

The Country Club of Naples
Friday and Saturday Night Dinner Menu

Drink of the Night

Jessi's special cocktail of the night

Catch of the Night

Miguel's special preparation for the fresh catch

Starters

Shrimp Fondue Mornay sauce, roasted red peppers, hearts of palm, toasted pita bread

Fried Oysters Four crispy cornmeal, spicy remoulade, lemon wedge

Beef Carpaccio Beef tenderloin, arugula, fried capers, fig jam, grain mustard aioli, crostini

Steamed PEI Mussels Shallot and fennel broth, crostini

Soup of the Day Chef's creation of the day

Lobster Bisque Rich lobster stock, heavy cream, sherry (GF)

Burrata and Honey Roasted Squash Salad Spiced honey, dried tart cherries, toasted pumpkin seeds, shaved onion, ginger and white balsamic vinaigrette (GF)

CCN Caesar Salad House made Caesar dressing, romaine hearts, garlic herb croutons, grated parmesan

Poached Pear Salad Arugula, mixed greens, preserved walnuts, goat cheese crumbles, sliced cucumber, pear d'anjou, port wine vinaigrette (GF)

Mains

Fresh Catch of the Night Chef's Miguel special preparation of the night
Salmon and Grouper are always available as a substitute

Pan Seared Frenched Chicken Breast Fingerling potatoes, asparagus and tomato hash, caramelized onion and thyme gravy, red wine gastrique (GF)
Suggested pairing Chateau Ducasse White Bordeaux

Slow Braised Short Rib Bolognese Pappardelle pasta, aged Pecorino Romano, basil chiffonade
Suggested pairing Argiano NC Super Tuscan

Grilled 14oz Ribeye Burrata whipped potatoes, roasted Brussels sprouts, crispy onions, brandy demi-glace
Suggested pairing Clay Shannon Cabernet

Filet of Beef Tenderloin Parmesan potato croquet, rainbow carrots, red wine demi glace, garlic herb butter
Suggested pairing Argiano NC Super Tuscan

Lightly Blackened Scottish Salmon Butternut squash purée, grilled asparagus, yuzu butter sauce (GF)
Suggested pairing Four Graces Pinot Noir

Pan Seared Scallops Crispy parmesan and mascarpone polenta, candied bacon, wild mushrooms, pesto drizzle (GF)
Suggested pairing Oyster Bay Sauvignon Blanc

Sweet Endings

Dark Cherry Cheesecake Rich and creamy cheesecake, dark cherry compote

Apple Crumble Tart Served warm with Amaretto gelato

Chocolate Trifle Dark chocolate crumbles, milk chocolate mousse, whipped cream, salted caramel sauce

Affogato Almond cookie crumbs, vanilla ice cream, dulce de leche sauce, topped with a shot of espresso