

The Plantation Room

Holly Tree Country Club

Appetizers:

Soup du Jour ... \$4.50

Please ask your server.

Shrimp Cocktail...

Classically served in a chilled glass with cocktail sauce and fresh lemon. \$7.00

Horseradish Battered Mushrooms ...

Served with side of tomato horseradish and tartar sauce. \$4.50,

Entrée:

Chef's Feature.....

Potato Chip Crusted Flounder...

Served over herb poached potatoes with sautéed asparagus and lemon white wine butter. \$ 14.95

Plantation Filet....

8 oz pepper crusted filet mignon served with roasted garlic whipped potatoes, fresh vegetables and maitre d'hotel butter. \$21.25

Have you tried your steak prepared "au poivre"...

Tournedos pan seared and served with a brandy peppercorn sauce. \$22.95

Herb Poached Pork Tenderloin.....

Served over grilled asparagus with whipped potatoes and spiced dried apricot chutney. \$17.50

Pink Pepper Seared Salmon.....

Served over Bleu cheese grits with roasted roma tomatoes, asparagus, and herb oil. \$17.00

Herb Roasted Chicken. ...

Pan roasted boneless chicken breast served over roasted garlic whipped potatoes with Sourwood honey glazed carrots, and balsamic glaze. \$14.00

All entrees served with Holly Tree Signature Salad

Dessert

Cinnamon Bourbon Bread Pudding \$4.25

Served Warm with Vanilla Ice Cream and Caramel Sauce

Chocolate Mousse Cups.....\$3.75

4 petite chocolate coated bouche topped topped off with chocolate mousse and whipped cream with fresh strawberries \$4.50

Flourless Chocolate Cake with Raspberry Coulis..... \$4.75

Crème Brulee with Fresh Berries and Cream.... \$4.00

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.