



Memorial Day Party

Saturday, May 29
7-11 p.m.

From the Sea

Blue Point Oyster on the ½ shell

Crab cakes with Chipotle Aioli and sauce Remoulade

Sesame Soy Glazed Ahi Tuna Platter Served Medium Rare-Medium Chilled Shrimp Cocktail

Baked Oyster Florentine with apple smoked bacon

Seaweed Salad

Shrimp and Orzo Salad

From the Land

Slow Roasted Prime Rib with Horseradish Sauce and Rosemary Au Jus

Marinated Grilled Lamb Rack

Honey and Apple Glazed Pork Tenderloin

Grilled Marinated Chicken Breast

Vegetarian Selections

Spring Mixed Lettuces with Carrots, Cucumbers, Tomatoes

with choice of dressing blackcherry balsamic vinaigrette, ranch, blue cheese and oil/vinegar

Shoals Club Caesar Salad

Santa Fe Salad with lettuce, Tomatoes, onion, Black Beans, Corn, Tortilla Chips, Cheddar Jack Cheese with Southwest Ranch Dressing.

Marinated Grilled Vegetable Platter

Starches and Vegetables

Parmesan and Garlic roasted Red Potatoes, Steamed Broccoli, and roasted Vegetable Medley

Bread Selections

Assorted Artisan, Sour dough, and French Breads, with Butter and dipping Sauces

Dessert Station

Assorted Cakes, Pies, and Chef's Confectioners

Members \$25/Guests of members, \$30/Temporary Members, \$35/Children 5-12, \$17.50; Children 4 and under, no charge. Tax and gratuity not included. Reservations required. 910-454-4888.