicken Parmesan

Breaded and sautéed, spaghetti noodles and marinara sauce \$19.

### Grouper Oscar

Served with wild rice, asparagus, crab and hollandaise sauce. GFOR \$28

### Cajun Chicken Alfredo

Sautéed chicken breast, andouille sausage, and sautéed peppers served with alfredo sauce over gemelli pasta. \$22

### Teriyaki Salmon

House made teriyaki sauce, white rice, avocado and sautéed spinach. GF \$21

### Mushroom Crusted Sea Scallops

Served with wild rice pilaf, sautéed spinach and a balsamic reduction GFOR \$28

### Grilled Chicken and Cheese Ravioli

Tomato basil garlic sauce \$21.

### Domestic Lamb Chops\*

Two 7 oz chops served with wild rice pilaf and mint sauce. GFOR \$34.

### Homestyle Meatloaf

Griddled and served with mashed potatoes and gravy \$18

### Bourbon Brined Pork Chop

Brown sugar glazed with mashed sweet potato GF \$19

### 12 oz. Rib Eye Steak \*

Mushroom cream sauce and mashed potatoes. GF \$33.

### London Broil\*

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

### Petit Filet \*

6 oz with goat cheese, sundried tomatoes, pancetta and a red wine reduction. Served with mashed potatoes. GF \$30

### Lake Perch Two Ways

sautéed Amandine GFOR or Drakes Batter Fried served with French fries \$21

### Roy's Blackened Tuna \*

soy mustard sauce, pickled ginger and wild rice pilaf GFOR \$22

### Coconut Shrimp

orange-horseradish marmalade, seaweed salad, brown rice . \$21

### Vegetarian Curry

Sautéed vegetables served in a coconut curry sauce with white rice and cucumber noodles GF \$16.

### Chicken Curry

Sautéed chicken breast served in a coconut curry sauce with white rice and cucumber noodles GF \$19.

### Broiled Great Lakes Whitefish

lemon and tartar sauce Wild rice pilaf GFOR \$22

\*Warning:

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

GF = gluten free

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

