Cypress Point Country Club

DINNER MENU 🞯

Tuesday - Sunday 4:00 p.m. - close

STARTERS

Chipotle Steak Bites* \$9

Tender, diced sirloin steak, sauteed red onions and green peppers in chipotle pesto, topped with Santa Fe Ranch & Pico de Gallo.

Crab-Stuffed Mushrooms* \$9

Marinated & seasoned mushroom caps, stuffed with vegetable crab mix & topped with lime Aioli sauce.

Asian Fried Shrimp* \$9

Golden-fried shrimp, tossed in a General Tso's sauce, & topped with sesame seeds.

Loaded Potato Skins \$6

Six deep fried potato skins loaded with bacon, cheddar cheese, and topped with green onions. Served with sour cream.

SOUP&SALAD

Cobb Salad \$10

Spinach, onion, boiled egg, cucumber, tomatoes, bacon, & blue cheese crumbles.

Soup de jour \$4 cup \$5 bowl

Garden, Greek, or Caeser Salad \$5 small \$7 large

PASTA

Shrimp Scampi* \$15

Sautéed gulf shrimp with diced tomatoes, green onions, & garlic in a savory white wine & butter sauce, tossed in linguini noodles with parmesan cheese.

Cajun Chicken Pasta \$15

Sautéed green peppers, red onion, blackened chicken in a cajun cream sauce, linguini, & parmesan cheese.

ENTREES

Mediterranean Chicken \$14

Grilled chicken breast topped with sauteed garlic, spinach, olives, tomatoes, and melted feta cheese. Served with mashed potatoes and broccoli.

Grilled Sirloin Steak* \$16

An 8oz tender, grilled sirloin served with mashed potatoes & broccoli.

Crab Cake* \$14

A fresh, 6oz, pan-seared crab patty, spinach, and red chili Aioli; served with rice pilaf & green beans.

Tuscan Chicken \$14

Lightly breaded, pan-seared chicken breast, topped with a vegetable Tuscan cream sauce; served with mashed potatoes & green beans.

CHEF'S SIGNATURE STEAKS

Kentucky Bourbon Smothered in our House Kentucky Bourbon Sauce **Blackened** Topped in Blackened Seasoning & Pan-Seared

Garlic Parmesan Garlic Salt, Fresh Garlic, Marinated in Drawn Butter & Topped with Parmesan Cheese