



BULL VALLEY GOLF CLUB

DINNER MENU

STARTERS

Crab Cakes \$13

Two Seared Crab Cakes with a Lemon twist and Remoulade Sauce

Stuffed Artichoke Hearts \$13

Beer Battered Artichoke Hearts Stuffed with Boursin Cheese with Ranch

Jerk Chicken Skewers \$14

Two Jerk Chicken Skewers served with Pineapple Pico De Gallo on a bed of Arugula

Shrimp Cocktail \$15

Five Shrimp Served with Cocktail Sauce and Lemon

Grilled Calamari \$16

Calamari Steak Marinated in Lime Juice, Onion, Garlic, Cilantro and Jalapeno

Steak Satay \$18

Two Steak Skewers Grilled and severed on a bed of Arugula

SALADS

Wedge Salad \$15

Wedge of Iceberg Lettuce, Cherry Tomatoes, Bacon, Hard Boiled Egg, Blue Cheese and Choice of Dressing

California Cobb \$16

Mixed Greens, Egg, Bacon, Tomato, Avocado, Shredded Cheddar and Blue Cheese with Choice of Dressing

Blackened Sirloin \$18

5oz Blackened Sirloin, Pico De Gallo, Roasted Corn and Peppers, Cherry Tomatoes, Field Greens with a Cajun Vinaigrette

Grilled Romaine Cesar \$20

Grilled Romaine Hearts with Seared Scallops, Shrimp and Tomato Compote

PROTEIN

All Proteins come with a Choice of Starch.

Bone-In Pork Chop \$22

Bone-In Pork Chop Smoked and Topped with Smoked Apple Chutney

Salmon \$24

Pan Seared Salmon with Garlic, Onions and Lemon finished with Butter

Scallops \$24

8 Scallops Seared in Brown Butter

Chicken Piccata \$26

Flour and Bread Crumb Dusted Chicken Breast Sauteed with Lemon, Capers, White Wine Sauce

Chicken Vesuvio \$26

Chicken Breast Sauteed with Peppers, Tomato, Onion, Potato simmered in a Lemon Brown Butter

Boursin Stuffed Filet \$38

8oz Filet stuffed with Boursin Cheese and Grilled to Choose Temperature, topped with truffle Steak Butter

KC Club Steak \$48

12oz Bone-In Strip Steak Fire Grilled topped with Truffle Steak Butter

VEGETABLES

Broccolini \$9

Grilled Broccolini

Brandy Dill Ginger Carrots \$9

Carrots Sauteed in a Brandy Dill Ginger Sauce

Sweet Corn & Pepper Salad \$9

Roasted Corn and Peppers Tossed Together

Marinated Vegetable Medley \$9

Squash, Zucchini, Peppers, Portobello Marinated in Balsamic Vinaigrette

Brussel Sprouts \$11

Sauteed Brussels w/ Bacon & Goat Cheese

STARCHES

Rice of the Day \$8

Chef's Choice of Rice

Garlic Whipped Potatoes \$8

Idaho Potatoes Boiled then whipped w/ Garlic

Dauphinoise Potato \$10

Sliced Potato with Heavy Cream and Cheese

Twice Baked Sweet Potato \$10

Sweet Potato Filling in an Idaho Potato Skin

Roasted Red Potatoes \$10

Red Potatoes Tossed in Herb-Bacon Butter and Roasted

PASTA

Tortellini Chicken Pesto Carbonara \$23

Tortellini, Grilled Chicken, Peas, Mushroom, Onion, Ham, Bacon, Tomato, Pesto over Linguine

Cajun Shrimp and Scallop \$25

Seared Shrimp and Scallops in a Cajun Alfredo Sauce with Mixed Peppers over Linguine