

HILLENDALE

COUNTRY CLUB DINNER MENU



OYSTERS

LOUISIANA GRILLED
OYSTERS (6)
*Served with lemon and lightly toasted
French bread*
\$14

OYSTERS ON THE
HALF SHELL (6)
*Raw oysters served with cocktail
sauce and lemon*
\$13

CHAMPAGNE OYSTERS (3)
*Baked in a champagne and crab meat
mixture and finished with béarnaise
sauce*
\$16

HOMEMADE SOUPS
MARYLAND CRAB OR FRENCH ONION
CREAM OF CRAB CROCK \$6
Cup \$7, Bowl \$9

HOMEMADE CHILI SOUP DU JOUR
Crock \$6 Cup \$6, Bowl \$8

SIDE SALADS

ITALIAN SALAD
*Iceberg lettuce, tomatoes, red onion, and peperoncinis, tossed in our home made
house Italian dressing.*
\$6

SEARED TUNA AND KALE SALAD
*Seared Ahi Tuna atop a bed of kale salad, with champagne mangos, sundried cherries, and
a home made fresh mango vinaigrette*
\$14

CLASSIC CAESAR SALAD
Crisp romaine tossed in Caesar dressing with garlic croutons & Parmesan cheese
\$6.5

TEXAS ALAMO SALAD
*Corn, avocado, cucumber, grape tomatoes, cilantro, with a lime vinaigrette. Served with
tortilla chips. Option to add beef tips +\$8*
\$8

SOUTHPORT SALAD
*Romaine lettuce, strawberries, blueberries, raspberries, mandarin oranges, and walnuts.
Tossed in lemon orange vinaigrette*
\$8

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ENTRÉES

SEAFOOD ENTRÉES

HONEY

MUSTARD SALMON

Seared salmon glazed with a honey mustard, white wine, and lemon reduction. Served with southwestern couscous (grilled eggplant, kalamata olives, bell peppers, and corn), with a side of grilled asparagus

\$26

SOUTHERN STYLE BLACKENED ROCKFISH

Topped with scallops, shrimp, and crabmeat in a creole béchamel sauce.

Served with dirty rice and fresh asparagus

\$36

PAN SEARED HALIBUT

Served with a lobster saffron risotto and brussel sprouts. Finished with a lemon beurre blanc

\$30

MARYLAND CRAB CAKES

Over fried green tomatoes and served with homemade potato wedges & asparagus

Single, \$Market Price

Double, \$Market Price

BLACKENED SCALLOPS

Six blackened scallops over lobster saffron risotto and fresh asparagus. Topped with pico de gallo, and finished with a lemon-orange beurre blanc

\$24

SHRIMP & LINGUINI PASTA

Pan seared shrimp with cremini mushrooms, zucchini & squash, walnuts, and fresh basil, tossed in a lemon butter and white wine sauce, topped with shaved pecorino cheese

\$26

CHICKEN ENTRÉES

PAN SEARED CHICKEN

Breast of chicken topped with prosciutto ham, fresh spinach, mozzarella cheese, and breaded eggplant. Served with homemade gnocchi

\$24

MEAT ENTRÉES

FILET OSCAR

Filet mignon topped with jumbo lump crab and fresh asparagus tips dressed in béarnaise sauce. Served alongside garlic mashed potatoes and sautéed spinach

6 oz., \$32

8 oz., \$38

SEA SALT & PEPPERCORN ENCRUSTED PORK CHOP

Pan seared encrusted pork chop paired with fresh green beans and garlic herb mashed potatoes with an apple-honey sauce

\$26

CINNAMON RUBBED PRIME 14 OZ. NEW YORK STRIP

Served with brussel sprouts & cheddar mashed potatoes

\$36

15 OZ. COWBOY STEAK

Topped with homemade chimi churi. Served with a fully loaded baked potato and fresh asparagus

\$35

MACADAMIA NUT ENCRUSTED LAMB CHOPS

Encrusted macadamia nut lamb chops, pan seared, and served with garlic mashed potatoes and fresh asparagus with a raspberry demi reduction

\$26

ADDITIONS

BROILED MARYLAND CRAB CAKE - MARKET

BAKED CRAB IMPERIAL - \$16

TWICE BAKED POTATO - \$4

SIDE VEGETABLE OF YOUR CHOICE - \$3