

The Pennhills Club Dinner Menu

Appetizers

Cheese & Nut Plate

With artisan cheeses, candied walnuts, roasted pistachios and vine ripe grapes

Mediterranean Plate

With fire roasted pepper and garlic hummus, garbanzo beans, mixed olives, roasted tomatoes, grilled artichoke and grilled pita

Devils on Horseback

*Bacon wrapped tenderloin
tossed in pepper sauce*

Moules Marinieres

*Mussels Sautéed with white wine and
butter served with toast points*

Orange & Coconut Shrimp Martini

With mandarin chili glaze

Maryland Crabcakes

With chipolote aioli

Entrees

All Served on a bed of linguini with baby spinach, garlic and ricotta. Your choice of poultry or veal. With a cup of soup or house salad with your choice of dressing

Tuscana

Parmesan breaded, topped with mozzarella, roast tomatoes and grilled artichoke

Madeira

*With prosciutto, kale
& spinach*

Francoise

*With lemon, butter
& capers*

Sicilian Pepper

*With roasted peppers
& marinara*

White Truffle Marsala

With sweet onions & wild mushrooms

Notice: Consuming raw or undercooked beef, steak or meat may increase your risk of food borne illness, especially if you have certain medical conditions.

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Entrees

All Served with chef choice vegetable, your choice of starch.

A cup of soup or house salad with your choice of dressing

Lobster Ravioli

With vodka bure blanc

Chili Lime Gulf Shrimp Kabobs

With mango salsa

Pinenut and Pesto Linguini

With asparagus, artichoke and roasted tomatoes in creamy pesto alfredo

Pistachio Crusted Black Grouper

With pesto tartar sauce

Maple Bourbon Pork Chop

With apple rosemary slaw

Gorgonzola Filet Diane

With Vidalia onions, wild mushrooms, garlic and brandy demi

Pepper Crusted Filet Mignon

With garlic rosemary compound butter

Open Grilled NY Strip

With caramelized onions

Honey Soy Glazed Faroe Island Salmon

With nori salad, grilled pineapple and crispy wonton

Brown Butter Chicken Curry

With pepper, onion, ginger and cilantro

Eggplant & Manicotti Rolade

With marinara and pesto cream

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