

Wednesday Night Dinners

Three seating's 4:30, 5:30pm & 6:30pm. Reservations required a maximum of 6 people. Due to sanitation preparation for tables a maximum of 2 hours is allotted per reservation. A pre fixed menu with 3 courses, choice of soup or salad, choice of 2 entrees & dessert. \$16.00 + + Per person

September 16th 2020

Entrées

Chicken Piccata

Panko crusted chicken breast over angel hair pasta tossed with lemon, white wine & butter sauce.

Dijon Salmon

Chargrilled salmon with a red pepper sauce topped with a Dijon aioli. Along with end of summer roasted cauliflower & a Yukon gold potato cake.

~Featured special of the night~

Slow roasted prime rib hand cut to order served with baked potato, sour cream, butter & broccoli rabe. Available in either King or Queen cut.

King cut \$35.00 or Queen cut \$20.00

Desserts

Chocolate Lava Cake or Peach Cobbler

*For an additional \$1.00 you may have your dessert a la mode

Dress Code: After 4pm dress code applies. No jeans or gym apparel. No T-Shirts. Collared Shirts are required for the gentlemen. Reservations are required for these events. Please email the 19th Hole at reservations@gladesc.com. All cancellations must be made 48 hours in

advance or full price will be charged.