

Dataw Island Club Dinner Menu

Starters

Scallops

Pan-seared Garlic Scallops served with a Risotto Cake and Wasabi Aioli
\$10.95

Oysters Rockefeller

Baked in a Spinach Cream Pernod sauce with Onion and Bacon
\$10.50

Crab Cake

Jumbo Lump Crab Cake with Chipotle Aioli over Mixed Greens
\$9.95

Pheasant

Smoked Pheasant Breast over Assorted Greens with Garlic Vinaigrette Dressing
\$10.95

Smoked Salmon Plate

Chilled Irish Oak Salmon with Onion, Cream Cheese and Capers
\$9.25

Fried Oysters

Fried Oysters with Tomato Remoulade Sauce
\$9.95

Oysters

Chilled Oysters on the Half Shell with Tangy Cocktail Sauce
1/2 Dozen \$8.50 One Dozen \$17.00

Large Fried Fresh Local Shrimp

with Tartar Sauce
\$9.95

Paté Maison

A Smooth Continental Style Goose Liver Paté served with Capers,
Red Onion, Mustard and Toast Points
\$8.95

Chef's Corner

Prix Fixe Dinner for Two

Caesar Salad
Steak Diane
Chef's Choice Flambé
\$25.95 per person

Chateaubriand for Two

Char-Grilled Center Cut Beef
Tenderloin
Flamed Table-Side and served
with a medley of Fresh
Vegetables and Potato \$56.00

Chef's Choice Flambé for Two

Fresh Fruit Selection Flamed
Table-Side and served over
Vanilla Ice Cream \$13.95

Homemade Soups

Lobster Bisque

Cup \$4.95 Bowl \$5.95

Soup Du Jour

Dataw Island Club's Daily Creation Cup \$4.50 Bowl \$4.95

Salads

Barefoot Farms Salad

Local Barefoot Farms Heirloom Tomatoes and Mozzarella
with Balsamic Vinaigrette \$6.25

Tender Steak Salad

Iceberg Lettuce Wedge with Grilled Tenderloin Steak, Tomato, Celery,
Apple Smoked Bacon, Bleu Cheese, Avocado and Balsamic Dressing
\$11.95

Pistachio Crusted Goat Cheese Salad

Boston Bibb Lettuce, Marinated Roasted Bell Peppers, Focaccia
Croutons, Sliced Tomatoes, Beets and Balsamic Vinaigrette \$8.25

Caesar Salad for Two

Traditional Parmesan Dressing and Seasoned Croutons \$12.95



