

SYCAMORE HILLS GOLF CLUB

CARRY OUT MENU

APPETIZERS

ALL MENU ITEMS ARE PREPARED WITH 0 TRANS FATS.

BRUSCHETTA

WITH TOMATO MARMALADE
AND FRESH MOZZARELLA

9.95

CHICKEN QUESADILLAS

WITH SALSA

9.50

POTATO SKINS

WITH BARBECUE PORK, CHEDDAR
CHEESE, GRILLED ONIONS

AND CHIVES

9.50

PORK POTSTICKERS

WITH GINGER SOY

DIPPING SAUCE

10.75

SHRIMP RAVIOLIS

WITH LOBSTER SAUCE

9.50

PORTABELLA AND BEEF

MEDALLIONS

WITH GRILLED ONIONS, BOURSIN
CHEESE AND BALSAMIC SYRUP

12.50

THAI CHICKEN SPRING ROLLS

WITH MANGO CHILE

DIPPING SAUCE

10.75

SHRIMP COCKTAIL

WITH ORANGE TOMATO

COCKTAIL SAUCE

14.00

SOUTHERN FRIED

CHICKEN TENDERS

WITH BARBEQUE SAUCE

9.50

SPECIALITY SANDWICHES

GRILLED HAM AND CHEESE SANDWICH

WITH GRUYERE CHEESE, FARMER CHEESE

AND DIJON MUSTARD ON

A RUSTIC ROLL

10.95

TRIPLE DECKER CLUB

YOUR CHOICE OF TURKEY OR HERB MARINATED

CHICKEN BREAST, WITH BACON, HAM, PROVOLONE

CHEESE, LETTUCE AND TOMATO ON YOUR

CHOICE OF TOASTED BREAD

9.00

GRILLED TILAPIA SANDWICH

COSTA RICAN TILAPIA WITH LETTUCE,

TOMATO AND CHIPOTLE TARTER

SAUCE ON A RUSTIC ROLL

10.75

CHIPOTLE CHICKEN SANDWICH

WITH BACON, TOMATO AND GOUDA

CHEESE ON A SOURDOUGH BUN

12.50

SYCAMORE BURGER

CHARBROILED EIGHT OUNCE BLACK ANGUS

BURGER ON A KAISER ROLL

9.00

TOPPINGS: BACON, GRILLED ONIONS, SAUTEED MUSHROOMS,

SWISS CHEESE, CHEDDAR CHEESE, AMERICAN CHEESE

AND BLEU CHEESE .75 EACH

SALADS

ALL MENU ITEMS ARE PREPARED WITH 0 TRANS FATS

SYCAMORE VILLAGER

ROMAINE AND ICEBERG LETTUCE WITH HERB
MARINATED CHICKEN STRIPS, MANDARIN
ORANGES, PECANS AND RAISINS WITH
CHOICE OF RASPBERRY VINAIGRETTE OR
POMMERY HONEY MUSTARD DRESSING
12.95
WITH NEW YORK STEAK STRIPS 14.95

NEW YORK STEAK SALAD

MESCLUN, MAYTAG BLEU CHEESE, GRILLED
MUSHROOMS, GRAPE TOMATOES,
ONION MARMALADE AND
BALSAMIC VINAIGRETTE
14.95

BANANA SPLIT SALAD

MESCLUN, BANANAS, BLUEBERRIES, STRAWBERRIES,
RASPBERRIES, PINEAPPLE AND PEANUTS TOSSED
IN PEANUT VINAIGRETTE AND PINEAPPLE
VINAIGRETTE, TOPPED WITH A HERB
MARINATED GRILLED CHICKEN BREAST
12.95

GRILLED CHICKEN CAESAR

ROMAINE LETTUCE, PARMESAN CHEESE AND
CROUTONS WITH HERB MARINATED GRILLED
CHICKEN IN OUR SPECIAL CAESAR DRESSING
12.95

CHOP SALAD

MESCLUN, ROMAINE LETTUCE, BACON,
CUCUMBERS, OLIVES, TOMATOES, PARMESAN
CHEESE AND HERB CROUTONS TOSSED
WITH ROASTED RED PEPPER AND
ROASTED GARLIC VINAIGRETTE
AND BALSAMIC SYRUP
9.95
WITH GRILLED CHICKEN BREAST 12.95
WITH GRILLED HAWAIIAN TUNA STEAK 14.95

RASPBERRY WALDORF SALAD

MESCLUN, ROMAINE, RASPBERRY, DRIED
CHERRIES, WALNUTS AND RED APPLES TOPPED
WITH GRILLED CHICKEN AND RASPBERRY
VINAIGRETTE ON SIDE
13.50

SWEET FRENCH SALAD

ARUGULA, SPINACH, MESCLUN, STRAWBERRIES,
BLUEBERRIES, CANDIED PECANS, GOAT
CHEESE AND GRILLED CHICKEN TOSSED
IN SWEET FRENCH VINAIGRETTE
13.50

CHICKEN AND SWEET CABBAGE SALAD

NAPA CABBAGE, GRILLED CHICKEN BREAST,
CARROTS, TOMATOES AND BROCCOLI
TOSSED IN SWEET ITALIAN VINAIGRETTE
13.50

PANINIS

GREEK CHICKEN PANINI

WITH CRUMBLLED FETA, TOMATOES, RED ONION
AND BALSAMIC GLAZE ON OREGANO FOCACCIA,
SERVED WITH A GREEK SIDE SALAD
12.50

ITALIAN PANINI

WITH SALAMI, ITALIAN HAM, MORTADELLA,
FONTINA CHEESE, BASIL PESTO AND
BANANA PEPPERS ON AN ITALIAN ROLL
12.50

CHEESESTEAK PANINI

WITH GRILLED ONIONS, BOURSIN CHEESE
SAUCE, SMOKED GOUDA AND BANANA
PEPPERS ON A HOAGIE
12.95

TURKEY PANINI

WITH PANCETTA, PEPPER JACK CHEESE,
TOMATO AND AVOCADO MAYO
ON AN ITALIAN ROLL
11.50

LUNCH ENTREES

SERVED WITH SOUP OR SALAD AND CHEF'S CHOICE OF VEGETABLE AND STARCH

AVAILABLE FROM 11:30 AM - 2:00 PM

ALL MENU ITEMS ARE PREPARED WITH 0 TRANS FATS

SHRIMP CAPELLINI

WITH MUSHROOMS, MARINARA SAUCE,
SHERRY WINE, SHRIMP STOCK, CHILE
FLAKES, BASIL, GARLIC AND THYME

15.50

STEAMED SALMON

NORWEGIAN SALMON WITH SCALLIONS AND
JULIENNE GINGER, SERVED WITH
STEAMED JASMINE RICE

16.00

SAUTEED PORK TENDERLOIN MEDALLIONS

BREADED MEDALLIONS TOPPED WITH MARINARA
SAUCE AND FRESH MOZZARELLA, SERVED OVER
FETTUCCHINE TOSSED WITH BASIL PESTO,
SUN-DRIED TOMATOES, OLIVE OIL
AND GARLIC

13.75

WOK SEARED VIETNAMESE CHICKEN

WITH RICE WINE VINEGAR, SOY SAUCE
AND COCONUT MILK, SERVED OVER
VEGETABLE CHOW MEIN

13.50

SESAME CRUSTED TUNA STEAK

WITH SOY SAUCE AND LIME VINAIGRETTE,
SERVED WITH STEAMED JASMINE RICE

15.00

BEEF BROCCOLI STIR-FRY

WITH ONIONS, BLACK BEAN SAUCE
AND STEAMED JASMINE RICE

14.50

VEGETARIAN ENTREES

SERVED WITH SOUP OR SALAD

AVAILABLE FOR LUNCH OR DINNER

GREEK VEGETABLE FETTUCCHINE

WITH GRAPE TOMATOES, KALAMATA
OLIVES, FETA CHEESE, SPINACH,
WHITE WINE, GARLIC, OREGANO
AND OLIVE OIL

12.50

THAI VEGETABLE STIR FRY

WITH BROCCOLI, SHIITAKE MUSHROOMS,
ASPARAGUS, LEMON GRASS, BELL PEPPERS,
SCALLIONS, ONIONS STIR FRY SAUCE
AND STEAMED JASMINE RICE

12.00

WILD MUSHROOM RISOTTO

WITH SUN-DRIED TOMATOES, BASIL,
GARLIC, MUSHROOM STOCK
AND PARMESAN CHEESE

12.00

TOMATO MOZZARELLA SALAD

ROMA TOMATOES, FRESH MOZZARELLA CHEESE
AND MESCLUN WITH SWEET AND
SOUR BASIL VINAIGRETTE

10.50

SPLIT ENTREE FEE \$3.00

DINNER ENTREES

SERVED WITH SOUP OR SALAD AND CHEF'S CHOICE OF VEGETABLE AND STARCH
AVAILABLE FROM 6 P.M. - CLOSE

ALL MENU ITEMS ARE PREPARED WITH 0 TRANS FATS.

MASCARPONE AND BOURSIN CHEESE FILET
CHARBROILED SIX OUNCE CERTIFIED BLACK
ANGUS STEAK WITH MASCARPONE AND
BOURSIN CHEESES, CRUMBLLED BACON
AND MARSALA SAUCE
34.00

NEW YORK STRIP
CHARBROILED 12 OUNCE CERTIFIED BLACK
ANGUS STEAK WITH ROASTED CRIMINI
MUSHROOMS, VEAL JUS AND
FONTINA CHEESE
26.00

KOREAN STYLE SEA BASS
SEARED CHILEAN SEA BASS WITH
KOREAN CHILE SESAME SAUCE
AND STEAMED RICE
26.50

THAI NOODLE STIR FRY
WITH BELL PEPPERS, PORTABELLA MUSHROOMS,
BROCCOLI, ASPARAGUS, ONIONS, SWEET
PEAS AND GINGER SOY SAUCE
WITH SHRIMP 20.00 WITH CHICKEN 19.00
WITH BEEF 20.00

MEXICAN TUNA STEAK
WITH CHIPOTLE CHILE SAUCE AND
MANGO AVOCADO SALSA
22.00

ROASTED PORK TENDERLOIN MEDALLIONS
WITH DIJON MUSTARD, FRESH HERBS
AND MUSHROOM SAUCE
21.00

SEARED THAI HALIBUT
WITH LEMON GRASS, THAI SHRIMP
SAUCE AND STEAMED RICE
26.50

SAUTEED VEAL MEDALLIONS
WITH WILD MUSHROOMS, FRESH
MOZZARELLA TOMATO FONDUE
AND MADEIRA SAUCE
28.00

TERIYAKI SALMON
GRILLED NORWEGIAN SALMON WITH
STEAMED BROCCOLI AND RICE PILAF
25.50

CHICKEN PENNE
WITH SUN-DRIED TOMATO PESTO,
CHICKEN BROTH AND
ROASTED PEPPERS
23.00

CHICKEN SCARPARELLO
WITH CRIMINI MUSHROOMS, ITALIAN
SAUSAGE, ONION, TOMATOES,
RISOTTO AND PARMESAN
23.50

SEAFOOD FETTUCCINE
CRABMEAT, SHRIMP, SPINACH,
MARINARA SAUCE, CHICKEN JUS
AND KASSERI CHEESE
24.00

SPLIT ENTREE FEE \$3.00