

North Oaks Golf Club's Holiday Menu

Hors d'oeuvres:

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| Blackened Pork Tenderloin Crostini with Chipotle Aioli* | \$24 |
| Ahi Tuna Kabobs with Wasabi & Ginger Soy Sauce* | \$26 |
| Cajun Shrimp Wontons* | \$25 |
| SW Beef Skewers w/ White BBQ Sauce* | \$25 |
| Grilled Vegetable Tray for 25 w/ Roasted Red Pepper Sauce and Chipotle Aioli | \$60 |

*priced pr dozen

Entrée Selections: All dinners include: salad, rice or potato, Chef's choice vegetable. Entrée cards are required when two different entrées are offered.

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| Roasted Sliced Tenderloin with Caramelized Onion Sauce | \$36.95 |
| Dried Fig Stuffed Pork Loin with Port Beurre Blanc | \$29.95 |
| Sausage Stuffed Chicken with Pesto Cream Sauce | \$26.95 |
| Sliced Tenderloin & Cold Water Lobster Tail | \$37.95 |
| Portabella Mushroom Filled Eggplant Ratatouille with Roasted Tomato | \$21.95 |

Salad Selections:

Cranberry Orange, Fig Spinach Salad with White Balsamic Vinaigrette
Romaine Cherry Stilton Cheese Salad with Sour Cherry Vinaigrette Dressing

Potato/Rice Selections:

Roasted Sweet Potato with Parsnips
Duchess Potatoes
Parsley Buttered Baby Red Potatoes

Dessert Selections:

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| Peppermint Chip Cheesecake | \$5.95 |
| Chocolate Chunk Bread Pudding w/ Crème Anglaise | \$5.95 |
| Trio of Truffles | \$4.95 |
| Cranberry, Vanilla Bean Sorbet | \$2.00/\$4.95 ~ Intermezzo Size/Dessert Size |

Suggested Wines:

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| Cakebread Sauvignon Blanc | \$52 |
| Bridgeview "Blue Moon" Reisling | \$26 |
| Mark West Pinot Noir | \$36 |
| Liberty School Chardonnay | \$38 |
| Liberty School Cabernet | \$36 |
| Raumbuer Zinfandel "Lodi" 2006 | \$40 |
| Ecco Domani Pinot Grigio | \$29 |