

Dinner Menu



*Gluten Free options available.

Due to the complexity of the dinner menu, only items listed on this menu are available during the dinner hours.

Appetizers

*Wild Shrimp Cocktail**

Four shrimp steamed to perfection & served with housemade cocktail sauce. **\$16.00**

Maple Dale Oyster Bake

Four succulent oysters topped jumbo lump crab meat & a citrus beurre blanc sauce **\$19.00**

Coconut Shrimp

Five wild shrimp breaded in coconut & bread crumbs, fried golden brown & served with a zesty orange sauce **\$15.00**

Mushroom Caps Stuffed with Jumbo Lump Crabmeat

Three silver dollar button mushrooms served with housemade jumbo lump crab and baked to perfection. Finished with a citrus beurre blanc sauce **\$19.00**

*Crispy Brussel Sprouts**

Flashed fried Brussel sprouts tossed with bacon & garlic then tossed in a sweet chili glaze spicy and warm to the taste . . . **\$11.00**

Soup

Housemade Soups of the Day

Cup **\$4.50** Bowl **\$6.50**

Salads

*Classic Caesar**

Caesar salad served with crisp romaine, Caesar dressing, housemade croutons & Parmesan cheese. **\$6.50**

*Tender Baby Spinach**

Fresh baby spinach, sliced button mushrooms, shaved prosciutto, slivered almonds, cherry tomatoes & Bleu cheese. **\$6.50**

*Louie Louie**

Mixed greens, cherry tomatoes, diced cucumbers & avocado with goat cheese crumbles. **\$6.50**

Crab Louie

Mixed greens, cherry tomatoes, diced cucumbers & avocado, jumbo lump crabmeat with goat cheese crumbles. **\$10.00**

*Black & Bleu Salad**

Mixed greens, diced red onion, diced heirloom tomatoes & crumbled Bleu cheese with medallions of certified Angus beef tenderloin **\$18.00**

Choice of Dressings

*Italian • Bleu Cheese • Balsamic Vinaigrette
Poppy-seed • Thousand Island
Lemon Vinaigrette • Honey Mustard • Ranch*

Consumption of rare or undercooked meat & seafood may increase the risk for food borne illness.

Entrées

All entrées include daily chef vegetables, a dollop of mashed potatoes and fresh baked bread

Steaks

Hand Cut Certified Angus Beef Tenderloin Filets
Grilled Over an Open Flame



Five Ounce Grilled Certified Angus Beef Tenderloin* **\$26.00**

Eight Ounce Grilled Certified Angus Beef Tenderloin*
Served with a demi glaze of shitake mushrooms & brandy **\$38.00**

Twelve Ounce Certified Angus Beef Bone-in Rib-eye*
On a bed of sautéed Brussel sprouts and finished with a red onion jam **\$41.00**

Seafood & Fish

Crab Cakes

Pan Sautéed jumbo lump crab cake served with housemade tartar or cocktail sauce

One Cake **\$26.00**

Two Cakes **\$39.00**

Sea Scallops*

Pan seared & topped with a lemon caper sauce **\$28.00**

Penne Baltimore

Grilled wild jumbo shrimp & sea scallops, crab meat, pan sautéed with garlic, tomatoes, brandy and cream of old bay topped with parmesan reggiano cheeses **\$29.00**

Maple Dale Mixed Grill

Grilled wild jumbo shrimp, sea scallops & pan sautéed jumbo lump crab cake atop lobster sauce **\$31.00**

Grilled Atlantic Wild Salmon with a Citrus Salsa Verde *

Topped with a mandarin orange salsa verde **\$25.00**

Herb Crusted Chilean Sea Bass*

Pan seared & crusted with fresh herbs, whole grain mustard & served with tomato, capers and almond salad then topped with herb butter **\$32.00**

Flounder

Served with a citrus beurre blanc sauce. Specify fried, pan seared, broiled or blackened **\$23.00**

Crab Stuffed Flounder

Flounder stuffed with jumbo lump crabmeat broiled to perfection & topped with a citrus beurre blanc sauce **\$27.00**

Lamb

*New Zealand Lamb Chops**

Rubbed with coriander seeds, chili powder & grilled over an open flame to perfection then finished with a red wine demi glaze . . **\$30.00**

Chicken

Chicken Parmesan

Six ounce breast dredged in bread crumbs & fried to perfection topped with housemade marinara sauce, shredded mozzarella cheese & served on angel hair pasta **\$20.00**

Pasta

Short Rib Ravioli

Slow roasted beef short rib mixed with ricotta cheese inside a ravioli & finished with a housemade demi glaze with a touch of cream **\$22.00**

Sides

- Waffle Fries* **\$3.00**
- Waffle Sweet Potato Fries* **\$3.00**
- Baked Potato* **\$2.50**
- Baked Sweet Potato* **\$2.50**
- Onion Rings* **\$3.50**
- Home-style Chips* **\$2.00**
- Housemade Cole Slaw* **\$3.00**
- Seasonal Fruit Cup* **\$3.00**

Beverages

- Hand Dipped Ice Cream Milk Shakes* . . **\$4.95**
- Coke • Diet Coke • Sprite • Ginger Ale*
Raspberry Tea • Lemonade • Iced Tea • Hot Tea
Brewed Regular & Decaf Coffee • Hot Chocolate
..... **\$2.75**
- Assorted Fruit Juices, Perrier Water* **\$2.50**
- Assorted Flavors of Gatorade* **\$2.50**
- Bottled Spring Water* **\$2.00**

Tables of six or more who want separate checks may take a little longer. Please be patient!

Service Charge

50% of service charge for all food & beverage is paid to server, the additional 50% remains with the Club.

A full service bar is available featuring liquors, beers & wines.

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