



## *The Tillinghast Menu*

**\$20 per person + tax (18% gratuity will be added to final check)  
Includes house salad, bread and butter, soft drinks, coffee and tea.**

### ***Beef:***

#### 8 oz. New York Strip Steak

hand cut Certified Angus Beef, topped with sautéed mushrooms and served with our signature basil red skin mashed potatoes

### ***Chicken:***

#### Chicken Marsala

breaded chicken topped with mozzarella, served with capellini in a garlic cream sauce with spinach and tomato

### ***Seafood:***

#### Citrus Grilled Mahi Mahi

oak-grilled with cilantro lime butter and accompanied by yellow rice

## **Additional Options**

### ***Desserts: \$4/person*** (please choose one)

#### Individual Ghiradelli Chocolate Cake

served with vanilla ice cream and raspberry puree

#### Warm Apple Crisp

served with vanilla ice cream

#### Key Lime Pie

made with real key lime juice

### ***Beverages:***

#### Beer by the Pitcher

Domestic--\$9

Imported--\$11

#### Wine by the Bottle (1.5L) \$44/bottle

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, or White Zinfandel

**Appetizer platter pricing available upon request.**



## *The Ryder Cup Menu*

**\$24 per person + tax (18% gratuity will be added to final check)  
Includes house salad, bread and butter, soft drinks, coffee and tea.**

### ***Beef:***

#### 10oz. Sirloin

hand cut Certified Angus Beef, topped with sautéed mushrooms and served with our signature basil red skin mashed potatoes

### ***Chicken:***

#### Parmesan Encrusted Chicken

served over capellini pasta and smothered in a tarragon and mushroom cream sauce

### ***Seafood:***

#### Atlantic Salmon

oak-grilled with teriyaki glaze and accompanied by yellow rice

## **Additional Options**

### ***Desserts: \$4/person*** (please choose one)

#### Individual Ghiradelli Chocolate Cake

served with vanilla ice cream and raspberry puree

#### Warm Apple Crisp

served with vanilla ice cream

#### Key Lime Pie

made with real key lime juice

### ***Beverages:***

#### Beer by the Pitcher

Domestic--\$9

Imported--\$11

#### Wine by the Bottle (1.5L) \$44/bottle

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, or White Zinfandel

**Appetizer platter pricing available upon request**



## *The Masters' Menu*

**\$29 per person + tax (18% gratuity will be added to final check)  
Includes house salad, bread and butter, soft drinks, coffee and tea.**

### ***Beef:***

#### 7oz. Filet Mignon

hand cut Certified Angus Beef, topped with sautéed mushrooms and served with our signature basil red skin mashed potatoes

### ***Chicken:***

#### Parmesan Encrusted Chicken

served over capellini pasta and smothered in a tarragon and mushroom cream sauce

### ***Seafood:***

#### Fresh Hawaiian Seafood

seasonal fish flown overnight from Honolulu, prepared appropriately and served with yellow rice and fire-roasted asparagus

## **Additional Options**

### ***Desserts: \$4/person*** (please choose one)

#### Individual Ghiradelli Chocolate Cake

served with vanilla ice cream and raspberry puree

#### Warm Apple Crisp

served with vanilla ice cream

#### Key Lime Pie

made with real key lime juice

### ***Beverages:***

#### Beer by the Pitcher

Domestic--\$9

Imported--\$11

#### Wine by the Bottle (1.5L) \$44/bottle

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, or White Zinfandel

**Appetizer platter pricing available upon request.**