

# Pool House Dinner

## Starters

**V Pimento Cheese and Crackers** 6

**V Hummus & Grilled Pita** 7  
Crudités and Marinated Feta Cheese

**V Fried Boursin Stuffed Mushroom Caps** 8  
Creamy Horseradish Dipping Sauce  
and Parmesan Cheese

**Sweet Teriyaki Chicken Wings** 10  
Orange Slices and Crushed Wasabi Peas

**GF Key West Conch Chowder** 7  
Ground Conch, Bacon and Vegetables,  
Peppered Tomato Broth

**Tuna Tartar** 10  
Crisp Rice Paper, Chicharrónes, Wasabi,  
Pickled Ginger, Wasabi Peas, Ginger Scallion dressing

**GF Chilled Shrimp Cocktail** 12  
Cocktail sauce and Lemon

## Salads

**GF V Simple Salad** 5  
Mixed Greens, Grape Tomato,  
Cucumber and Balsamic Vinaigrette

**Caesar Salad** 9 / 7  
Crisp Chopped Romaine Lettuce, Aged Parmesan,  
Anchovies, Caesar Dressing and Garlic Crouton

**GF Chicken Cobb Salad** 14 / 10  
Seasonal Mixed Lettuce, Avocado, Bacon, Eggs,  
Tomatoes, Blue Cheese and Roasted Chicken Breast

**V Southwest Chopped Salad** 9 / 7  
Chopped Romaine, Black Beans, Corn Salsa,  
Shredded Cheddar, Avocado, Crispy Tortilla Strips  
and Chipotle Ranch Dressing

### Additions

Tofu 6 Grilled Shrimp 8 Salmon 8 Seared Tuna 9 Grilled Chicken 7

## Sandwiches

All Sandwiches served with Dill Pickle and Choice of Side  
+ Mountain Lake Potato Chips, Fries, Sweet Potato Fries, Fruit, Coleslaw, Simple Salad +

### 11th Tee Burger 9

7 oz. Beef Patty with Lettuce, Tomato, Red Onion,  
and Choice of Cheese on a Toasted Brioche Bun

### Mountain Lake Gourmet Burger 12

9 oz. Freshly Ground Handcrafted Burger  
with Lettuce, Tomato, Sliced Red Onion,  
and Choice of Cheese on a Toasted Brioche Bun

### V Vegetarian Burger 12

Lemon Aioli, Corn Salsa, Lettuce, Tomato and Onion on a Toasted Brioche Bun

# Weekly 19.16 Specials

## **Tuesday - Roasted Pork Tenderloin**

Creamy Savoy Cabbage, Mashed Sweet Potato and Mustard Seed Jus Lié

## **Friday - Fish and Chips**

Tartar sauce, Lemon and Malt Vinegar

## **Sunday - Lamb Moussaka**

Ground Lamb, Eggplant and Potato

## Entrées

### **V Cashew Tofu 20**

Crispy Fried Tofu, Cashews, Vegetables, Coconut Rice and Sweet and Sour Sauce

### **GF Brick Chicken 24**

Sweet Potato Purée, Pan Sauce and Vegetable du Jour

### **Maryland Crab Meat Ravoli 23**

Egg Pasta filled with Blue Crab Claw Meat, Celery, Bell Peppers, Ricotta Cheese and Scallions, tossed in a Shellfish Sauce with White and Green Asparagus Tips

### **GF Blackened Mahi Fillet 21**

Chorizo Risotto Cake, Wilted Spinach and Smoked Paprika Butter Sauce

### **GF Pompano 28**

Spinach, Plantain Chips, Pineapple Salsa, Coconut Rice and Green Curry Sauce

### **Veal Blanquette 29**

White Wine, Mushroom, Poached Root Vegetables and Fresh Cream

### **GF Steak Frites 30**

Strip Steak with Chimichurri Sauce, Balsamic Onions, Watercress, Roasted Grape Tomato Salad and Yucca Fries

### **GF Grilled Lamb Chops 36**

Eggplant Caponata, Garlic and Chili Spiced Broccoli Rabe