

# *The Main Event*

*All Entrees Include A House Salad And Fresh Baked Bread*

## ***Filet Mignon***

***Eight Ounce ~ 29***

*Char-Grilled To Perfection And Finished With Our Own Port Wine Demi Glace  
Served With Sautéed Fresh Asparagus And Pavo Potatoes*

## ***The Dover Strip ~ 27***

*Fourteen Ounce Pepper Crusted, Pan Seared New York Strip  
Served With A Brandy Cream Sauce, Seasoned Pavo Potatoes And Asparagus  
May Also Be Prepared Char-Grilled And Garnished With Onion Rings*

## ***The Cowboy ~ 28***

*An Eighteen Ounce Bone-In Choice Cut Ribeye, Char-Grilled And Served With Sautéed Mushrooms And Onions  
Paired With Mashed Potatoes And Sautéed Garlic Spinach*

*Any Of Our Steaks Can Be Prepared "Rogue" Style, Prepared In Our New Infrared,  
High Temperature Broiler. Captures Every Flavor While Sealing In Natural Juices.*

## ***Cape San Blas Scallops ~ 25***

*Pan Seared Diver Scallops Served With A Whole Grain Mustard Cream Sauce  
Accompanied With Oven Roasted Italian Dumplings And Morel Mushrooms In A Gorgonzola Cream Sauce  
Served With Sautéed Spinach And A Roasted Tomato*

## ***Sea Bass En Perillade ~ 27***

*Lightly Breaded, Pan Seared And Then Oven Roasted  
Served With Saffron Basmati Rice and Asparagus.  
Topped With Fresh Rock Shrimp And A Scallion Sauce*

## ***Grilled Lamb Chops "Doublegate" ~ 27***

***Imported From Australia***

*Char-Grilled Free Range Lamb Chops  
Served With A Leek Bread Pudding, Sautéed Asparagus And Oven Roasted Roma Tomato  
Served With Warm Apple Mint Vinaigrette*

## ***Bor Roch Rib Chop ~ 25***

*A Pan Seared Maple Glazed Bone-In Pork Chop  
Served With Roasted Baby Sweet Potatoes And Asparagus  
Accompanied with Fresh Apple - Beet Chutney*

## ***Chicken Picatta ~ 25***

*Medallions of Chicken Breast Lightly Sautéed In Butter And Finished With A White Wine And Lemon Sauce  
Topped With Diced Tomatoes And Capers  
Served Over Angel Hair Pasta And Accompanied With Haricot Vert Green Beans Amandine  
With Grilled Portabella Mushrooms*

## ***Chelsea's Fried Shrimp ~ 24***

*One Half Pound Of Shrimp Coated In A Light "Clubmade" Batter And Deep Fried  
Served With A Twice Baked Potato And Spinach*

## ***Blackened Mahi Alfredo ~ 24***

*Fresh Florida Mahi Mahi Blackened And Served Over Whole Grain Spinach Fettuccini  
With Sautéed Roma Tomatoes And Baby Portabella Mushrooms  
Finished With An Avocado And Pico De Gallo*

## ***Classic Broiled Grouper ~ 28***

*Fresh Florida Grouper Lightly Seasoned, Flash Broiled In Our Infrared Oven  
Topped With A Caper Beurre Blanc Sauce  
With Mashed Potatoes And Fresh Asparagus Accompanied With A Sundried Tomato Aioli*

***\*\*DISCLOSURE REQUIRED BY THE DEPARTMENT OF PUBLIC HEALTH:  
CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.***

# **Doublegate Country Club**

**Presents**

## **In the Beginning**

### **Portabella Pizza ~ 9**

*Large Portabella Mushroom Stuffed With Peppers, Spinach And Parmesan Cheese  
Oven Roasted And Served With A Tomato Basil Sauce*

### **Mini Chicken Wellingtons ~ 9**

*Stuffed with Pepper Jack Cheese And Curmin Crusted Chicken  
Served With Chipotle Sour Cream, Avocado And Pico De Gallo*

### **The Trilogy ~ 14**

*A Mini Grilled Filet With Demi Glace, One Grilled Lamb Chop With Apple Mint Jelly  
And A West Coast Crab Cake With Beurre Blanc Sauce*

### **Parmesan Crab Cassolette ~ 15**

*Jumbo Lump Crab In A Parmesan Cream Sauce  
Roasted In A Baby Casserole Dish And Served With Pita Points*

### **DCC Signature Crab Cakes ~ 12**

*Crab Cakes Sautéed And Placed On Key Lime Butter Sauce  
Topped With Cajun Tarter Sauce And Fresh Salsa*

### **Hot Spinach & Artichoke Cassolette ~ 9**

#### **Add Rock Shrimp ~ 14**

*Served With Grilled Pitas*

### **Tempura Breaded Oysters ~ 12**

*One Dozen Deep Fried Oysters  
Served With Our Very Own Jalapeño Mayonnaise*

## **Fresh from the Garden**

### **King George Salad ~ 12**

*Baby Greens Topped With Fresh Avocado, Grape Tomatoes, Green Onion,  
Chopped Egg And Jumbo Lump Crab  
Served With Chef's Vinaigrette*

### **Waldorf Salad ~ 10**

*Fresh Baby Greens With Chopped Celery, Toasted Walnuts And Honey Crisp Apples  
Topped With Gorgonzola And Served With A Side of Chef's Vinaigrette*

### **Sliced Iceberg ~ 9**

*Baby Head Of Iceberg Lettuce Sliced And Topped With Sundried Tomatoes,  
Applewood Bacon, Croutons, Black Pepper and Bleu Cheese Dressing*

### **Baby Spinach Salad ~ 7**

*Topped With Red Onions, Chopped Boiled Egg, Grape Tomatoes And Bacon  
Choice of Dressing*

## **Soup**

### **She Crab Bisque**

*A Cream Based Soup With Fresh Lump Blue Crabmeat And A Touch Of Sherry*

**Cup ~ 5      Bowl ~ 6**