



# SPRING LAKE

COUNTRY CLUB

April 24 - 27

## APPETIZER

### **Charred Octopus 15**

marinated octopus, kumquat,  
pine nut relish, fried leeks, almond purée  
created and prepared for you by  
Grill Chef Gage Hess

## ENTRÉES

### **Pan Seared Snapper (gf) 34**

snapper, cilantro rice,  
pineapple-cabbage slaw,  
tropical beurre blanc  
created and prepared for you by  
Line Chef Beth Goodwin

### **Spicy Sausage Rigatoni 28**

italian sausage, bell peppers, onion,  
arrabbiata sauce, house made rigatoni  
created and prepared for you by  
Sauté Chef Tucker Waskey

### **Oxtail Ravioli 28**

braised oxtail and cheese ravioli,  
wild mushroom sauce  
created and prepared for you by  
Sauté Chef Tucker Waskey

## ★ NET PAR FEATURES ★

*In our ongoing effort to continue adding value  
for SLCC members, here are this week's features  
priced at our cost of goods*

***Gratuuity for Net Par and BOGO items  
is calculated at full value cost***

## NET PAR APPETIZER

### **Date Jam Crostini 6.28**

goat cheese spread, date jam,  
candied pistachios  
created and prepared for you by  
Line Chef Beth Goodwin

## NET PAR ENTRÉE

### **Mushroom Crusted Salmon 18.02**

pan seared salmon, wild mushroom crust,  
bok choy, lemon gel sauce  
created and prepared for you by  
Sauté Chef Tucker Waskey

## WINE FEATURE

### **Croix Estate La Cinghiale Red Blend Russian River Valley**

15/glass

*Red blend of Syrah, Grenache and Mourvedre.  
This ripe, black fruited, sexy, peppery beauty has  
loads of fruit, full body, no hard edges, and a great  
finish. It's a mouth filling, flamboyant wine  
produced by Kirk Venge's Sonoma estate Croix.*

## **Selecting One Menu | Dining Experience Reminder**

Timing food orders from two different kitchens with two vastly different menus is very difficult and will offer a significant effect on all members' food delivery times.

We strongly encourage ordering from ONE MENU to provide you and your guests the best dining experience.

Should you still choose to order from both menus, we ask that you understand your meals will likely not arrive at the same time.