

The Plantation Room

Holly Tree Country Club

Appetizers:

Soup de Jour ... \$4.50

Please ask your server.

Traditional Shrimp Cocktail...

House made cocktail sauce and hearts of celery. \$7.00

Cornmeal Fried Calamari ...

Laced with roasted garlic olive oil and served over a fresh marinara with parmesan and herbs.

Small \$7.50 Large \$11.50

Entrée:

Chef's Feature.....

"Beef Osso Bucco"...

Prepared traditionally and served over parmesan risotto with sautéed asparagus and an orange horseradish gremolata. \$19.50

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 a la "Dianne"...

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

8 oz Grilled Pork Chop....

Served over caramelized acorn squash ring with creamed spinach, and honeyed apples \$17.00

Four Pepper Pan Seared Salmon.....

Served over smoked gouda grits with roasted tomato, asparagus, and lemon Beurre Blanc. \$17.00

Herb Crusted Chicken Chasseur.....

Served over sourwood honey glazed carrots with roasted garlic whipped potatoes, and mushroom pancetta gravy. \$14.00

All entrees served with Holly Tree Signature Salad

Dessert

Warm Apple Cranberry Tartlette.....

Served warm with vanilla ice cream and cookie. \$5.25

Orange Cheesecake....

Served with chocolate fondue, tuile cookie and whipped cream. \$5.25

Angel Food Cake....

With fresh fruit, and whipped cream. \$4.00