

**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

January 13th, 2021

Starter Course

Choice of house salad, Caesar salad, or Italian Wedding soup.

Entrée Course

Crab Baked Extra Large Stuffed Shrimp

Four Jumbo shrimp stuffed with snow crab and drizzled with a rich lobster sauce.

Accompanied with parsley and lemon rice. \$24.00

Chargrilled Goat Cheese Crusted Filet Mignon

Prime grade filet mignon grilled to perfection and topped with goat cheese crust served with a twice baked potato filled with crème fresh scallions and sugar cured bacon.

In addition a side of roasted cauliflower and Brussel sprouts \$26.00

Chefs Featured Special

Veal Rollatini

Veal top cutlets rolled with a crab stuffing. Accompanied with asparagus and roasted red pepper.

On top of farfalle pasta in a sherry cream sauce. \$28.00

Dessert

Chef's Choice.

Featured Wines

Kendall Jackson Chardonnay \$25.00 a bottle

Slightly sweet along with citrus and a buttery finish pairs well with the Grouper Florentine

Hess Cabernet \$25.00 a bottle

***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