

# Friday Night Dinner

September 2

## Lite Bites

*Beet Salad* \$14 (GF)

Roasted red and golden beets, mixed baby greens, goat cheese and balsamic glaze

*Mediterranean Salmon Salad* \$28

Grilled Faroe Island salmon atop toasted farro salad with herb grilled vegetables, baby greens and grape tomatoes

*Stuffed Pork Loin* \$28

Roasted pork roulade stuffed with Boursin cheese, spinach and roasted Roma tomatoes served with whipped potatoes and vegetable du jour

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



PIPER'S LANDING



Yacht & Country Club

# Friday Night Dinner

## Entrees

### *Prime Rib*

Served with au jus, a baked potato, popover and vegetable du jour

*Queen Cut* \$36     *King Cut* \$45

### *Butcher Block* (GF)

Lightly seasoned, and served with your choice of bordelaise or bearnaise sauce, upon request, and a baked potato

**6** 6 oz *Ounce Filet Mignon* \$36     12 oz *New York Strip* \$41

### *Crispy Soft Shell Crab* \$30

Buttermilk fried soft shell crab with pimento cheese grits, andouille sausage and Cajun cream

### *Today's Catch* (GF)

*blackened - sauteed - or - grilled*

Served with rice pilaf, vegetable du jour and lemon caper cream

*Faroe Island Salmon* \$32     *Yellowtail Snapper* \$36

### *Roasted Duck* \$30

Apricot glazed roasted semi-boneless half duck served with vegetable fried rice and tempura green beans

### *Tonight's Feature—While supplies last*

#### *Stuffed Maine Lobster* \$38

Half Maine lobster stuffed with lump crab imperial served with rice pilaf, vegetable du jour, lemon and drawn butter