



The Oglethorpe Club

DINNER MENU

Starters

Shrimp Bisque, Sherry Wine

Butternut Squash Soup

Venison Stew

Potatoes, Carrots, Garlic, Red Wine, Bone Broth

Spinach Salad

Baby Spinach, Fresh Apple Wedges, Feta Cheese, Pecans, Maple Vinaigrette

Southern Fried Louisiana Oysters

Classic Tarter & Cocktail Sauces

Escargots à la Bourguignonne

Toast Rounds

Kale Salad

Crispy Kale, Butternut Squash, Pine Nuts, Dijon Vinaigrette

Entrees

Almond Crusted Steelhead Trout

Buttery Grits, Swiss Chard, Crab Butter Sauce

Pan Seared Scallops

Creamy Spinach Sauce, Pomegranate and Pine Nut Gremolata

Blackened Chicken

Pumpkin Risotto, Roasted Acorn Squash, Tomato Jus

Pan Seared Duck Breast

Celeriac Mash, Sauteed Brussel Sprouts, Apple Chutney

Braised Boar Shanks

Root Vegetable Hash, Creamed Spinach, Anise Natural Jus

Prime 6oz Filet

Dauphinoise Potato, Grilled Broccolini, Peppercorn Demi-Glace

Desserts

Pumpkin Spice Crème Brûlée, Cinnamon Whipped Cream

Blood Orange & Ginger Tart

Chef's Seasonal Cobbler, Vanilla Ice Cream

Vanilla Ice Cream, Gold Brick Sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.