

The Country Club of Naples

Dinner Menu

Cocktail of the Night

Our Special Creation of the Night

Fresh Catch of the Night

Our Fresh Catch of the Night

Starters

Lobster Arancini	Parmesan truffle aioli, watercress salad
Pork Confit Tostones	Shredded mojo pork, pickled onions, fried plantain, avocado crema (GF)
Shrimp Ceviche	Tiger shrimp, shaved red onions, cucumber, ginger lemon marinade, avocado, wonton crisps
Mediterranean Bean and Squash Hummus	Grilled artichokes, toasted pine nuts, roasted red peppers, grilled naan bread
Soup of the Day	Chef's creation of the day (GF)
Lobster Bisque	Rich lobster stock, heavy cream, sherry (GF)
Compressed Watermelon Feta and Pistachio Salad	Arugula, shaved red onion, cucumber,, balsamic vinegar glaze (GF)
CCN Caesar Salad	House made Caesar dressing, romaine hearts, garlic herb croutons, grated parmesan
Harvest Kale Apple and Pecan Salad	Kale, mixed greens, goat cheese, dried cranberries, caramelized shallots, maple cider vinaigrette (GF)
Southwest Wedge Salad	Iceberg lettuce, chopped bacon, roasted corn, queso fresco, scallions, cherry tomato, chipotle ranch dressing (GF)

Mains

Fresh Catch of the Night	Chef's Preparation of the night
Garlic Crusted Rack of Lamb	Rosemary fondant potatoes, grilled asparagus, mint scented demi-glaze <i>Suggested pairing Roth Cabernet</i>
Pan Seared Scallops	Parsnip potato puree, noisette butter, sautéed spinach, toasted pine nuts, tomato relish (GF) <i>Suggested pairing Brancott Sauvignon Blanc</i>
Coq Au Vin	Pan seared chicken breast, braised vegetable stew,, carrots, bacon pearl onions, mushrooms, baby potatoes, fried leeks (GF) <i>Suggested pairing La Crema Chardonnay</i>
Grilled Beef Tenderloin	Whipped potatoes, broccolini, morel demi glaze mirror, chimichurri sauce, basil tuile <i>Suggested pairing Argiano NC Super Tuscan</i>
Seared Scottish Salmon	Spinach risotto, buttery baby carrots, roasted cherry tomatoes, dijon butter sauce (GF) <i>Suggested pairing Four Graces Pinot Noir</i>

Sweet Endings

Pistachio Financier	White chocolate mousse, wild berries
German Chocolate Cake	Dark chocolate cake, coconut, pecan icing
Pecan Pie	Served ala mode, vanilla or chocolate ice cream
Pavlova	Baked meringue whipped cream, fresh berries