



SHENANDOAH  
COUNTRY CLUB

***Filet Siciliano***

*8oz Center cut Filet Mignon crusted with Italian bread crumbs and fresh herbs, topped with Foie Gras Zip sauce.*

38

***Lamb Chops***

*4 Grilled Colorado Lamb Chops, topped with Shenandoah Foie Gras Zip Sauce.*

38

***Pizzaiola***

*Sautéed Beef Tenderloin with EVO, garlic, tomato filet and fresh herbs.*

25

***Cacciatore***

*Sautéed Chicken breast with tri color peppers, onion, mushroom in white wine sauce.*

18

***Bocconcini***

*Sautéed Chicken breast topped with prosciutto, fontinella cheese, tomato filet and white wine sauce.*

18

***Tosca***

*Sautéed Chicken breast dipped in a light egg batter with fresh herbs and Parmesan cheese, white wine, lemon, caper and fresh diced tomato.*

18

***Salmon Scallopini***

*Sautéed Atlantic sliced salmon with shrimp Cajun cream sauce.*

25

***Ahi Tuna***

*Pan seared and crusted with wasabi infused shoestring potatoes served with seaweed and Yuzu miso sauce.*

28

***Shrimp Shenandoah***

*5 Gulf Tiger Shrimp crusted with Sicilian bread crumbs, white wine, garlic lemon sauce.*

28

***Fruti Di Mari***

*Sautéed shrimp, scallops, octopus, calamari, mussels and clams in a light tomato sauce tossed with imported spaghetti.*

25

***Eggplant Invotini***

*Stuffed with seasonal vegetables over grilled tomatoes and finished with aged balsamic reduction.*

18



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### Appetizers

- Calamari** Baby squid dusted in flour and flash fried served with cocktail sauce. 10
- Hungarian Hot Peppers** Sautéed with sausage, potatoes, garlic and tomatoes. 12
- Beef Tenderloin Tips\*** Cajun style beef tenderloin with Portobello mushrooms and Shenandoah zip sauce. 13
- Portobello Mushrooms** Oven roasted marinated mushrooms topped with Shenandoah zip sauce. 10
- Quails** 2 Farm raised breaded quails topped with garlic lemon sauce. 10
- Trio** Hummus, Baba Ghannough and Tabbouleh. 15

*\*No Substitutions*

### Salads

Individual | Family

- Hummus** Garbanzo beans with tahini, lemon and garlic. 6 | 13
- Baba Ghannough** Fire roasted eggplant with tahini and garlic. 7 | 14
- Chef's Salad** Romaine lettuce, cucumbers, tomatoes, parsley, feta cheese, Assyrian cheese, ranch, crispy bread. 7 | 14
- Shenandoah** Fresh julienne romaine lettuce, diced cucumbers, tomatoes, green onions and capers tossed with extra virgin olive oil and lemon juice. 6 | 13
- Mediterranean** Beets, cucumbers, romaine, garbanzo beans, green onion, feta cheese, olives and tomato, tossed in EVO and apple vinegar. 6 | 13
- Vegetarian Kibbeh Nayee** Burgal wheat, green onions, tomatoes, extra virgin olive oil and spices. 6 | 13
- Tabbouleh** Parsley with wheat, fresh diced tomatoes, green onions, olive oil and fresh lemon. 6 | 13
- Fattoush** Fresh romaine lettuce with sumac, tomatoes, radishes, Syrian bread and oil. 7 | 14
- Kibbeh Nayee\*** Raw ground beef tenderloin with ethnic spices. 10 | 14
- Iraq** Fresh diced cucumber, garbanzo beans, beets and tomatoes. 6 | 13
- Jajeek** Diced cucumbers with yogurt, garlic and lemon. 6 | 13
- Badinjan** Eggplant, peppers, cucumbers, onion and tomatoes. 6 | 13

### Middle Eastern Entrée Specialties

**Combination Platter** (Minimum of 3 people) priced per person)

- Beef tikka\*, beef kufta\*, chicken tikka and a choice of two: Chicken cream chop, fried shrimp and grilled quails. 26
- Beef Tikka\*** Beef tenderloin grilled over open flame with roasted peppers, onions and tomatoes. 26
- Chicken Tikka** Fresh grilled chicken grilled over an open flame with roasted peppers, onions and tomatoes. 19
- Beef Kufta\*** Ground beef skewers grilled over an open flame with peppers, onions and tomatoes. 18
- Chicken Kufta** Ground chicken skewers with fresh herbs and spices served with peppers, onions and tomatoes. 17
- Chicken Cutlet** Thinly pounded chicken breast lightly breaded sautéed in olive oil served with Mediterranean cottage fries. 20
- Chicken Chili Fry Entrée** Sautéed dice chicken breast with green peppers, onions and fresh tomatoes. 14
- Beef Chili Fry Entrée\*** Beef tenderloin sautéed with green peppers, onions and fresh tomatoes. 16
- Masgoof** 4 lbs. fresh Lake Superior whole white fish served with khalta and amba. 58
- Biryani** Basmati rice tossed with fresh garden and root vegetables and spices. 15
- Quails** Breaded farm raised quails topped with garlic lemon sauce. 18
- Kubba** Stuffed meat pie. 14

*\*Ask your server about menu items that are cooked to order.  
Consuming under cooked meats may increase your risk of food borne illness.*