

**Reservations Required
Maximum of 6
people to a table**

**Seating Times available
are 4:30, 5:30, and 6:30**

**To make a reservation
please email the
19th Hole at
reservations@gladescc.com
or call us at 239-774-6899**

GLADES COUNTRY CLUB

Wednesday Night Dinner **Join us for Chef Jay's Prix Fixe Entrees** **And our Featured Wines!**

October 21st, 2020

Starter Course

Choice of house salad, Caesar salad, or Minestrone

Entrée Course

Grouper & Chips

Grouper filets hand dipped in Sam Adams Ale batter fried until golden brown alongside seasoned French fries and coleslaw. Garnished with fresh lemon. \$18.00

Bell & Evans Chicken Parmesan

Boneless breast free range chicken panko crusted topped with Mozzarella and parmesan cheese with a fall tomato marinara over linguine. \$18.00

Chefs Featured Special

Maine Lobster Ravioli

Jumbo lobster filled ravioli, scallops, shrimp, PEI mussels, fresh basil, broccoli florets. Drenched in a sherry cream sauce. Garnished with grilled bread. \$26.00

Dessert

Pie for everyone! Choice of Apple or Pecan served with whipped cream and mint.

Featured Wines \$32.00 a bottle

Josh Cellars Sauvignon Blanc

Features of lemon and green apple, with a crisp clean finish pairs well with the Grouper & Chips.

Acacia Pinot Noir

Soft and simple in floral and red dark fruit pairs well with the Maine Lobster Ravioli.

***Due to sanitation preparation for tables a maximum of 2 hours is allotted per reservation.**

***Specials requests we will try to accommodate. Walk ins will be taken based on availability.**

***After 4pm please adhere to the dress code. No jeans or gym apparel. No T-Shirts.**

Collared Shirts are required for gentlemen