



# PHILMONT COUNTRY CLUB

*Est. 1906*

## ***Dinner Selections***

Includes Choice of Soup or Salad, Entrée and Dessert  
Coffee, Tea and Iced Tea  
Assorted Fresh Rolls and Butter

## **Salads**

### **Philmont Garden Salad**

Fresh Garden Vegetables with Mixed Lettuces and Champagne Vinaigrette

### **Traditional Caesar Salad**

Crisp Romaine Lettuce tossed with Classic Caesar Dressing and Reggiano Parmesan Cheese

### **Bibb Salad**

Bibb and Red Oak Lettuce, Roasted Anjou Pears, Roquefort Cheese Mousse,  
Spiced Caramelized Pecans and Mustard – Shallot Vinaigrette

### **Bouquet Salad**

Baby Arugula, Red Oak Lettuce, Sun Dried Cranberries, Toasted Pine Nuts and  
Raspberry Brie in Phyllo tossed in a Raspberry Vinaigrette

### **Pacific Rim Salad**

Spinach and Vegetable Salad served with Char Lee's Vinaigrette,  
Topped with Toasted Almonds and Cellophane Noodles

### **Asian Caesar Salad**

Romaine Lettuce, Napa Cabbage, Red Cabbage, Wonton Crisps, Firecracker Cashews and  
Sesame Ginger Caesar Dressing

### **Baby Greens**

Cucumber Cup of Baby Greens, Teardrop Tomatoes, Goat Cheese Mousse, Toasted  
Walnuts and Champagne Mustard Vinaigrette

### **Mâche Salad**

Mâche Greens in a Crispy Wonton Cup with Boursin Cheese, Granny Smith Apples,  
Red Grape Tomatoes, Pine Nuts and Apple Vinaigrette

**\$3.00 per person upgrade**

### **Warm Goat Cheese and Beet Salad**

Assorted Field Greens, Toasted Pecans and Scarlet Orange Vinaigrette

**\$3.00 per person upgrade**

## **Homemade Soups**

Chilled Gazpacho with Crème Fraiche (Seasonal)  
Tomato Bisque with Basil Crème Fraiche  
Wild Mushroom Bisque  
Home Made Chicken Noodle  
Lobster Bisque with Salmon Caviar (\$3.00 additional)

## **Appetizers**

### **Medley of Fresh Fruit**

Honey Lime Dressing

**\$5 per person**

### **Classic Jumbo Gulf Shrimp Cocktail**

Bloody Mary Cocktail Sauce

**\$14 per person**

### **Smoked Salmon Plate**

Traditional Accompaniments and Creamy Dill Dressing

**\$9 per person**

### **Risotto Milanese**

Asparagus, Saffron and Reggiano Parmesan Cheese

**\$6.00 per person**

### **Wild Mushroom Ravioli**

Roasted Mushroom Salad, Shaved Locatelli and Snipped Chives

**\$6.00 per person**

### **Philmont Crab Cake**

Pommery Mustard Sauce

**\$12 per person**

### **Yellow Fin Tuna Carpaccio**

Tapenade, Quail Egg, Herb Salad and Brioche Croute

**\$12.00**

## **Dinner Entrees**

### **Chicken Marsala**

Boneless Breast of Chicken with Wild Mushroom Marsala Demi-Glace and Saffron Risotto Cake  
**\$30 per person**

### **Chicken Francaise**

Boneless Breast of Chicken in a Parmesan Herb Crust with a Lemon Caper Sauce and Grilled Herb Polenta  
**\$30 per person**

### **Roast French Chicken Breast**

Roast French Chicken Breast with Mashed Balsamic Vinegar Sweet Potatoes  
**\$30 per person**

### **Red Snapper Fillet**

Grilled Red Snapper Fillet with Grilled Fennel, Tomatoes and Capers  
**\$39 per person**

### **Grilled Fillet of Atlantic Salmon**

Fillet of Salmon Charcoal Grilled, Served with Beaujolais Wine Sauce, Cucumber and Dill  
**\$34 per person**

### **Pan Seared Chilean Sea Bass**

Pan Seared with Orange Hoisin Glaze, Wasabi Mashed Potato and Vegetable Stir Fry  
**\$45 per person**

### **Branzino Fillet**

Cornmeal Coated Branzino Fillet, Basil Mashed Potatoes, Spicy Tomato Caper Red Sauce  
**\$43 per person**

### **Crab Imperial Stuffed Flounder**

Lemon Chive Buerre Blanc  
**\$42 per person**

### **Stuffed Atlantic Salmon Fillet**

Oven Roasted Salmon Fillet Stuffed with Artichoke Crab Stuffing, Roasted Lemon Vinaigrette, Seasoned Crumb Topping  
**\$39 per person**

### **Philmont's Famous Crab Cakes**

Jumbo Lump Crabmeat and Fresh Herbs Sautéed and Served with Pommery Mustard Sauce  
**\$42 per person**

All Per Pricing are Subject to 6% Sales Tax and 20% Service Charge.

**Grilled Filet Mignon**

Center Cut Filet of Beef, Grilled and Served with Dijon Mustard and Peppercorn Sauce.

**\$45 per person**

**Herb Roasted Tenderloin of Beef**

Whole Tenderloin of Beef Roasted and Sliced, served with a Wild Mushroom Demi-Glace and

Potato Dauphinoise

**\$40 per person**

**Strip Steak**

Center Cut Prime Strip Steak with Garlic Herb Butter

**\$38 per person**

**Grilled Veal Chop**

Grilled Veal Chop, with Cannellini Beans al la Toscana,  
Shiitake and Crimini Mushrooms and Barolo Wine Sauce

**\$48 per person**

**Roast Rack of Lamb**

Rack of Lamb with a Mustard Herb Crumb Coating with a Rosemary Demi-Glace and

Potatoes Dauphinoise

**\$50 per person**

**~Combinations Entrees~**

**Chicken Francaise and Grilled Salmon**

Lemon Caper and Dill Sauce

**\$36 per person**

**Filet Mignon and Grilled Salmon**

Peppercorn-Dijon and Beaujolais Wine Sauce.

**\$42 per person**

**Grilled Chicken Breast and Sautéed Shrimp**

Saffron-Tomato Garlic Sauce

**\$39 per person**

**Filet Mignon and Philmont Crab cake**

Cabernet Wine-Shallot and Pommery Mustard Sauce

**\$46 per person**

## ~Desserts~

### **The Painted Plate**

Fresh Sliced Fruit and Assorted Berries with a Chocolate Cup Filled with Your Choice of White Chocolate Mousse, Vanilla Ice Cream or Raspberry Sorbet Served with a Slice of Cake presented on a Painted Plate of Raspberry and Chocolate Sauce

### **Apples Tuille**

Vanilla Bean Ice Cream in a Crisp Tuille Cup Topped with Warm Cinnamon Apples and Served with an English Custard Sauce

### **Trio of Sorbet**

Chocolate, Pear and Raspberry Sorbet atop Assorted Seasonal Berries and Grapes with Shaved Dark and White Chocolate

### **Panna Cotta**

A light Italian Custard flavored with Grand Marnier served with Macerated Strawberries

### **Key Lime Ice Box Cheese Cake**

With Graham Cracker Crust and Berry Coulis

### **Poached Pear**

Anjou Pear Simmered in Port Wine and Lemon Zest, Stuffed with Soft Chocolate Ganache Served with an English Custard Sauce

**Additional \$4 per person**

### **Mini Profiteroles**

Three Chocolate Dipped Mini Profiteroles served with Macadamia Nut Ice Cream, Chocolate Fudge Ice Cream and White Chocolate Mousse with Chocolate Dipped Strawberry and Fresh Berries presented on a Painted Plate of Raspberry and Chocolate Sauce

**Additional \$5 per person**

### **Philmont's Famous Sweet Table**

Assortment Miniature French Pastries, Assorted Fresh Fruit and Berries, Chocolate Mousse, Freshly Baked Cookies and Brownies, and Chef's Choice Specialty Cakes, Pies, Assorted Tortes,

**Choice of:** Cherries Jubilee or Bananas Foster Served Over Vanilla Ice Cream

**\$10 per person**

### **Chocolate Fountain**

Made From the Finest Belgium Chocolate~Our Special Recipe Provides Flawless Chocolate Flow, the Result Included for Your Dipping Pleasure~Bananas, Pineapple, Cantaloupe, Star Fruit, Whole Strawberries, Mini Pretzels, Marshmallows, Mini Butter Cookies and Graham Crackers

**\$8 per person**

### **Old Fashioned Sundae Bar**

Chocolate, Vanilla and Strawberry Ice Cream with All of Your Favorite Toppings: Hot Fudge, Chocolate Sauce, Butterscotch, Marshmallow, Chocolate Chips, Mixed Sprinkles, Oreo Cookie Crumbles, Wet Nuts, Cherries and Whipped Cream

**\$5 per person**

### **International Coffee Bar**

Regular and Decaffeinated Coffee, Gourmet Teas, Assorted Liqueurs, Whipped Cream, Cinnamon Sticks, Chocolate Dipped Tea Spoons and Sugar Flowered Sticks

**\$7 per person**