



Lunch Menu

(ĉ this symbol represents lowered carbohydrates)



A Night in Navarra

In northern Spain, cooking is revered as an art. Chef Iñaxio Navas, whose Restaurante Iñaxio in Pamplona has been delighting diners for 35 years, will share his Basque- style creations with us. The menu is a mix of traditional and modern, and will be accompanied by Spanish wines for your enjoyment.

Asparagus Salad with Foie Gras and Sesame Cream, Artichokes with Potatoes and Ham, Asparagus and Shrimp Gratinée, Stuffed Piquillo Peppers, Veal with Cherries and Cognac Sauce, Traditional Basque-Style Fish, and Navarran Rum Raisin Cake.

\$39.95 without wines, \$47.95 with wines.
Reservations are required.

Call without delay, as this is sure to be a popular event!

As a courtesy to our other members, please mute all cell phones and pagers in the dining room. Cell phone calls may be taken in the Club Lounge.

The Ashford Club is also available for Social Events.

Appetizers

ĉ Corn Tortilla Soup \$4.75

A Rich Chicken Stock Combined with Corn Tortillas and Vegetables Finished with Southwestern Spices

Cream of Sweet Potato Soup \$4.75

Slow Roasted Potatoes Simmered in Chicken Stock Finished with Cream and Scallions

Fried Green Tomatoes \$4.75

Two Green Tomato Slices Battered and Fried Crisp Served over Mixed Greens with Balsamic Vinaigrette

Entrée Salads

ĉ Caesar Salad \$11.75

Romaine Tossed with Caesar Dressing, Served in a Parmesan Basket Served with Your Choice of Chicken, Salmon Tenderloin Tips or Accompanied by Soup du Jour

Curry Chicken Salad \$9.75

Savory Curry Chicken Tossed with Raisins, Green Apples and Spices Served with Mixed Greens, Curried Won Tons and Grapes

Warm Goat Cheese Salad \$8.75

Mixed Greens Tossed with Fresh Basil Vinaigrette Topped with Warm Goat Cheese Croquettes and Haystack Fried Onions

Sonoma Valley Salad \$11.75

Mixed Greens Tossed in Lemon and Herb Vinaigrette Topped with Apple Slices, Blue Cheese, Toasted Walnuts, Marinated Onions and Grilled Chicken

Greek Salad \$10.75

Crisp Romaine Served with a Tangy Citrus Vinaigrette Topped with Cucumber, Feta Cheese, Black Olives, Peperoncini Peppers, Bell Peppers and Marinated Red Onions

Pecan Chicken Salad \$12.75

Mixed Greens Served with Balsamic Dressing Topped with Sliced Pecan Chicken, Crumbled Blue Cheese, Dried Cranberries, Mandarin Oranges and Candied Pecans

Sandwiches

Angus Burger \$7.75

Flame-Grilled and Smothered in Cheddar Cheese on a Toasted Kaiser Roll
Served with, Lettuce, Tomato, Pickle and Cole Slaw

ĉ Turkey BLT Wrap \$7.75

A Spinach Tortilla Filled with Turkey, Bacon
Lettuce and Tomato, Served with a Fresh Fruit Cup

Reuben Sandwich \$8.75

Griddled Corned Beef Piled High on Toasted Rye with Melted Swiss
Topped with Sauerkraut and Thousand Island Dressing, Served with Chips

Entrées

Served with your Choice of Soup du Jour or House Salad

Dauphin Island Lump Crab Cakes \$14.75

Served with Roasted Red Pepper and Saffron Aioli
Presented on a Bed of Grilled Okra with Crispy Potato Sticks

Chicken Dalbec \$10.75

A Duo of Grilled Chicken and Kielbasa Surrounding Braised Red Cabbage
Accompanied by New Potato Confit

Almond Crusted Grouper \$11.75

Almond Crusted Fillet Pan Seared and Served over Rice
Finished with Vanilla-Onion Butter and Grilled Asparagus Spears

Seafood Tortellini \$13.75

Lobster, Shrimp and Crab Tossed in Parmesan Alfredo Sauce
Presented over Tortellini with Diced Tomatoes and Sweet Basil

Cattleman's Salmon \$12.75

Barbeque Brushed Fillet Grilled and Served over Potato Hash
Tossed with Sweet Peas and Sausage

ĉ Portobello-Vegetable Plate \$11.75

Roasted Mushroom Filled with Artichoke, Spinach and Cream Cheese Stuffing
Served over Grilled Vegetable Medley Finished with Lemon butter

Desserts

Selections from
Today's
Dessert Cart
\$4.75

Key Lime Pie
Fresh Berries
Macadamia Pie
Lemon Cake
Chocolate Cake
Crème Brûlée